

LUMINAIR

THE BAR ABOVE AMSTERDAM

COCKTAILS

WHITE ENGINE

A crisp expression of botanicals softened by vanilla and sparkling freshness

Engine Gin | Vetiver Gris | Perrier | Vanilla Syrup

20

GOLDEN ALMOND

Rich bourbon and almond notes balanced with citrus and warm spice

Elijah Craig Bourbon | Disaronno Amaretto

Orange Juice | Honey | Angostura Bitters

20

ISOLABELLA SPRITZ

Bright limoncello and lively bubbles with a Mediterranean ease

Isolabella Limoncello | La Toderria Prosecco | Perrier

18

DISARONNO SPRITZ

A light and refreshing twist where almond sweetness meets crisp citrus bubbles

Disaronno Amaretto | Lemon Juice | Perrier

18

DOLCE SOUR

Silky almond sweetness lifted by fresh citrus

Disaronno Amaretto | Lemon Juice | Sugar Syrup

19



DISARONNO®
ORIGINAL LIQUEUR. ITALIAN STYLE.

LUMINAIR

THE BAR ABOVE AMSTERDAM

FOOD

"WEDDING" BRUSCHETTA | 3 PCS.

Boquerón | Anchovies | Tomato | Basil

9

VEGAN BRUSCHETTA | 3 PCS.

Roasted Vegetables | Basil | Jardinière pickles

9

BRUSCHETTA SELECTION | 3 PCS. EACH

"Wedding" | Vegan

16

SEACUTERIE

Anchovies | Boquerón | Escabeche Mussels

Selection of Bread | Breadsticks | Olives

28

CHARCUTERIE

Pata Negra 100% Bellota | Bresaola | Coppa | Chorizo

Selection of Bread | Breadsticks | Olives

32

MINI MAGNUMS | 3 PCS.

Pistachio | Buckwheat & Vanilla | Blackcurrant

15



THERE IS MORE TO DISCOVER BEYOND TODAY'S MENU:
@LUMINAIR.AMSTERDAM | WWW.LUMINAIRAMSTERDAM.COM