



White wines by the glass

2023 Domaine Michelot Meursault, Burgundy, France ⊕ 30
Chardonnay

Domaine J. Dauvissat Chablis, Burgundy, France 13,5
Chardonnay

Pouilly-Fumé 'Clos des Criots', Domaine Salmon, Loire, France 10,5
Sauvignon Blanc

Jermann Pinot Grigio, Friuli, Italy 13,5
Pinot Grigio

Corisca Albariño, Rias Baixas, Spain 10,5
Albariño

J&P Bründlmayer 'Ried Mooseburgerin', Kremstal, Austria 12,5
Grüner Veltliner

Gloire de Duras 'La Colline', Haspengouw, Belgium 11
Pinot Gris

Strydom 'Danièle', Stellenbosch, South Africa 9,5
Chenin Blanc

Rosé wines by the glass

Rock Angel, Château d'Esclans, Provence, France 15,5
Cinsault, Grenache, Rolle

G de Galoupet, Château Galoupet, Provence, France 10
Syrah, Rolle, Cinsault, Tibouren, Grenache

Torre Zambra 'Incastro' Rosa, Abruzzo, Italy 8
Montepulciano, Sangiovese

Red wines by the glass

2021 Macan Classico, Vega Sicilia & Benjamin De Rothschild, Rioja, Spain ⊕ 26
Tempranillo

Châteauneuf-Du-Pape, Château Fangeinol, Rhône, France 14,5
Grenache, Syrah, Mourvèdre

Chateau Phélan Segur, Frank Phélan, Saint-Estephe, France 13
Cabernet Sauvignon & Merlot

Pelassa Barbera d'Alba Superiore 'San Pancrazio', Piemonte, Italy 9
Barbera

Poggiotondo Chianti Superiore, Tuscany, Italy 8
Sangiovese

Martinet Bru, Mas Martinet, Priorat, Spain 13,5
Garnacha & Syrah

Stefan Meyer 'Edenkobener Schwarzer Letten', Pfalz, Germany 13
Pinot Noir

Joel Gott, California, USA 12,5
Zinfandel



Tequila

Patron Silver 14
Patron Reposado 15
Patron Anejo 16
Clase Azul Plata 20
Clase Azul Reposado 30
Clase Azul Mezcal Durango 50

Vodka

42 Below 10
Grey Goose 13
You & Me 20

Rhum

Bacardi Carta Blanca 10
Bacardi (4y) 12
Bacardi (8y) 14
Bacardi (10y) 15
Santa Teresa 9
Havanets Rum 0,0% 11

Gin

Cella House Gin 11
Bombay Sapphire 10
CAP 14
Bombay Sapphire Premier Cru 13
Gin Mare Capri 12
Copperhead Classic 13
Roku 12
The Drunken Horse 11
Botaniets Ginger-Yuzu 0.0% 12
Copperhead 0.0% 12

Champagne by the glass

Thiénot Brut 17
Thiénot Brut Rosé 22
Thiénot Blanc de Blancs 22

Moët & Chandon Grand Vintage ⊕ 29
Moët & Chandon Gr. Vintage Rosé ⊕ 36
Dom Pérignon Vintage ⊕ 48

French Bloom Le Blanc 0% 12

Ask for our wine menu to see our full offer of champagnes by the bottle.

Aperitifs

Campari Spritz 15
Aperol Spritz 15
Kirr 10
Kirr Royal 19
Porto White 11
Porto Tawny 13
Porto 20y Tawny 30
Crodino Biondo / Rosso 0.0% 8
Bellini Cipriani 13
Campari 10
Sherry Domecq Fino Dry 10
Martini Bianco / Rosso 10

Vermouth

Cella House Vermouth 10
Martini Riserva Speciale Ambrato 11
Martini Riserva Speciale Rubino 11
Noilly Prat Original Dry 8
Carpano Antica Formula 9
Willem's Wermoed Original 12

Cognac

Hennessy VS 13
Hennessy XO (3cl) 40
Rémy Martin VSOP 12
Rémy Martin XO (3cl) 29

Whisk(e)y

Dewar's White Label 10
Dewar's (12y) 11
Johnnie Walker Red Label 12
Johnnie Walker Black Label 13
Johnnie Walker Blue Label 42
Jack Daniels 13
Angel's Envy Bourbon 18
Dewar's Double Double (21y) 16
Dewar's Double Double (27y) 20
Dewar's Double Double (32y) 22
Teeling Small Batch 12
Teeling Blackpitts 20

Japanese whiskey

Toki 13
Hibiki 26
Hakushu 18y (2cl) 75
Yamazaki 18y (2cl) 80

Single malt

Aberfeldy (12y) 13
Aberfeldy (16y) 16
Aberfeldy (25y) 35
Craigellachie (13y) 13
Craigellachie (17y) 18
Lagavullin (8y) 15
The Macallan Double Cask (12y) 20
The Macallan Rare Cask 50

Sweet wines by the glass

2020 Château D'Yquem 1° Cru Sup.,
Bordeaux, France (5cl) ⊕ 45
Semillon & Sauvignon Blanc
Moscatell Rotllan Tora,
Priorat, Spain 10
Moscatell
Oliver Zeter 'Sweetheart',
Pfalz, Germany 11
Sauvignon Blanc
Nigl 'Eiswein',
Niederösterreich, Austria 18
Grüner Veltliner
Weingut Tschida Muskat Ottonel,
Burgenland, Austria 8
Muskat Ottonel





Tea

Honey Black 8

A luxurious black tea from Taiwan. It receives its unique flavours from the hopper beetle, that stings the leaves on the field.

English Breakfast 7

Black tea with leaves from India and Indonesia.

Earl Grey 7

Black tea with a dash of bergamot.

Pai Mu Tan 8

White tea from China, traditionally plucked in the spring.

Lung Jing 7

Lightly toasted green tea from Hangzou, China. The tea has slightly nutty and sweet aromas

Jasmin 7

Green tea where the leaves have dried on top of jasmineflowers. Extra flowers are added into the tea.

Sweet Royal Green 7

A combination of green tea and oolong, supplemented by flower petals and peach.

Milky Oolong 8

These semi-oxidized tea leaves are held above steamed milk during the production process. As a result, we find aromas of butter, milk and cookies.

Rose Hip Symphony 7

Rosehip, hibiscus and red fruit infusion. Caffeine-free.

Ginger Fresh 7

Ginger, lime and licorice infusion. Caffeine-free.

Chamomile 7

Infusion of dried chamomile. Caffeine-free.

Fresh Mint 8

Infusion of fresh mint leaves. Caffeine-free.

Coffee

Taste our Cella House Blend, in cooperation with Rombouts Coffee. This blend combines the rich and floral Geisha bean with the smooth Catuai bean, both cultivated in Brazil, into a perfectly balanced and complex coffee, with rich aromas.

Lungo-Espresso-Ristretto 6

Cappuccino 6

Espresso Macchiato 6

Latte Macchiato 6

Irish Coffee 15

and variants

Liqueurs

Cella House Limoncello 11

Amanetto 1976 Di Mandorle Buss 11

Baileys 11

Cointreau 11

Elixir d'Anvers 11

Elixir d'Anvers Reserve 20

Grand Marnier 11

Café Marula 11

Sambuca 11

St-Germain 11

Hierbas Ibicencas Mari Mayans 12

Sang De Pascual 12

Madeira Marvilha Medium Dry 13

Madeira D'Oliveira

Tinta Negra (1998) 24

Eau de vie

Grappa Marolo Di Barbera 11

Grappa Marolo Di Barolo 13

Massenez Poiré Prisonnière 14

Jenever

Filliers jonge jenever 8

Filliers bannel aged jenever (12y) 16

Beers on tap

Estaminet 4

Cornet 6

Beers

Palm 5

Rodenbach Grand Cru 6

Duvel 6

Rochefort (6°) 6

Rochefort (10°) 7

Rochefort Tripel 7

Orval 6

Tripel Karmeliet 6

Seefbier 6

Fouchette 7

Tipsy Silver 0.0% 5

Estaminet 0.0% 4

Cornet 0.0% 6

Water

Aqua Panna 25/50cl 4/7,5

San Pellegrino 25/50cl 4/7,5

Soft drinks

Coca Cola 4

Coca Cola Zero 4

Charitea Ice Tea 5

Black tea & lime / Green tea & ginger

Lemonaid 5

Lime / Passionfruit & mango

Fever Tree 5

Indian tonic / Mediterranean / Elderflower
Ginger Beer / Ginger Ale

Fresh orange juice 6,5

Alain Milliat fruit juice 5

Apple / Tomato



Sober Alternatives

Air Awa Shiso Sparkling 11/55

Shiso, black pepper, cherry stem

Alter Cuvée Sparkling White 8/40

Geranium, rosemary, French oak

Alter Cuvée Blanc Cedro 8/40

Citron, grapefruit, verbena

Alter Cuvée Rouge Casca 8/40

Cascara, cassis, French oak

Sake

IWA 5 (8cl) 25

IWA 5 is a new Japanese sake from former Chef de Cave at Dom Pérignon, Richard Geoffroy. The result of Richard's deep respect for traditional Japanese sake and his affinity for innovation, IWA 5 embraces the distinctive qualities of traditional sake while expanding its character. Invoking the motif of '5' – the universal number of balance and harmony – IWA 5 showcases Geoffroy's masterful blending, orchestrating three different rice varieties and five classes of yeast to create unparalleled synergy and character.

Fukunishiki (8cl) 10

This sake is brewed with the most reputed rice variety: Yamada Nishiki. Sake with this rice is soft, creamy, and accessible. An ideal sake to start with, but also versatile in countless elegant dishes.

Opus 16 Junmai Ginjo (8cl) 10

Opus 16 is brewed with Ginfubuki rice, polished to 60%, and offers an elegant, fruity profile. Thanks to its accessible balance and refined aromas, this sake is particularly suitable for guests who have never tasted sake before, and it is a surprising discovery for wine lovers who are open to new flavors.

Sui Umeshi (8cl) 11

Sake with ume (Japanese plums). The ume are macerated in sake for six months to give it softness. In addition, twice as much ume is used as in industrial sake, which ensures a pure but intense taste, with sour-sweet flavours.

Azuma Rikishi (8cl) 10

The Japanese limoncello. The typical yuzu citrus fruit is characterized by a fantastic fresh aroma and a little bit of bitterness. This sake is sweetened with honey from own production, instead of the cane sugar used by most producers, and this provides a beautiful drinking experience. Fresh but light, everything you expect from an ideal digestif.



Bites

Charcuterie 'Secreto 07' 10

Charcuterie 'Secreto 07'

Brioche kalfstartaan, truffel 14/stuk

Brioche with veal tartare, truffle, per piece

King Crab kroket 9/stuk

King Crab croquette, per piece

Kip Tandooni, yoghurt dressing 11

Tandoori chicken, yoghurt dressing

Toro sashimi, soja dressing 13

Toro sashimi, soy dressing

Oesters 6/stuk

Oysters, per piece

10gr Oscietra Caviar, blini, zure room, 2 stuks 45

10gr Guelden Oscietra Caviar, blini, sour cream, 2 pieces

Doonlopend verkrijgbaar.
Available continuously.

Classic Cocktails

Bloody Mary 17

Grey Goose Vodka, tomato juice, celery

Negroni 17

Campari, Bombay Gin, Martini Rubino, Punt e mes

Americano 17

Campari, Cava, soda water

Mojito 17

Bacardi Carta Blanca, kaffir lime, mint

Whiskey Sour 17

Dewar's 12y, Lagavullin, lemon

Pornstar Martini 17

Grey Goose Vodka, passionfruit, vanilla

Cella Specials

Apple Mule 17

Bacardi 4y, apple, ginger

Berchamot & Dille 17

Grey Goose Vodka, dille, kaffir lime, lemongrass

Berry Spritz 17

St. Germain, blackberry, chamomile

Yuzu Spritz 17

Grey Goose Vodka, St. Germain, yuzu

Hazelnut Espresso Martini 17

Grey Goose Vodka, espresso, hazelnut syrup

Smoky Mai Tai 17

Bacardi 4y, Crema de Mezcal, Orgeat syrup, lime

Cinnamon Old Fashioned 17

Angel's Envy Bourbon, cinnamon syrup, orange bitter

N/A Cocktails

Peruvian Sour 15

Huacatay, lime, cardamom

Chauffeur 15

Passionfruit, kalamansi, ginger beer

Nogroni 15

Opius Rubedo, Martini Vibrante, orange zest

Mojito 15

Kaffir lime, mint, kumquat

Basil Smash 15

Botaniet's Original, lemon, basil

Espresso Martini 15

Coffee, cacao, cherry stem