

IPANEMA

ANNA
DE MAAS



ABOUT US

Welcome to Ipanema, the Bonnefanten's lunch café. Open from Tuesday to Sunday from 10:00 AM - 5:00 PM.

The Ipanema team - part of Ria Joosten Events & Catering - 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 or 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.

Curious about the possibilities? Our employees are happy to tell you more about this. Or contact us at info@ipanema.nl



IPANEMA

AVAND
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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.



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.

BONNEFANTEN

Bonnefanten is thé 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.

In addition to its current exhibitions and activities, the Bonnefanten organizes a variety of events. View the full program and the latest schedule on the website.

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

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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 6,95
With a choice of: creamy goat cheese or baked Liver bacon

Soup of the day 6,95
Ask our staff for the details

GRILLED SANDWICHES

*Served with ketchup or homemade truffle mayonnaise

Sandwich with ham and cheese  9,95
Bread from the Bisschopsmolen with young matured cheese and Burgundian Liver ham

Sandwich with tuna  11,50
Bread from the Bisschopsmolen with young matured cheese and homemade oriental tuna salad

Sandwich with salmon  12,00
Bread from the Bisschopsmolen herbal cream cheese, cucumber and smoked salmon

Sandwich with ganoush 11,50
Bread from the Bisschopsmolen with baba ganoush, zucchini and creamy goat cheese

 Vegan

 Pork

 Beef

 Fish

 Chicken

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LUNCH MENU

The dishes on this menu can be ordered until 3:30 PM
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HOT LUNCH DISHES

Duuvels kiepke 	16,95
Marinated chicken in a devilishly delicious gravy.	
Served with: wild rice	
Vegetable Curry 	16,00
Sweet potato, chickpeas, carrot, bell pepper, broccoli, mango and coconut milk	
Served with: wild rice	

SPECIAL

Flat Mediterranean	14,95
Flatbread with green pesto, grilled vegetables, sweet and sour red onion and oliverings	
With a choice of: creamy goat cheese or smoked salmon	

Special of the day PRICE OF THE DAY
We serve homemade deluxe lunch specials every day.
The specials of today are listed on the chalkboard at the bar.

SALADS

*Served with traditional bread from the Bisschopsmolen and butter

Goat cheese lentil salad	17,50
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	18,50
Mixed lettuce, little gem, roasted bell pepper, chickpeas, sweet and sour red onion, olive rings, pistachio, artichoke and yogurt-mint dressing	



Pork



Fish



Beef



Chicken



Vegan

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DRINKS

WARM DRINKS

Coffee	3,25
Espresso	3,25
Double espresso	4,50
Espresso macchiato	3,50
Cappuccino	3,75
Flat white	4,70
Latte Macchiato	3,90
Dutch style coffee with extra milk	3,90
Hot chocolate	4,10
Pure, milk or white chocolate drops	
Tea	3,10
Fresh ginger tea	3,95
Fresh mint tea	3,95
Oat or soymilk	+ 0,50
Whipped cream	+ 0,50

SODA'S

Chaudfontaine still	3,25
Chaudfontaine sparkling	3,25
Coca-Cola 0,2L	3,40
Coca-Cola zero 0,2L	3,40
Fuze tea sparkling	3,50
Fuze tea peach hibiscus	3,50
Fuze tea green	3,50
Sprite	3,50
Tonic	3,50
Bitter Lemon	3,50
Ginger Ale	3,50
Cassis	3,50
Rivella	3,50
Chocolate milk	3,50

PASTRIES

Pies from Bakkerij Hermans

Ask your host or hostess for the different
flavors

€ 5,75

SPECIALS

Smoothies	4,95
Homemade elderberry lemonade	5,25

JUICES

Apple or pear juice	3,50
Fresh orange juice	5,50

Fritz organic soft drinks

Fritz-Spritz Organic Apple 0,33L	4,95
Fritz-Spritz Organic Rhubarb 0,33L	4,95
Fritz-Spritz Organic Orange 0,33L	4,95

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DRINKS

DRAFT BEERS

Lindeboom Pilsener	0.33L	4,95
Lindeboom Pilsener	0.25L	3,75
Gouverneur 140 Pale Ale	0.33L	5,50
Prael Weizen	0.33L	6,00
Wisseltap (ask one of our employees)	0.33L	6,00
La Chouffe	0.25L	6,00

*Feeling thirsty? For €2,50 extra you get half a liter.

BOTTLE BEERS

Gouverneur Dubbel	6,00
Gouverneur Tripel	6,25
Gouverneur Oaked Stout	6,25
Mergel Wit	6,00
Gouverneur IPA	6,00
Duvel	6,50
Liefmans Fruitesse	5,00

Alcoholfree

Lindeboom Pils 0.0%	4,00
Lindeboom Lemon Radler 0.0%	4,00
Lindeboom Chery Radler 0.0% 0,5L	4,00
Venloosch Wit 0.0%	4,75
Gouverneur Blond 0.0%	4,75

WINE

WHITE - DRY	5,75
Casa Silva Chardonnay Chili	5,75
Fresh tropical fruit citrus	29,50
ROOD	6,00
Latitude 43 Syrah Merlot Grenache	30,00
mildly spicy smooth black berry	
ROSÉ	5,75
Métairie South of France	29,50
fresh smooth red fruit	

CAVA	7,50
Clos Foreses	35,00

fresh | full-bodied | citrus | apple

DID YOU KNOW...

We also have a delicious Drinks & Bites menu, featuring (non-alcoholic) cocktails.



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 TRIPLE
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 Amarena 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

Chardonnay This Chardonnay is characterized by its tropical aromas of pineapple and mango. The **Sémillon** 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.



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.

Latitude 43 On our menu, you will find the red wine Latitude 43. The name refers to the 43rd parallel, where the vineyards are located in southern France, between Limoux and Carcassonne. Thanks to the slightly cooler climate, this wine has a fresh and elegant style. This red wine is made from Grenache, Syrah, and Merlot, with notes of juicy red fruit, berries, and cherry, complemented by subtle spiciness and a light hint of pepper. The wine is smooth, fruity, and elegant, making it an ideal red house wine.



Métairie The Métairie Les Oliviers Rosé 2024 from the Pays d'Oc is a fresh and approachable rosé from the south of France. It is made from carefully selected grapes that thrive in the region's sunny climate. The combination of abundant sunshine, dry summers and light soils results in a rosé with a clear character, smooth notes and a pleasant freshness. An easy-drinking wine that pairs beautifully with warm days and light dishes.



Clos Foreses On our menu, you will find Clos Foreses Cava Brut Reserva from the Penedès wine region in Spain. This cava combines tradition and craftsmanship and is known for its elegant and refined character. It features fresh notes of lime and apple, complemented by subtle hints of brioche and yeast. The soft mousse provides an elegant, fresh, and approachable tasting experience.



STAY UP TO DATE WITH IPANEMA

Ipanema is more than a place to enjoy lunch or a drink. It is a place that moves with the seasons, the city and the people who come together here. New dishes on the menu, changes to the terrace, collaborations with local makers, special openings around exhibitions or events at the Bonnefanten – there is always something happening.

We share these moments through our social media channels.

Follow Ipanema online via



@ipanemamaastricht



@ipanemamaastricht

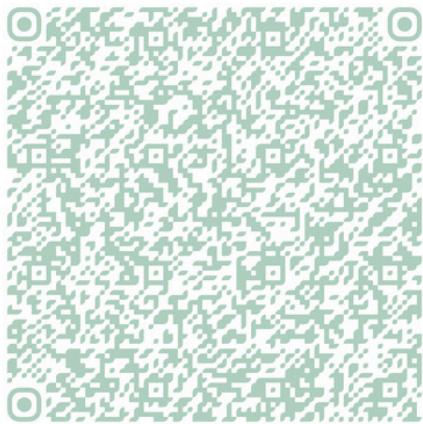


@ipanemamaastricht

Happy with your visit?

Did you visit us for lunch, coffee, drinks or a meeting? We would love to hear about your experience. A short review not only helps our team, but also future guests who are considering a visit to Ipanema.

Scan the QR code and share your experience.



THANK YOU AND HOPE TO SEE YOU AGAIN SOON!

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