

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!

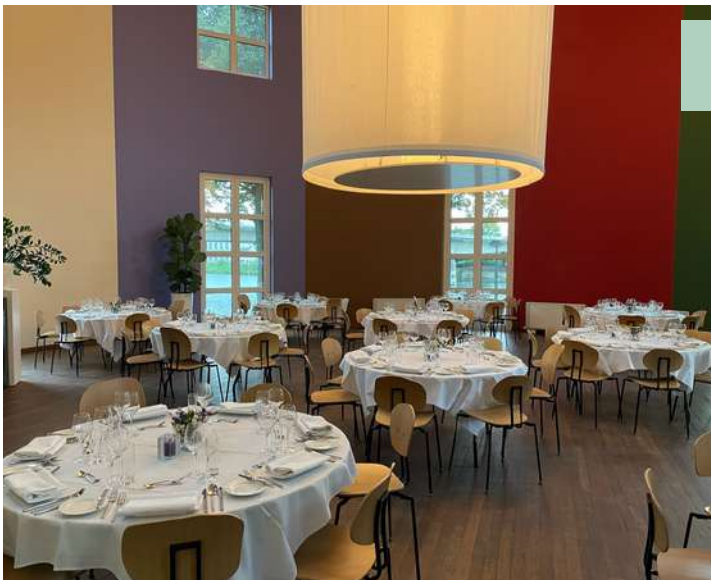
In the summer months you can also enjoy outside on our sun-drenched terrace.

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

IPANEMA

AAN DE MAAS



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.



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.



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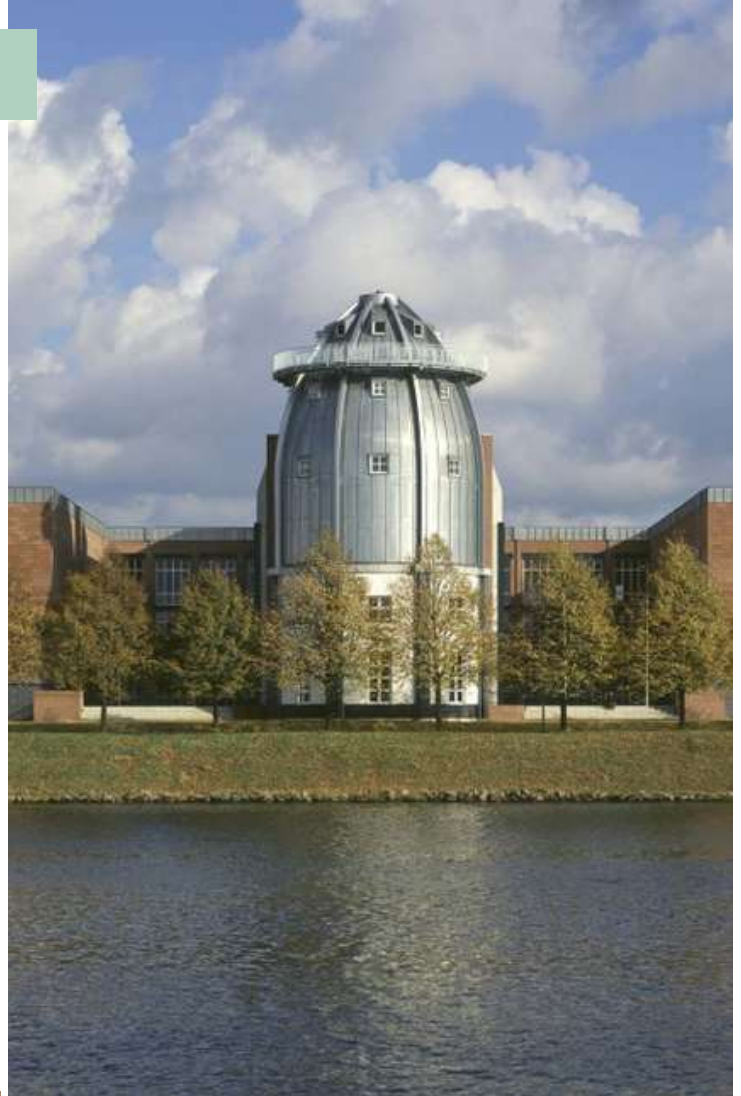
BONNEFANTEN

Bonnefanten is the leading art museum of the South of the Netherlands. Our unique collections and innovative programming have international appeal. Old and new masters, often undiscovered, go hand in hand here. With this resolute vision, Bonnefanten offers you a different view of the world. We do so with distinctive exhibitions and activities. Up-to-date, surprising, and always for everyone.

Besides the current exhibitions and activities, Bonnefanten offers various inspiring spaces for meetings, art classes, symposiums and other gatherings. For the availability of the rooms, please request information via reservations@bonnefanten.nl.

Opening hours
Tuesday to Sunday 11:00 - 17:00
www.bonnefanten.nl

Picture: Kim Zwarts, Bonnefanten, 2006



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

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  8,50
Bread from the Bisschopsmolen with young matured cheese and Burgundian Livar ham
- Sandwich with tuna  9,00
Bread from the Bisschopsmolen with young matured cheese and homemade oriental tuna salad
- Sandwich with salmon  9,90
Bread from the Bisschopsmolen herbal cream cheese, cucumber and smoked salmon
- Sandwich with ganoush 9,00
Bread from the Bisschopsmolen with baba ganoush, zucchini and creamy goat cheese

HOT LUNCH DISHES

- Duuvelds kiepke  14.75
Marinated chicken in a devilishly delicious gravy.
Served with: wild rice
- Vegetable Curry  14.50
Sweet potato, chickpeas, carrot, bell pepper, broccoli, mango and coconut milk
Served with: wild rice



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LUNCH MENU

The dishes on this menu can be ordered until 3:30 PM
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BREAD

Flat Mediterranean 13,50
Flatbread with green pesto, grilled vegetables, sweet and sour red onion and oliverings

With a choice of: creamy goat cheese or smoked salmon

Flammkuchen  13,50
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




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SNACK CARD

The dishes on this menu can be ordered from 3:00 - 5:00 PM
Without meat/fish indication, the dish is standard vegetarian

SNACKS

Home marinated olives	4,00
Baked camembert <i>Served with bread, honey, rosemary, and walnuts.</i>	12,50
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

 Vegan

 Pork
 Beef

 Fish
 Chicken

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VAN DE MAAS

DRINKS

WARM DRINKS

Coffee	2,95
Espresso	2,95
Double espresso	4,40
Espresso macchiato	3,15
Cappuccino	3,40
Flat white	4,50
Latte Macchiato	3,75
Dutch style coffee with extra milk	3,75
Hot chocolate	3,85
<i>Pure, milk or white chocolate drops</i>	
Tea	2,95
Fresh ginger tea	3,65
Fresh mint tea	3,65
Oat, almond or soymilk	+ 0,50
Cream	+ 0,50
Extra coffee flavour	+ 0,50

PASTRIES

Pies from Bakkerij Hermans

Ask your host or hostess for the different flavors

€ 4,95

SPECIALS

Smoothies	4,85
Homemade elderberry lemonade	4,60
Ipanema ice coffee	5,45

**Different flavors possible*

**Seasonal*

SODA'S

Chaudfontaine still	3,00
Chaudfontaine sparkling	3,00
Coca-Cola	3,00
Coca-Cola zero	3,00
Fuze tea sparkling	3,20
Fuze tea peach hibiscus	3,20
Fuze tea green	3,20
Sprite	3,20
Tonic	3,20
Bitter Lemon	3,20
Ginger Ale	3,20
Cassis	3,20
Rivella	3,20
Chocolate milk	3,20

JUICES

Apple or pear juice	3,00
Fresh orange juice	4,85

FRITZ organic soft drinks

Fritz-Spritz Organic Apple	4,45
Fritz-Spritz Organic Rhubarb	4,45
Fritz-Spritz Organic Orange	4,45

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DRINKS

DRAFT BEERS

Gouverneur 140	0,3L	4,45
	0,5L	6,70
Gouverneur Blond	0,3L	4,95
	0,5L	6,95
Prael Weizen	0,3L	4,95
	0,5L	6,95
Tap beer from the season	0,3L	4,95
	0,5L	6,95
La Chouffe		4,95

**Ask an employee about the tap beer*

BOTTLE BEERS

Gouverneur Dubbel	4,70
Gouverneur Tripel	4,70
Gouverneur Oaked Stout	4,70
Venloosch Wit	4,95
Gouverneur IPA	4,70
Duvel	5,50
Liefmans	4,50
Lindeboom Lemon Radler 2.0%	3,95
Lindeboom Cherry Radler 2.0%	3,95

Erdinger 0.0%	0,5L	4,25
Lindeboom 0.0%		3,25
Lindeboom Lemon Radler 0.0%		3,50
Venloosch Wit 0.0%		3,95

WINE

WHITE - DRY

Casa Silva Chardonnay Chili	5,00
Fresh tropical fruit citrus	27,50

RED

Gran Trio Rosso Puglia	5,00
Juicy full ripe cherry	27,50

ROSÉ

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

CHAMPAGNE

Genoelselderer 'black pearl'	45
Belgian Limburg	

DID YOU KNOW...



De Lindeboom from Neer released the Gouverneur beer in honor of its 140th anniversary. The Gouverneur 140 was the first in the beer line.

BEERS FROM LINDEBOOM BEER BREWERY



GOUVERNEUR 140 PALE ALE
A smooth-drinking, refreshing blond beer, fruity and subtly hoppy 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 OAKED 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

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.



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.



Zwarte parel The 'Zwarte Parel' Brut is fully aged in stainless steel cuves. At bottling, yeast and sugar are added, causing a refermentation in the bottle. This refermentation creates carbon dioxide in the bottle. Following the Méthode Traditionnelle, this wine is made and then aged in bottle for at least 18 months. Very refreshing, pure with lots of fruit, nicely balanced and with a soft finish and alcohol content of 12%.



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