

THE
**WOLTHOORN
TIMES**



Drinks

Bites

Anecdotes

About the cafe

Well, a cafe that has been around for more than 95 years has a lot of stories that can be told about it. How it initially started as a sausage factory, then a furniture workshop and how the building became a cafe in 1923.

About all former owners who whether or not put their hearts and souls into the businesses. About their families – often behind the curtains – worked very hard; wives who ran the kitchens and children who on Wednesday afternoon collected money owed by the regulars, because a lot went on tab.

About the numerous name changes from Hotel en Koffiehuis, Het Bierhuis, Van der Kamp, Café Tjalke, and of course, Café Wolthoorn to (oh no) Café Topos and back again to (and final) Wolthoorn & Co.

About all the guests who more often than not influenced developments in the cafe. All in all, it is too much to summarize here, fortunately a book has been published (in Dutch) about the period 1923-1988, in which you can read all about the entanglements. Ask for it at the bar!

More recent history? Yes, perhaps you mean winning the title of “Best Cafe in the Netherlands” in 2008. Or perhaps the amazing parties we threw when the Wolthoorn existed for 80, 90 and 95 years. Those were the times. Fortunately we still have the pictures!

And well, with our many regulars there is always somebody present who can answer a pressing question or can tell a good story!



Draft beers

Jupiler (5,2%) Small 2,60
Belgian lager, fresh character with a rich malt taste. Regular 2,80

Hertog Jan (5,1%) Small 2,80
Dutch lager, full flavor with a bitter aftertaste. Regular 3,00



Pilsener is a fresh counterpart to spicy dishes, try some 'vlammetjes' or samosas with your beer.

Leffe Blond (6,6%) 25 cl. 4,30
A soft Belgian blond abbey beer with a bit of bitterness and hints of vanilla and clove.

Leffe Dubbel (6,5%) 25 cl. 4,30
Belgian brown abbey beer with a full, slightly sweet and bitter taste. Hints of caramel, coffee and chocolate.

De Koninck (5,2%) 25 cl. 4,30
Belgian amber beer from Antwerp, slightly malty and hoppy with hints of caramel and cinnamon. Full and creamy aftertaste.

Tripel Karmeliet (8,4%) 33 cl. 5,20
Belgian triple made of barley, wheat, oats and Styrian hops. Mildbitter with a spicy and fruity character due to banana and vanilla; a sweet first sip evolves into a clear orange flavor.

Seasonal draft beer
Ask your bartender

Bottled beers

Belgium beauties

Vedett Extra Blond (5,0%) 33 cl. 4,00

Belgian premium blond beer, fairly dry with a hint of lemon, dominated by hops and a creamy malt taste.

Vedett Extra IPA (5,5%) 33 cl. 4,40

India Pale Ale with a harmonious balance between a bitter taste and a pleasant fruit taste with a short, fresh finish.

Brugse Zot Blond (6,0%) 33 cl. 4,20

A golden blond Belgian natural beer of high fermentation. Brewed in the unique De Halve Maan family brewery in Brugge. The taste tends towards a certain bitterness with citrus-like notes.

La Chouffe (8,0%) 33 cl. 4,60

Belgian blond beer with a fruity character, spiced with coriander and contains a slight hop taste.

Duvel (8,5%) 33 cl. 4,60

Belgian strong blond beer with a dry aroma. Still slightly fruity and therefore a sweet alcohol taste with a slightly bitter aftertaste.

Orval (6,2%) 33 cl. 5,20

An authentic trappist of high fermentation and long bearing what gives a complex fruity character. A special beer with a sour tint and a subtle harmony between full-bodied, fruity and bitter.

Timmermans Kriek Lambicus (4,0%) 33 cl. 4,10

Belgian kriek beer, mix of lambic with sugary sweetness of red fruits, sour cherry flavor neutralized with fruity freshness.

Bottled beers

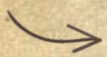
Belgium Beauties

Oude Geuze Boon (7,0%) 37½ cl. 7,50

A true classic. De Oude Geuze is a blend of various Lambic beers of different ages. A traditional, unsweetened and unfiltered beer aged in old oak barrels and secondary fermentation in the bottle. In terms of taste, sour dry notes with the character of Champagne, a little ginger and a hint of muscate grapes.

Straffe Hendrik Quadrupel (11,0%) 33 cl. 6,00

Dark beer with a strong taste. The complexity due to special malts results in a pure dryness combined with hints of coriander, dark fruit, anise and roasted chestnut.



Suggestion

The taste of roasted malt in dark beers matches well with the cloves in the dry sausage (typically Groningen) or the creamy ragout of the bitterballen.

Rochefort 8 (9,2%) 33 cl. 5,50

One of the three beers from the Notre-Dame de Saint-Rémy Abbey. A slightly sweet but also slightly dry Trappist beer with dark fruit notes, spices and a necessary dose of bitter in the aftertaste.

Westmalle Dubbel (7,0%) 33 cl. 4,80

This dark Trappist beer from Westmalle contains a rich and complex taste thanks to secondary fermentation in the bottle. The taste is characterized by touches of caramel, malt and fruity esters which remind of ripe banana.

Westmalle Tripel (9,5%) 33 cl. 5,50

The long brewing process and the secondary fermentation in the bottle makes that this creamy Belgian Trappist beer has a subtle sweet touch of ripe banana and a fine hop bitterness with a long, dry and pleasantly bitter aftertaste.

Bottled beers

Dutch delights

Jopen Mooie Nel IPA (6,5%) 33 cl. 5,00

The dutch North Sea IPA. Extra heavily brewed and hopped. The American hops provide bitterness with many fruity notes.

Jopen Extra Stout (5,5%) 33 cl. 5,20

A typical Dutch stout with roasted flavors such as coffee, cacao and liquorice. The dry stout is also called the espresso among the beers because of the roasted bitter taste.

Brouwerij 'T IJ - IJwit (6,5%) 33 cl. 5,00

Strong white beer from Amsterdam, with a beautiful golden color, hints of spiciness and fresh citrus-like tones. Fine, slightly sweet aftertaste.

BAX Kon Minder Blond (5,1%) 33 cl. 5,00

A fresh beer from Groningen with a nice fruity and hoppy character as a result of American hopping and processing of orange peel.

BAX Koud Vuur (6,5%) 33 cl. 5,00

Smoked Porter from Groningen, the use of smoked and roasted malts gives it a distinctly smoky character with notes of chocolate and coffee.

Maallust De Vagebond Vienna (5,0%) 30 cl. 5,00

A copper-colored beer from Veenhuizen for all seasons. Full, easy to drink; malty taste and has a slightly bitter aftertaste.

Maallust Vreemdeling - Varying beer as a result of a collaboration with a local supplier. Exclusive small badges. Ask your bartender.

Seasonal bottled beer - Ask your bartender.

Bottled beers

German giants

Beck's (4,9%) 33 cl. 3,80
German lager, dry bitterness due to hoppy character with a clear aftertaste.

Franziskaner Weissbier (5,0%) 50 cl. 5,00
German wheat beer with a fresh, spicy and fruity taste. A sparkling freshness due to harmonious fruit such as banana and citrus.

Low- and non-alcohol

Hertog Jan Bastaard (2,7%) 30 cl. 3,50
A 100% brewed Radler with flavors of fresh sour lemon and pungent ginger.

Jupiler (0,0%) 25 cl. 2,80
A refreshing, alcohol-free lager. Fully fermented and de-alcoholised with the taste - based on the characteristic ingredients - from Jupiler.

Franziskaner Weissbier Alkoholfrei (< 0,5%) 30 cl. 3,50
This beer has a fresh spicy scent with a slight hint of citrus and a buttery flavor in the background. Easy finish with fresh fruity notes.

Leffe Blond (0,0%) 33 cl. 4,00
The first Belgian non-alcoholic abbey beer, full of flavor with hints of clove, vanilla and a fine smoked touch.

Jopen Non IPA (0,3%) 33 cl. 3,80
Free from all sins ... This India Pale Ale contains only 0.3% alcohol. Low in alcohol, very fruity with a strong bitterness.

White wine

Diepe Gronde - Chenin Blanc Glass 3,70
Western Cape, South Africa (12,5%) Bottle 19,50

A fresh wine with notes of freshly cut grass and green apples with clearly present acids.

Torres - Verdejo Glass 4,50
Rueda, Spain (13,0%) Bottle 24,50

A Verdejo with distinct notes of tropical fruit, citrus and a hint of fennel. The intense nose enhances freshness and elegance. The aftertaste is long, in which again the green fruit comes to the fore.

Miguel Torres, Santa Digna - Viognier Reserva Glass 4,50
Valle Central, Chile (12,5%) Bottle 24,50

This Viognier has a very refined taste where grapefruit and roses turn into a silky smooth taste.

Arte de Argento - Chardonnay Glass 4,50
Mendoza Valley, Argentina (13,0%) Bottle 24,50

A full-bodied wine with a creamy structure of ripe tropical fruit, honey and spices and a subtle balanced aftertaste.

Luisa - Pinot Grigio Glass 4,80
Friuli-Venezia Giulia, Italy (13,0%) Bottle 26,00

A fruity, soft Pinot Grigio with scents reminiscent of bread crumbs, acacia flowers and tropical fruit. Ends in a long-lasting fresh finish.

Scavi & Ray - Prosecco Frizzante Piccolo bottle (20 cl.) 5,00
Veneto, Italy (10,5%)

A fruity prosecco with a soft scent, lots of freshness and a slight tingling sensation due to a natural second fermentation.

White wine (sweet)

St. Kilian Bereich Bernkastel - Silvaner

Glass 3,70

Mosel, Germany (8,5%)

Bottle 22,50

Sweet white wine with a balance between a slight sweetness of peach and a refreshing acidity of green apple.

Rosé

Croix D'or - Syrah Rosé

Glass 3,70

Pays d'Oc, France (12,0%)

Bottle 19,50

A smooth, fresh rosé with scents and flavors of blueberries, raspberries, strawberries and wild flowers. Balanced, mildly dry finish.

The European who had faith in Chilean viticulture

→ In 1979, Miguel Torres bought a magnificent, but neglected, 200-hectare vineyard at Curicó in Chile, at the foot of the Andes. He's still honored by the Chileans as the first European to see a future in Chilean viticulture. Many have since followed him.

In addition to a great deal of know-how, Miguel Torres also brought European grapes, such as cabernet sauvignon, sauvignon blanc and chardonnay. Furthermore he brought with him the most modern techniques, such as installations for making class wines and oak casks. In short, enough for a company like Torres to be in one of them to make wonderful wines in the world's best wine climates.



Red wine

Diepe Gronde - Cabernet Sauvignon, Merlot
Western Cape, South Africa (12,5%)

Glass	3,70
Bottle	19,50

A spicy red wine with a distinct character due to the special combination of grape varieties. The scent has notes of ripe red fruit and chocolate, the taste is spicy, full and sultry.

Marqués de Riscal - Tempranillo Arienzo Crianza
Rioja, Spain (14,0%)

Glass	4,70
Bottle	25,50

A fresh and fruity wine with full aromas of red currant mixed with coconut and vanilla nuances. Because of the full mouthfeel and the long finish a pleasant wine to drink.

Bodega Argento - Artesano Malbec
Valle Central, Argentina (12,5%)

Glass	4,20
Bottle	23,00

A fruity, round Malbec. Powerful aroma of dark fruit and notes of chocolate with a hint of sweet spices and a long finish.

Wine of the moment

Ask your bartender



PSV

Fonseca Port Ruby 3,20

Douro, Portugal (20,0%)

Aged for three years in oak barrels and full of intense aromas of cherries and black currants. Therefore a full and powerful taste with a long fruity aftertaste.

Fonseca Port Tawny 3,20

Douro, Portugal (20,0%)

Scents of apricot and plum with undertones of butterscotch and spices. In the mouth the rich taste ends with an attractive fresh acidity.

La Guita Manzanilla Sherry 3,20

Andalucia, Spain (15,0%)

A dry sherry with a fresh scent of flowers, chamomile and dried almond. A refreshing taste, slightly aromatic and salty.

Martini Bianco 3,20

Pessione, Italy (15,0%)

Hints of vanilla and aromatic herbs blend seamlessly and make Martini Bianco an accessible harmonious vermouth.

Martini Rosso 3,20

Pessione, Italy (15,0%)

At the core we find Italian herbs and exotic wood. With its spicy character and bittersweet notes, it is a naturally refreshing thirst quencher.



Suggestion

Drink the vermouths above on the rocks with a slice of lime, or in a mix with tonic. Deliciously refreshing!

Soft drinks

Coca Cola (Regular, Light, Zero)	Bitter Lemon	
Mineral water (Sparkling, Still)	Tonic	
Orange soda	Fever Tree Tonic water	
Cassis soda	Fever Tree Ginger Beer	
Sprite	Orange juice	
Icetea (Black Tea & Lemon, Green Tea)	Apple juice	
Rivella	Tomato juice	
Ginger Ale	Chocolate milk	from 2,40

Distilled

Herb bitters - *Dutch drink, made by adding herbs and spices to jenever*

Sonnema – Bolsward, The Netherlands (30,0%)	2,80
Hooghoudt Kalmoes – Groningen, The Netherlands (30,0%)	2,80
Weduwe Joustra – Sneek, The Netherlands (32,0%)	2,80
Jägermeister (from the freezer) - Wolfenbüttel, Germany (35,0%)	2,90
Kruidenbittertje (regional, what the bar serves)	

Vodka

Smirnoff – Russia/United States (37,5%)	3,80
Stolichnaya Premium – Russia/Latvia (40,0%)	3,80
Żubrówka, Bison Grass Vodka – Poland (40,0%)	4,00

Rum

Bacardi Blank Superior – Hamburg, Germany (37,5%)	3,80
Bacardi Black – Hamburg, Germany (37,5%)	3,80
Havana Club, 3 yrs old – Cuba (40,0%)	3,80
Pampero Aniversario – Venezuela (40,0%)	4,50

Suggestion

Try our signature cocktail based on dark rum or Vodka.
Refreshing with spicy and exotic notes.

Young Jenever

Hooghoudt, Young Double Grain Jenever – The Netherlands (35,0%)	2,80
Ketel 1 (also available ice cold) – The Netherlands (35,0%)	2,80

Old Jenever

Zuidam

- Old Jenever, barrel aged 3 yrs – The Netherlands (38,0%)	4,00
- Korenwijn, barrel aged 5 yrs – The Netherlands (38,0%)	4,40
- Rye Jenever, barrel aged 1 year – The Netherlands (35,0%)	3,80

Filiers, barrel aged 5 yrs (also available ice cold) – Belgium (38,0%) 3,80

Blankenheym (also available ice cold) – The Netherlands (38,0%) 2,80

Bols Corenwijn, (also available ice cold) – The Netherlands (38,0%) 3,00

Varying jenever - Ask your bartender



Like to try a 'kopstoot' (literally translated: head butt)? It's a combination of a beer and a jenever. Ask your bartender for surprising combinations!

Gin

Bombay Sapphire – London, England (40,0%)	3,80
Tanqueray – London, England (43,1%)	4,00
Hendrick's Gin – Grangeston, Scotland (41,0%)	6,00
Varying gin – Ask your bartender	

From the archive

de Volkskrant

Groningse Wolthoorn & Co beste café

Café De Wolthoorn in Groningen mag zich een jaar lang Café van het Jaar noemen. De kroeg is als eerste geëindigd in de Café Top 100, de lijst met beste cafés van Nederland....

ANP 22 november 2007, 9:39



November 22, 2007

Words of the jury:

"Café De Wolthoorn in Groningen has been very successful in the Café Top 100 for years. Two years ago at 6, last year at 3 and this year the highest in the ranking. De Wolthoorn is a café for the true enthusiast.

The brothers Arnold and Jeroen Ensing took over the café from their father and gave it their own twist. Not an easy task. In this historic café many regular guests wrote their own rules.

Dealing well with this without having to dispose of new guests requires courage, tact and insight. The brothers have plenty of it.

The entrance is somewhat accessible for a few, but once inside this café fits like the proverbial old coat. Warm and welcoming. Where multiple age categories feel at home. The company of Arnold and Jeroen Ensing writes Hospitality with a capital letter."



The barteam of 2007

Wolthoorn's owners

Jeroen Ensing

Former owner from 2004 - 2012

In 2004 the brothers Jeroen and Arnold took over Café Wolthoorn & Co from their father Herman.

Jeroen got his first hospitality experience at Dinercafe Soestdijk in Groningen. After working at several restaurants, he decided to want to see more of the globe and made his entry into the world of cruise ships. After a few years he returned to Groningen and went to work with his father in Café Wolthoorn where brother Arnold was also employed.

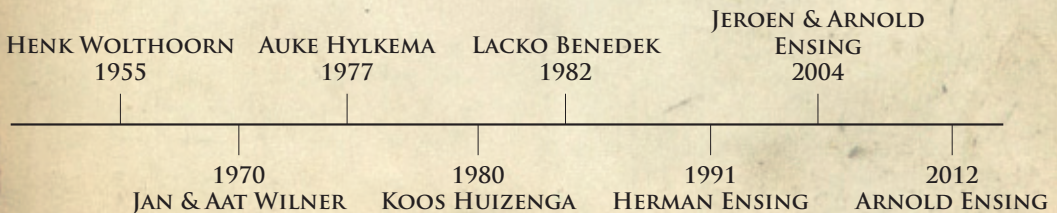
From 2004, the brothers were in charge of the Wolthoorn. They managed to give the café a contemporary twist. They extended the bar and decided to renew the facade of the building. But all of this without affecting the character of the business. The popularity of the cafe grew and resulted in a wonderful



reward for their work: the victory of the Cafe Top 100 in 2007.

In 2012, Jeroen decided to stop working in the hospitality and left the Wolthoorn. From that moment on, he focused on his new career as a care provider of people with disabilities.

Jeroen is still known as a distinctive bartender who performed his hospitality profession with humor, a lot of commitment and enthusiasm.



Interior



Romances underneath the fruit tree

From the 1920s till mid 1990s, the cafe actually had a real terrace. Many people have enjoyed hospitality in the open air at the place where the room in the back is now.



Several small tables and bistro chairs made it possible to enjoy a drink under the fruit tree during warm summer evenings. A place where even many romances were created.

However these pleasant summer evenings sometimes resulted in noise complaints from the neighbourhood. As a result, former owner Herman Ensing decided to place a roof over the tiled garden.

The modern interior resembles an old Dutch theater with classic wallpaper, old film and theater posters and original theater seats.

Bites

Mixed nuts – Très Bien, Groningen	Small	3,20
	Regular	4,50
Cheese – Van der Leij, Groningen		4,75
Piece of Brie with crackers		6,50
Dry Sausage – Butcher Boersema, Grijpskerk (Groningen)		4,20
Raw Beef Sausage – De Marktslager, Groningen		4,50

Fried snacks

Portion of bitterballen (8 pieces) Also available vegetarian		5,60
Dutch Mix (12 pieces) (3 bitterballen, 3 minced-meat hotdogs, 3 chicken nuggets, 3 cheesefingers)		8,40
Vegetarian Mix (12 pieces) (3 vegetarian bitterballen, 3 springrolls, 3 samosa's, 3 cheesefingers)		8,40
Oriental Mix (12 pieces) (3 shrimp croquettes, 3 spicy meat envelopes, 3 springrolls, 3 samosa's)		8,40

Please note, our bites may contain allergens.



Hot drinks

Coffee	2,50
Espresso	2,50
Double Espresso	3,40
Café au Lait	2,80
Cappuccino	2,80
Latte Macchiato	3,40
<i>All the above coffee is also available without caffeine</i>	<i>0,20 (+)</i>

Tea - Simon Lévelt Organic Leaf Tea	2,60
Jasmine (green) / Herbal blend / Rooibos Orange / Darjeeling (black)	



*Did you know that **tea** and **cheese** are a great couple? The phenols in tea break down the fats of the cheese and the heat of the tea causes the cheese to melt slightly in the mouth.*

Liquers

Nobeltje – Ameland, The Netherlands, 32,0%	3,00
Licor 43 – Spain, 31,0%	3,90
Baileys – Ireland, 17,0%	3,90
Tia Maria – Italy, 20,0%	3,90
Dom Bénédictine – France, 40,0%	3,90
Grand Marnier – France, 40,0%	4,70
Drambuie – Scotland, 40,0%	4,70
Southern Comfort – United States, 35,0%	3,90
Cointreau – France, 40,0%	4,70
Disaronno Amaretto – Italy, 28,0%	3,90
Molinari Sambuca Extra – Italy, 40,0%	3,90
Villa Massa Limoncello – Italy, 30,0%	4,00

Armagnac/calvados/grappa

Armagnac Vaghi VSOP – Bas Armagnac, France (40,0%)	4,20
Calvados Dupont Hors d'Age – Pays d'Auge, France (42,0%)	6,50
Calvados Dupont Fine – Pays d'Auge, France (40,0%)	5,00
Marolo Grappa di Moscato – Alba, Italy (42,0%)	4,80

Cognac

Rémy Martin VSOP – Cognac, France (40,0%)	5,50
Martell VS – Cognac, France (40,0%)	4,50
Courvoisier VS – Jarnac, France (40,0%)	5,00
Paul Giraud Vieille Réserve – Bouteville, France (40,0%)	7,50
Paul Giraud Napoleon – Bouteville, France (40,0%)	6,00

'The drinks that satisfies'

The history of the whiskey liqueur Drambuie goes back to 1746 when Prince Charles Edward Stuart hid on the Scottish island of Skye after he lost the battle of Culloden. The prince asked a local pharmacist to make a drink on the island to increase his vitality. The pharmacist made an elixir of herbs, spices, ripened whiskeys and heather honey.

The prince was assisted in his escape by a Scottish Clan led by John MacKinnon. As a reward for his assistance Mackinnon received the secret recipe from the elixir which he shared with the rest of the Clan.

In 1873 the recipe came into the hands of John Ross who operated the Broadfort Hotel on Skye. He gave the drink to his guests and it became immensely popular. The story goes that the liqueur was called "an dram buidheach", which means "the drink that satisfies". Later it was shortened to "Drambuie".



Rare Kiek

'Come in'

Late in the afternoon, he leaves office. He has an appointment with a colleague. Awppointment? Rather a drink, because they agreed to meet in café De Wolthoorn.

He feels like it and hurries on his city bike over the Hoge der A, turns right onto the Turftorenstraat and happily rides over the uneven cobblestones.

He is startled. Is a car coming from a facade down the road?

It appears to be Lutkenieuwstraat. He is immersed in the small side street, loses his sharpness for a moment and before he knows it, he hits the sidewalk with his wheel. He falls unhappy, his head touches a facade, the blood gushes from the wound above his eyebrow. With his head tilted as far as possible, to protect his

suit, and with his bicycle in his hand, he covers the last few meters to De Wolthoorn.

He's at the door when the cafe owner comes out and asks him - friendly as always - not to come in. The cafe just has a new floor. The gallant host picks up plasters, works with sterile gauze pads and calls a cab.

One hour and a visit to the hospital later, the wounded man returns to De Wolthoorn. The welcome is warm again. And inside this time. The beer tastes good.

*Dagblad van het Noorden
September 7th, 2013*

(column in the local newspaper)



Irish Whiskey

Jameson Blend– Dublin (40,0%)	4,00
Bushmills Black Bush Blend – Bushmills (40,0%)	4,50
Bushmills 10 jaar Single Malt – Bushmills (40,0%)	5,40
Connemara Peated Single Malt - Riverstown (40,0%)	5,50

Scotch Whisky

Glendronach 12 jaar Single Malt - Aberdeenshire (43,0%)	6,00
Lagavulin 16 jaar Single Malt – Isle of Islay (43,0%)	8,50
Laphroaig 10 jaar Single Malt – Isle of Islay (40,0%)	5,70
Talisker 10 jaar Single Malt – Isle of Skye (45,8%)	5,20
Auchentoshan 12 jaar Single Malt – Glasgow, Lowlands (40,0%)	4,80
Highland Park 12 jaar Single Malt – Kirkwall (40,0%)	5,40
Bowmore 12 jaar Single Malt – Bowmore Islay (40,0%)	5,40
Glenmorangie 10 jaar Single Malt – Ross-shire (40,0%)	5,00
The Glenlivet 15 jaar Single Malt – Banffshire (40,0%)	7,00
Oban 14 jaar Single Malt – Oban, Westcoast (43,0%)	7,00
Johnnie Walker Red Label Blend, Edinburgh (40,0%)	4,00
Johnnie Walker Black Label 12 jaar Blend, Edinburgh (40,0%)	5,00
Ardbeg Uigeadail Single Malt – Isle of Islay (54,2%)	8,50

In the back



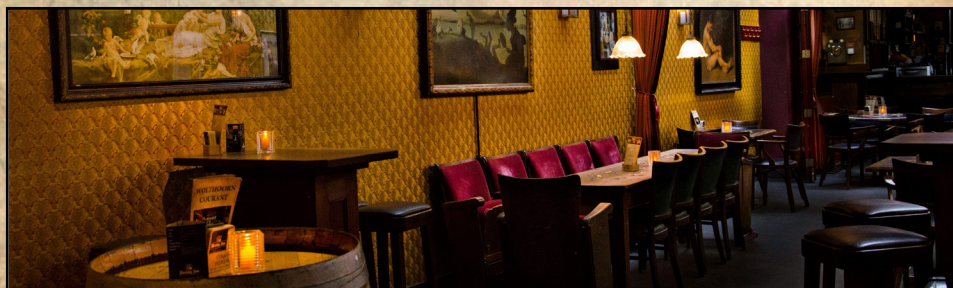
Birthday, graduating, anniversary
or an other reason to party?

Our back room with its own bar, characterized by the classic theater seats, art and old cinema posters is available for all kinds of occasions.

The room offers various tables and seats and has space for groups of up to 100 people. For smaller amounts of people we can halve the room by closing the curtains.

In addition, the room has a sound system, beamer, piano and can be closed off from the rest of the cafe by classical stained glass doors.

Further wishes? Feel free to discuss this with our bartenders.



Jan's puzzle

Complete the proverb below
by placing consonants on the dots.

.. a . . oe . a . ou . . . o . e . a . ou . .

Gifting idea

Surprise your friend or family member with
a Wolthoorn gift voucher!

Ask your bartender for the possibilities.



WOLTHOORN & CO

Café Wolthoorn & Co
Turftorenstraat 6, 9712 BP Groningen
(050) 312 02 82 | info@cafewolthoorn.nl

Open Sunday till Thursday from 4 p.m.
Friday and Saturday from 3 p.m.

For more information about our agenda and events,
keep an eye on our website and social media:

www.cafewolthoorn.nl
Facebook & Instagram: @cafewolthoorn

*"Two glasses of jenever change a man more than a hundred
thousand years of evolution." - Midas Dekkers*

**On behalf of our bartenders,
we love to see you again soon!**