

# IPANEMA

AAN  
DE  
MAAS



## ABOUT US

Welcome to Ipanema, the Bonnefanten's lunch café. Open from Tuesday to Sunday from 10:30 AM - 5:30 PM.

The Ipanema team - part of Ria Joosten Catering & Events - is happy to welcome you. You can come to us for a delicious lunch, drinks, (business) meeting and events!

In the summer months you can also enjoy outside on our sun-drenched terrace.

## MEETINGS

Sitting together for half a day or a whole day? The Towerroom is exclusively available for your guests to facilitate a lecture, meeting, team building, multi-day conference or other gatherings!

During the break we provide various lunch dishes, fresh soups and salads and we serve fresh pie from Bakkerij Hermans.

We can also provide flip charts, a TV screen and sound system with microphone.



## EVENTS

We are also happy to open our doors in the evenings for your dinner, party, or (business) event; the possibilities are endless. Complete your experience and combine this evening with a tour of the museum!

Curious about the possibilities? Our employees are happy to tell you more about this. Or contact us at [info@ipanema.nl](mailto:info@ipanema.nl)



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## BAKKERIJ HERMANS

Bakkerij Hermans is a household name in Maastricht and the surrounding area. Everything has been baked fresh here since 1936. This popular bakery is located on the edge of the center, near Emmaplein.

Carmen, the daughter of Mathieu Hermans, gives a new twist to the classic baking arts with her young and modern vision. Tasty pies, secret bread recipes and the most beautiful pastries. Fresh pies from the bakery are served daily at Ipanema.

## THE BISSCHOPSMOLEN

Time, love and attention. Something special. You can taste it at the first bite. The tastiest products, prepared with knowledge and skill.

At the Bisschopsmolen, grains from the Limburg countryside are processed into the tastiest products. Experience the craft. Taste the delicious bread with our fresh soups, daily specials and traditional sandwiches.



## LIVAR

Livar is more than a pork producer. Livar stands for purity of life with passion for the profession.

Livar monastery pigs are kept according to an honest concept with the small scale and charm of the past, but according to the guidelines of today. We are proud to offer you a real piece of quality meat from Limburg.



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## FRITZ SOFT DRINKS

Not from the region, but with a good story. In 2003, two students from Hamburg said to each other: "This could be better!".

Fritz-Limo and Fritz-Spritz are natural lemonades and juices, which you will find on our menu. At Fritz they take a sustainable approach, for example by using only sustainable ingredients and bottling the soft drinks in recyclable bottles. The entire range of soft drinks is certified organic and is produced with care for nature & people.

## BLANCHE DAEL

Blanche Dael is the coffee roaster and tea packer from Maastricht. The coffee is roasted and they pack tea for sincere connoisseurs. For people who, just like them, value quality. For people who choose honest products with a real story.

As a family business, the past is cherished and they focus on the future. The coffee and tea are made from the best raw materials and are chosen by themselves.



Fruitboerderij

## FRUIT FARM GÖRTZ

On the fertile banks of the Meuse, Fruit Farm Görtz has been growing apples, pears, cherries and plums for 150 years. Most of the fruit goes directly to the factories that make delicious products such as preserved fruit, juices, jams, soft drinks and liqueurs. This way the fruit ends up with many consumers in the Netherlands and far beyond. They also have local products made from their own fruit on a small scale that are sold to local catering establishments and regional shops.

For example, you can order Görtz apple and pear juices at Ipanema.

# IPANEMA



## LUNCH MENU

The dishes on this menu can be ordered until 3:30 PM  
Without meat/fish indication, the dish is standard vegetarian

### SOUPS

\*Served with traditional bread from the Bisschopsmolen with butter


Tomato-bell pepper soup 6,75  
With a choice of: creamy goat cheese or baked Livar bacon


Soup of the day 6,75  
Ask our staff for the details

### GRILLED SANDWICHES

\*Served with ketchup or homemade truffle mayonnaise


Sandwich with ham and cheese  8,25  
Bread from the Bisschopsmolen with young matured cheese and Burgundian Livar ham


Sandwich with tuna  8,75  
Bread from the Bisschopsmolen with young matured cheese and homemade oriental tuna salad

Sandwich with salmon  9,50  
Bread from the Bisschopsmolen herbal cream cheese, cucumber and smoked salmon

Sandwich with ganoush 8,75  
Bread from the Bisschopsmolen with baba ganoush, zucchini and creamy goat cheese

### HOT LUNCH DISHES

Duuvels kiepke  14.75  
Marinated chicken in a devilishly delicious gravy.  
Served with: colored rice

Vegetable Curry  14.50  
Sweet potato, chickpeas, carrot, bell pepper, broccoli, mango and coconut milk  
Served with: colored rice



Pork

Beef



Fish

Chicken

# IPANEMA




## LUNCH MENU

The dishes on this menu can be ordered until 3:30 PM  
Without meat/fish indication, the dish is standard vegetarian

### BREAD

Flat Mediterranean 12,50  
Flatbread with green pesto, grilled vegetables, sweet and sour red onion and oliverings

With a choice of: creamy goat cheese or smoked salmon

Flammkuchen  12,50  
Crème fraîche, baked Livar bacon, bell pepper, sweet and sour red onion, sun-dried tomato and oven-baked young cheese. Served with arugula

### SPECIAL

Special of the day Day price  
We serve homemade lunch specials every day.  
Our colleagues are happy to tell you more about this.

### SALADS

\*Served with traditional bread from the Bisschopsmolen and butter

Goat cheese lentil salad 15,00  
Mixed lettuce, beluga lentils, sweet and sour red onion, bell pepper, olive rings, beetroot, nuts and creamy goat cheese with a honey mustard dressing

Artichoke salad 15,00  
Mixed lettuce, little gem, roasted bell pepper, chickpeas, sweet and sour red onion, olive rings, pistachio, artichoke and yogurt-mint dressing

Burrata 15,50  
Mixed lettuce, little gem, tomatoes marinated in pesto, sweet and sour red onion, olive rings, homemade dressing and balsamic vinegar



Pork

Beef



Fish

Chicken


# IPANEMA



## SNACK CARD

The dishes on this menu can be ordered until 5:00 PM  
Without meat/fish indication, the dish is standard vegetarian

### SNACKS

Home marinated olives <i>Green and black olives marinated in balsamic vinegar</i>	4,00
Breadboard <i>Bread from the Bisschopsmolen with 3 different dips</i>	9,75
Baked camembert <i>Served with bread, honey, rosemary, and walnuts.</i>	11,75
Bitterballen  <i>6 pieces of Burgundy beef bitterballen</i>	6,75
Vegetarian snacks <i>6 pieces of vegetarian snacks</i> <i>Ask your host or hostess about the possibilities</i>	6,75



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## DRINKS

### WARM DRINKS

Coffee	2,70
Espresso	2,70
Double espresso	4,00
Espresso macchiato	2,95
Cappuccino	3,20
Flat white	4,25
Latte Macchiato	3,50
Dutch style coffee with extra milk	3,50
Hot chocolate	3,75
<i>Pure, milk or white chocolate drops</i>	
Tea	2,70
Fresh ginger tea	3,60
Fresh mint tea	3,60
Oat, almond or soymilk	+ 0,40
Cream	+ 0,50
Extra coffee flavour	+ 0,50

### PASTRIES

Pies from Bakkerij Hermans

*Ask your host or hostess for the different flavors*

€ 4,75

### SPECIALS

Smoothies	4,75
Homemade elderberry	4,50
lemonade	
Ipanema ice coffee	5,25

*\*Different flavors possible*

*\*Seasonal*

### FRISDRANKEN

Chaudfontaine still	2,80
Chaudfontaine sparkling	2,80
Coca-Cola	2,80
Coca-Cola zero	2,80
Fuze tea sparkling	2,95
Fuze tea peach hibiscus	2,95
Fuze tea green	2,95
Sprite	2,95
Tonic	2,90
Bitter Lemon	2,90
Ginger Ale	2,95
Cassis	2,95
Rivella	2,95
Chocolate milk	2,95

### JUICES

Apple or pear juice from Görtz	2,80
Fresh orange juice	4,75

### FRITZ organic soft drinks

Fritz-Spritz Organic Apple	4,25
Fritz-Spritz Organic Rhubarb	4,25
Fritz-Spritz Organic Orange	4,25

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## DRINKS

### DRAFT BEERS

Gouverneur 140	0,3L 4,20
	0,5L 6,50
Gouverneur Blond	0,3L 4,85
	0,5L 6,75
Prael Weizen	0,3L 4,95
	0,5L 6,95
Tap beer from the season	0,3L 4,85
	0,5L 6,75

*\*Ask an employee about the tap beer*

### BOTTLE BEERS

Gouverneur Double	4,50
Gouverneur Triple	4,50
Gouverneur Stout	4,50
Venloosch White	4,75
Gouverneur IPA	4,75
Duvel	4,95
Liefmans	4,25
Lindeboom Lemon Radler 2.0%	3,75
Lindeboom Cherry Radler 2.0%	3,75

Erdinger 0.0%	0,5L 4,25
Lindeboom 0.0%	3,25
Lindeboom Lemon Radler 0.0%	3,25
Venloosch White 0.0%	3,95

#### DID YOU KNOW...

We can get only one glass of wine from a closed corked bottle with the Coravin. This way the quality of the wine is guaranteed in the bottle.



### WINE

WHITE - DRY	
Casa Silva Chardonnay I Chili	4,75
Fresh I tropical fruit I citrus	26,00
Wine from Thorn Pinot Gris I	5,75
Thorn	29,25
Honey I ripened fruit	

Wine from Apostelhoeve 'Cuvee XII' (Müller-thurgau, Auxerois, Pinot Gris) Maastricht	7,50
White and red fruit I floral I fresh	39,50

WHITE - SWEET	
Wine from Thorn Riesling I Thorn	5,50
Ripe fruit I juicy I peach	27,50

RED	
Gran Trio Rosso I Puglia	4,75
Juicy I full I ripe cherry	26,00

Wine from Thorn Dornfelder I	5,75
Thorn	29,50
Red and black fruit I full I supple	

ROSÉ	
Marival I Languedoc-Roussillon	5,00
Juicy I red fruit I citrus	27,50

Overst I Landgoed Overst	5,75
Juicy I red fruit I citrus	29,25

CHAMPAGNE	45
Genoelselderer 'black pearl'	
Belgian Limburg	



# BEERS FROM LINDEBOOM BEER BREWERY



**GOUVERNEUR SPECIALE 140**  
A smooth-drinking, refreshing blond beer, fruity and subtly flavored.  
Alc. 5,5% vol.



**GOUVERNEUR TRIPEL**  
A light, sweet golden blond beer, characterized by fine hop aromas and a hop flowery taste.  
Alc. 8,2% vol.



**DUVEL**  
A dark blond, top-fermented beer with a fresh and fruity taste.  
Alc. 8,5% vol.



**GOUVERNEUR BLOND**  
This top-fermented beer has a subtle bitterness and a unique, fruity aftertaste.  
Alc. 6,5% vol.



**GOUVERNEUR STOUT**  
A beer with a mild, sweet, and refreshingly fruity flavor with a subtle touch of caramel.  
Alc. 7,5% vol.



**LIEFMANS**  
A sparkling aperitif beer with fresh & intense flavors of red fruit.  
Alc. 3,8% vol.



**DE PRAEL WEIZEN**  
A very soft fruity beer with spicy scents. Has a soft note of banana and cloves.  
Alc. 5,4% vol.



**VENLOOSCH WIT**  
A white beer with a very delicate aroma and a refreshing finish. It has a mildly spiced note of coriander.  
Alc. 5,2% vol.



**LINDEBOOM CITROEN RADLER**  
A refreshing combination of the famous Lindeboom Pilsener and sparkling lemon water.  
Alc. 2% vol.



**LA CHOUFFE**  
A fruity blond beer, spiced with coriander and has a light hop taste.  
Alc. 8% vol.



**GOUVERNEUR IPA**  
This beer is known for its bitterness. It features a distinctive grapefruit aroma and flavor resulting from dry-hopping.  
Alc. 6,5% vol.



**LINDEBOOM KERSEN RADLER**  
A combination of Lindeboom Pilsener with cherry lemonade. It has a fresh and sweet note of Amarene cherry.  
Alc. 2% vol.



**GOUVERNEUR DUBBEL**  
Velvety and bittersweet in character. The caramel malt gives a unique taste and maroon color.  
Alc. 6,5% vol.



**LINDEBOOM HERFSTBOCK**  
A top fermented, ruby red bock beer with notes of caramel.  
Alc. 6,5% vol. \*seasonal



**LINDEBOOM SAISON**  
A refreshing top-fermented beer with crisp and fruity aromas that are complemented by a subtle dry finish.  
Alc. 5,8% vol. \*seasonal

## PREFER ALCOHOLFREE?



**ERDINGER 0,5%**  
Erdinger 0,5% is a golden colored beer, with a fresh and sweet smell of banana and a nice, creamy taste of wheat malt and banana. 0,5 Liter



**LINDEBOOM 0,0%**  
A sparkling, fresh, non-alcoholic beer. It has the familiar taste of the famous Lindeboom Pilsener, renowned for its well-balanced hop flavor.



**LINDEBOOM CITROEN RADLER 0,0%**  
This beer is brewed with cristal clear water from our own source and combined with sparkling lemon water. It has a slightly sweet and fresh taste.



**VENLOOSCH WIT 0,0%**  
The familiar taste of Venloosch Wit, but without the alcohol. It has a full flavor of malted barley, wheat, and oats, with a subtle spiciness of coriander.

# WINES FROM VARIOUS REGIONS AND COUNTRIES

Wijngoed Thorn is situated in the heart of the old historic white town of Thorn. Since 2001, this wine has been produced in the region. The vineyard is located in a microclimate, which is one of the driest areas in the Benelux. On our menu, you will find their Riesling and the Pinot Gris.

## Riesling



A full, juicy wine made from the Riesling grape, which thrives exceptionally well in the old Maas riverbeds with gravelly soil. It has a green-yellow color with a vibrant aroma of ripe fruits such as peach, lychee, mango, and even a very delicate hint of petrol. The finish is beautiful, dry, and soft with the characteristic Riesling acidity.

## Pinot Gris



The delicate and fine taste nuances of Wijngoed Thorn's Pinot Gris are shaped by the special environment in the Thorn region, which is particularly characterized by the gravel in the soil. The Pinot Gris has a bright, dark yellow color with a beautiful gastronomic finish, featuring notes of honey and ripe fruit.

At the Apostelhoeve, one of Limburg's most beautiful spots atop the Louwberg, stands the oldest and one of the largest wine estates in the Netherlands. The soil of the Louwberg is composed of gravel and marl with a layer of loess, which is extremely suitable for growing grapes.

## Cuvee XII



This wine is a blend made from 40% Müller-Thurgau, 30% Auxerrois, and 30% Pinot Gris. The wine has a broad aroma with both exotic fruits and white and red fruits, along with distinctive floral notes. In taste, it offers a rich experience with concentration and length.

Viña Casa Silva is a Chilean winery, a leading producer of a new style of top Chilean wines in the Colchagua Valley. It is the birthplace of Casa Silva. The valley boasts a wide diversity of terroirs and various microclimates in the heart of Chile, resulting in a beautiful array of wine styles.

## Chardonnay Semillon



This Chardonnay is characterized by its tropical aromas of pineapple and mango. The taste is rich and generous, with notes of stone fruits such as peach and apricot. It is an intense and full-bodied white wine with refined tropical fruit flavors and a pleasant hint of bitterness at the end.

On our menu, you will find the red wine from Sab Marzano. The estate Cantine San Marzano was founded in 1962 and is located in the southern part of Italy in the Puglia region. Over time, San Marzano has grown into a grand and well-known winery that produces affordable and approachable wines of top quality with love and passion.

## Trio Rosso



This red wine is special and beloved because it is rich and juicy, not too heavy but with quite a lot of impressions of black fruits, spices, toffee, and vanilla. The wine is made from three great grape varieties: Primitivo, Malvasia Nera, and Negroamaro, which come from the warm wine region of Salento.

Prefer a rosé wine from the Languedoc-Roussillon in France or simply from Voerendaal in Limburg?

## Marival



The Marival rosé from Languedoc-Roussillon is a magnificent rosé, blended from the four grape varieties Syrah, Cinsault, Grenache, and Carignan. These are typical grapes for this region, where many great wines originate from. Dry summers and a chalky soil contribute to a concentrated yet refreshing rosé.

## Overst



A delightful, juicy rosé wine made from red fruits and citrus, originating from Landgoed Overst in Voerendaal.

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## BONNEFANTEN

In March 1995, the Bonnefanten on the Meuse opened its doors to visitors in the architecturally interesting Céramique district, which shines on the Maastricht skyline. The museum's zinc-clad dome tower (cupola) and the famous Treppenstraße (stairway street) that leads to the exhibition areas of ancient and contemporary art are the absolute eye-catchers. Come by more often to see the changing exhibitions.

In addition to being open to visitors and enthusiasts from Tuesday to Sunday from 11 a.m. to 5 p.m., Bonnefanten offers various options, such as business meetings.

Meetings, art classes, symposiums, sparring sessions and other gatherings are organized in the 'Studio Rossi' and the 'Auditorium' areas. For the availability of the rooms, please contact [reservations@bonnefanten.nl](mailto:reservations@bonnefanten.nl). For the catering in the halls you can request a quote without obligation via [info@ipanema.nl](mailto:info@ipanema.nl).



## DID YOU KNOW...

Our menu consists of more than 65% vegetarian dishes.

We like to keep ourselves busy with new developments regarding vegetarian dishes, sustainable purchasing and buying local products from our suppliers.

Do you have questions about our dishes? Ask one of our colleagues for the allergen card. Other question? Mail to [info@ipanema.nl](mailto:info@ipanema.nl)



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