

wine@droog

glass / bottle

white

Cambil Bay - *sauvignon blanc fumé* €5,5 / € 28
spain, refreshing and fruity

Masseria Trajone - *pinot grigio* €5,5 / 28
italy, refreshing, hints of apple, pineapple and hawthorn

Métairie, Les Barriques - *chardonnay* €6 / 30
france, full-bodied, hints of yellow fruits

Dry Muscat d'Alexandrie - *muscat* €30
france, soft, fresh, dry, hints of white fruits

Alchymiste - *sclavus* €35
greece, earthy, hints of apple and pear

Labadens - *viognier, sauvignon* €38
france, complex, hints of citrus and soft velvety taste

Neiss - *riesling* €37
germany, dry, refreshing hints of dried fruits

Neiss blanc de noir - *spätburgunder* €38
germany, dry white wine from blue grapes

Bas Aumelas - *grenache, vermentino* €40
france, soft aftertaste, hints of citrus and passion fruit

Bodegas Pascual, 'Leira Reyero' - *albariño* €40
spain, full-bodied, hints of flowers, salty aftertaste

Sec Symbol - *chenin blanc, sauvignon blanc* €44
france, dry, light-bodied, hints of citrus and apple

red

Egomei, Rioja Crianza - *tempranillo* €7 / 33
spain, powerful, hints of wild fruits and spices

Haut Barrail - *cabarnet sauvignon* €9 / 40
france, subtle, soft & fruity

San Marzano - *gran trio rosso* €25
italy, hints of cherries, chocolate and spices

Rube - *montepulciano d'abruzzo* €28
italy, smooth, full-bodied, with hints of cherry

La Calla - *nero d'avola* €30
italy, powerful, soft, hints of black fruits and vanilla

Petit Dernier - *grenache, syrah, carignan* €35
france, soft, full-bodied and fruity

rosé

Tramari, San Marzano - *primitivo* €6 / 30
italy, refreshing, fruity, hints of red fruits

Barathym 2021 - *grenache noir, carignan* €33
france, full, soft, hints of peach, raspberry and grapefruit

sparkling

Borgo Imperiale - *prosecco* €6,5 / 35
italy, dry, notes of apple, pear and citrus

Crémant de Limoux - *brut* €40
france, smooth, hints of green apple and citrus

Premiere bulle de Limoux - *limoux* €45
france, light & refined, hints of white blossom

Almost all the glasses in the restaurant
are designed by droog and for sale!
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during busy hours we welcome
laptops at our communal table

bites@droog

available until 18:00

can with olives & anchovy (f) €2,5

mixed nuts €2,75

califonia smoked almonds €3,5

can of tuna (f) €3,5

cheese board €12

dutch cheeses with tomato chutney

bread with dip €7,0

bread with hummus and roasted eggplant

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