

A lush, close-up photograph of tropical foliage, featuring large, dark green palm fronds and a vibrant red flower, possibly a Bird of Paradise, partially visible on the right side. The lighting is natural, highlighting the textures of the leaves.

*Nondi*

CARIBBEAN CUISINE



*Mondi*

Mondi is op de Benedenwindse Eilanden de Papiamentse benaming voor een onontgonnen wildernis. Een uniek bosrijk gebied met de oorspronkelijke vegetatie van deze zonovergoten regio. Denk bijvoorbeeld aan planten als aloë vera, agave en de karakteristieke dividivboom.

*De Chef*

*Nos ta bai kome dushi (we gaan lekker eten)*

Justin Niessen, geboren in 1990 in Willemstad op Curaçao, heeft zich na de hotelschool geheel gewijd aan koken! De gepassioneerde ondernemer is nieuwsgierig en open-minded. Twee kenmerken die hand in hand gaan met zijn oog voor kansen, creatie, talent en innovatie en zijn warmhartige gastheerschap verklaren. Mondì biedt Justin het podium om zichzelf te zijn. "Ondanks het feit dat de basis van mijn gerechten voortkomt uit mijn Caribische roots, probeer ik steeds opnieuw innovatieve creaties te presenteren en uitdagende, verrassende smaken te combineren waardoor mijn gasten graag terugkeren."

*MONDI – By Justin Niessen*

*The College Hotel*

Inmiddels een begrip in Amsterdam Oud-Zuid. Ons hotel is gehuisvest in een stijlvol 19e-eeuws gebouw, dat in 1895 als school in gebruik werd genomen. Vandaag de dag dragen het hotel en het restaurant nog altijd bij aan het ontwikkelen van talent. The College Hotel is een catwalk voor jong talent op het gebied van hospitality, maar ook theater, muziek en dans.

|                                                                  | GLASS | BOTTLE |
|------------------------------------------------------------------|-------|--------|
|                                                                  |       |        |
| Veuve Clicquot, Réserve Cuvée<br>Champagne, France               | 14.50 | 85.00  |
| Mont Marcal, Cava Reserva<br>Penedès, España 2018                | 7.50  | 45.00  |
| Chandon Garden Spritz<br>Mendoza, Argentina                      | 9.50  | 57.00  |
| Villa Sparina, Cortese Brut Classico<br>Piemonte, Italia         |       | 45.00  |
| Vendôme Mademoiselle Classic 0% (0.2l)<br>Picolo, España         |       | 7.50   |
| Veuve Clicquot Rosé<br>Champagne, France                         |       | 95.00  |
| Dom Pérignon Vintage<br>Champagne, France 2010                   |       | 265.00 |
| Bollinger, Special Cuvée Brut<br>Champagne, France               |       | 95.00  |
| Gramona, Cava Brut Gran Reserve Imperial<br>Penedès, España 2015 |       | 62.00  |
| Veuve Clicquot Rich Doux AOC<br>Champagne, France                |       | 100.00 |
| Remy Leroy, Blanc de Noirs<br>Champagne, France 2012             |       | 69.00  |
| Barons de Rothschild, Blanc de Blancs Brut<br>Champagne, France  |       | 90.00  |
| Thienot, Cuvée Alain Thienot Brut<br>Champagne, France 2007      |       | 150.00 |
| Ruinart, Blanc de Blancs<br>Champagne, France                    |       | 120.00 |

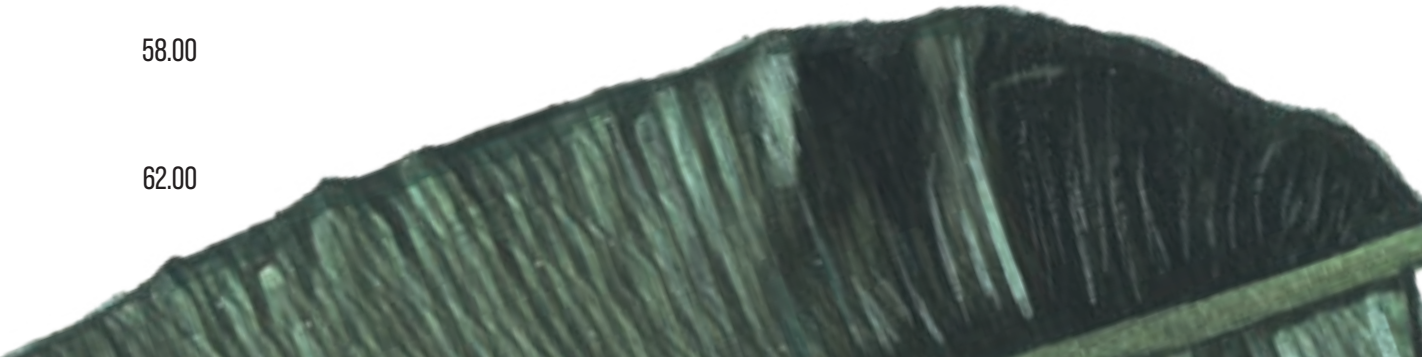


WHITE

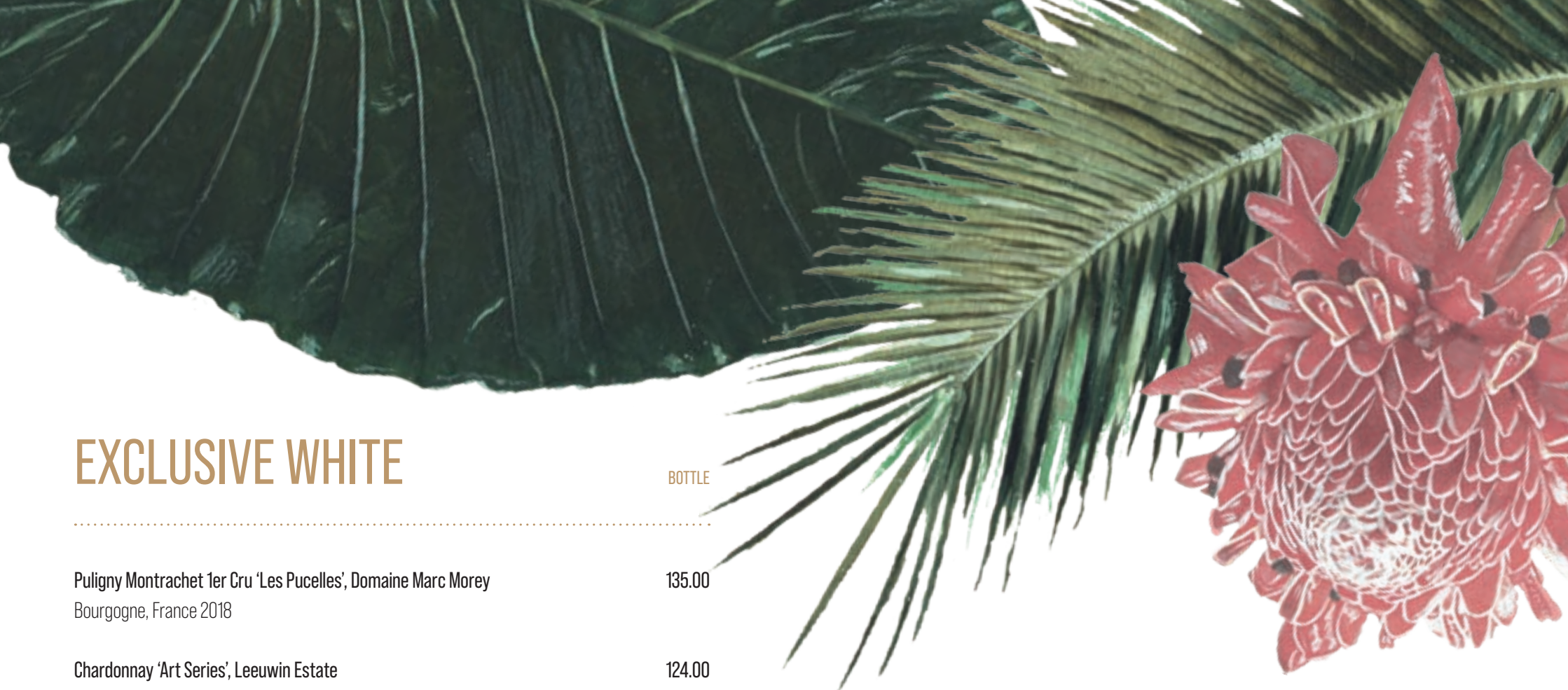
|                                                                                            | GLASS | BOTTLE |
|--------------------------------------------------------------------------------------------|-------|--------|
| <hr/>                                                                                      |       |        |
| Touraine Sauvignon Blanc/Domaine Octaive<br>Loire, France                                  | 5.00  | 27.50  |
| Riesling Trocken Trittenheimer, Weingut Claes<br>Mosel, Deutschland                        | 6.00  | 33.00  |
| Chablis Vieilles Vignes, Domaine Gautheron<br>Bourgogne, France                            | 8.50  | 45.00  |
| Côtes du Rhône Blanc ‘Cassiopée’, Cave des Vignerons de Montfrin<br>Rhône, France          | 6.50  | 35.00  |
| Verdejo, Shaya<br>Rueda, España                                                            | 8.50  | 45.00  |
| Sauvignon Blanc, Cloudy Bay<br>Marlborough, New Zealand 2020                               |       | 55.00  |
| Sauvignon Blanc Trocken Trittenheimer Altärchen’, Weingut Claes<br>Mosel, Deutschland 2019 |       | 38.00  |
| Gavi di Gavi DOCG, Villa Sparina<br>Piemonte, Italia 2019                                  |       | 39.00  |
| Arneis DOCG, Guidobono<br>Piemonte, Italia 2019                                            |       | 37.00  |
| Blend, Pietershof<br>Teuven, België 2018                                                   |       | 39.00  |
| Pinot Grigio, California Roots<br>California, USA 2018                                     |       | 35.00  |
| Pinot Gris ‘Oregon’, Joel Gott<br>Willamette Valley, USA 2017                              |       | 41.00  |
| Riesling ‘Isolation Ridge’, Frankland Estate<br>Frankland River, Australia 2016            |       | 57.00  |
| Gruner Veltliner ‘Muhlpunkt’ 20th Anniversary, Alzinger<br>Wachau, Österreich 2016         |       | 63.00  |
| Chardonnay Auxey Duresses, Domaine Dujardin<br>Bourgogne, France 2015                      |       | 40.00  |
| Chardonnay ‘Langhe’, Massolino<br>Piemonte, Italia 2019                                    |       | 38.00  |
| Chardonnay ‘Morning Fog’, Wente<br>California, USA 2019                                    |       | 40.00  |
| Gruner Veltliner ‘Renner’, Gobelsburg<br>Kamptal, Österreich 2019                          |       | 48.00  |
| Sancerre AC Grande Cuvée, Jean Paul Baland<br>Loire, France 2018                           |       | 45.00  |
| Meursault Tête de Cuvée, Francois d’ Allaines<br>Bourgogne, France 2017                    |       | 65.00  |
| Verdejo ‘Habis’, Shaya<br>Rueda, España 2017                                               |       | 58.00  |
| Chassagne Montrachet AC Vieilles Vignes, Vincent Morey<br>Bourgogne, France 2018           |       | 62.00  |

RED

|                                                                                         | GLASS | BOTTLE |
|-----------------------------------------------------------------------------------------|-------|--------|
| <hr/>                                                                                   |       |        |
| Pinot Noir, Falling Rock<br>Murray Darling, Australia 2018                              | 5.00  | 27.50  |
| Corbieres, Château du Vieux Parc<br>Languedoc-Roussillon, France                        | 6.50  | 35.00  |
| Malbec ‘Petit Jammes’, Pech de Jammes<br>Cahors, France 2017                            | 6.50  | 35.00  |
| Carmenere Gran Reserva, Carmen<br>Colchagua Valley, Chili 2018                          | 7.00  | 38.00  |
| Cabarnet Franc/Tannat, Altos de José Ignacio<br>Garzon, Uruguay                         | 7.00  | 38.00  |
| Pinot Noir, Cloudy Bay<br>Marlborough, New Zealand 2019                                 |       | 65.00  |
| Barbera d’Alba DOC ‘Maria Gioana’, Giocosa Fratelli<br>Piemonte, Italia 2015            |       | 35.00  |
| Chassagne Montrachet Vieilles Vignes, Thomas Morey<br>Bourgogne, France 2017            |       | 54.00  |
| Merlot/Malbec ‘Contemplations’, By Katarzyna<br>Thracian Valley, Bulgaria 2019          |       | 36.00  |
| Nero d’Avola ‘Lamuri’, Tasca d’Almerita<br>Sicilia, Italia 2018                         |       | 42.00  |
| Merlot/Sangiovese Cuvée Speciale, Poggiotondo<br>Toscana, Italia 2009                   |       | 44.00  |
| Shiraz ‘Isolation Ridge’, Frankland Estate<br>Frankland River, Australia 2015           |       | 46.00  |
| Malbec ‘Château’, Pech de Jammes<br>Cahors, France 2011                                 |       | 49.00  |
| Primitivo, Terribile<br>Puglia, Italia 2017                                             |       | 44.00  |
| Can Blau, Can Blau<br>Montsant, España 2019                                             |       | 43.00  |
| Pinotage, Laibach<br>Stellenbosch, Suid-Afrika 2017                                     |       | 44.00  |
| Rioja Reserva, Muga<br>La Rioja, España 2016                                            |       | 46.00  |
| Valpolicella Classico Superiore Ripasso ‘Marogne’, Fratelli Zeni<br>Veneto, Italia 2018 |       | 39.00  |
| Petit Verdot Reserva, Tomero<br>Mendoza, Argentina 2015                                 |       | 43.00  |
| Monastrell ‘Silver Label’, Juan Gil<br>Jumilla, España 2018                             |       | 43.00  |







# EXCLUSIVE WHITE

|                                                                                         | BOTTLE |
|-----------------------------------------------------------------------------------------|--------|
| Puligny Montrachet 1er Cru ‘Les Pucelles’, Domaine Marc Morey<br>Bourgogne, France 2018 | 135.00 |
| Chardonnay ‘Art Series’, Leeuwin Estate<br>Margaret Valley, Australia 2015              | 124.00 |
| Gruner Veltliner ‘Vinothekfullung’ Smaragd’, Knoll<br>Wachau, Österreich 2018           | 99.00  |
| Corton Grand Cru, Domaine Chandon de Briailles<br>Bourgogne, France 2017                | 235.00 |
| Meursault 1er Cru “Les Gouttes d’Or”, Lucien Le Moine<br>Bourgogne, France 2017         | 245.00 |

# EXCLUSIVE RED

|                                                                                           | BOTTLE |
|-------------------------------------------------------------------------------------------|--------|
| Barolo DOCG ‘Vigna Rionda’ Riserva, Massolino<br>Piemonte, Italia 2013                    | 163.00 |
| Rioja DOCA ‘Prado Enea’ Reserva, Muga<br>La Rioja, España 2011                            | 105.00 |
| Le Haut Medoc AC ‘De Giscours’, Château Giscours Labarde<br>Bordeaux, France 2015         | 72.00  |
| 3e Le Pauillac AC, Château Latour<br>Bordeaux, France 2012                                | 147.00 |
| Saint Estephe AC 2e Grand Cru Classe, Martin et Olivier Bouygues<br>Bordeaux, France 2012 | 189.00 |
| Saint Emilion AC Grand Cru Classe, Helene Gratiot Alphonse<br>Bordeaux, France 2005       | 98.00  |
| Pomerol AC ‘Château Certan Giraud’, Jean Pierre Moueix<br>Bordeaux, France 2005           | 310.00 |
| Rioja DOCA Reserva Seleccion Especial, Muga<br>La Rioja, España 2015                      | 78.00  |
| Cabernet Franc ‘Scipio’, Tenuta Sette Cieli<br>Toscana, Italia 2013                       | 120.00 |
| ‘Reserva Especial’, Hacienda Monasteria<br>Ribera del Duero, España 2012                  | 160.00 |
| Merlot/Sangiovese Cuvée Speciale, Poggiotondo<br>Toscana, Italia 2009                     | 65.00  |

# ROSE

|                                                         | GLASS | BOTTLE |
|---------------------------------------------------------|-------|--------|
| Rosé ‘Cistercien’, Gobelsburg<br>Kamptal, Österreich    | 6.50  | 35.00  |
| Rosé Provence, Château Saint Julien<br>Provence, France | 6.50  | 35.00  |
| Malbec, Pigmentum<br>Cahors, France                     | 5.00  | 27.50  |

# DESSERT WINE

|                                                             | GLASS | BOTTLE |
|-------------------------------------------------------------|-------|--------|
| Sauternes AC Graves, Château Simon<br>Bordeaux, France 2015 | 9.00  | 45.00  |
| Muscat, Domaine Astruc<br>Limoux, France                    | 6.50  | 26.00  |

# COCKTAILS

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| Mondi Old Fasion<br>Cherry, Zacapa 23, Cinnamon, Coffee, Aromatic bitters | 11.50 |
| Mondi Punch<br>Havanna, Amaretto, Vodka                                   | 10.50 |
| Pornstar Martini<br>Vodka, Passion Fruit, Vanilla, Egg White              | 12.50 |
| Lychee Punch<br>St. Germain Elderflower, Vodka, Lemon, Cava               | 13.50 |
| Espresso Martini<br>Amaretto, Licor 43, Vodka, Espresso, Egg white        | 12.00 |



# BEERS

|                                 |    |      |
|---------------------------------|----|------|
| Heineken Tapbier/Draft          | 5% | 3.30 |
| Seizoens Tapbier/Seasonal draft |    | 5.50 |

|               |      |      |
|---------------|------|------|
| 0.0%          |      |      |
| Heineken      | 0.0% | 3.00 |
| Lowlander Wit | 0.0% | 4.50 |

|                                   |      |      |
|-----------------------------------|------|------|
| SAISON                            |      |      |
| Frankendael Brewery – Tramp Stamp | 3.5% | 4.50 |
| Oedipus – Mannenliefde            | 6%   | 5.50 |

|                                     |      |      |
|-------------------------------------|------|------|
| BLOND/WHITE/WEIZEN                  |      |      |
| Two Chefs Brewing – White Mamba     | 5%   | 4.50 |
| Eeuwige Jeugd – Lellebel Blond      | 5.7% | 5.00 |
| Zuidas Bier – Wit                   | 6%   | 5.50 |
| Gebrouwen door Vrouwen – Gin Weizen | 6%   | 5.50 |

|                                      |      |      |
|--------------------------------------|------|------|
| IPA                                  |      |      |
| Eeuwige Jeugd - Gladjanus White IPA  | 4.6% | 5.50 |
| Zuidas Bier - Amsterdam Pale Ale     | 5%   | 5.50 |
| Two Chefs Brewing - Green Bullet IPA | 5.7% | 5.00 |
| Lowlander - Indonesian Pale Ale      | 6%   | 5.00 |

|                          |      |      |
|--------------------------|------|------|
| TRIPLE                   |      |      |
| Eeuwige Jeugd - Bullebak | 7.7% | 5.00 |
| Bruut - Gajes            | 8%   | 5.50 |

# GIN TONIC

|                                               |       |
|-----------------------------------------------|-------|
| Tanqueray Ten                                 | 11.50 |
| Grapefruit, Mediterranean Tonic               |       |
| Monkey 47                                     | 14.00 |
| Blackberry, Indian Tonic                      |       |
| Bobby's                                       | 12.00 |
| Orange, Indian Tonic                          |       |
| Hendricks                                     | 12.50 |
| Cucumber, Indian Tonic                        |       |
| V2C Classic                                   | 13.50 |
| Ginger, Lemon, Juniper Berries, Indian Tonic  |       |
| Gin Tonic – Alcohol free/Or not               | 12.50 |
| Pink Pepper, Black Lemon Bitter, Indian Tonic |       |

# LIQUORS

|            |      |
|------------|------|
| VODKA      |      |
| Grey Goose | 8.00 |
| Belvedere  | 8.50 |
| Ketel One  | 5.50 |
| Sir Dam    | 7.00 |

|                           |      |
|---------------------------|------|
| RUM                       |      |
| Havana White 3 Años       | 5.50 |
| Bacardi White             | 4.50 |
| Havana Brown 7 Años       | 6.50 |
| Zacapa Centenario 23 Años | 9.50 |
| Plantation Original       | 5.50 |

|                  |      |
|------------------|------|
| TEQUILA          |      |
| Don Julio Blanco | 6.50 |
| Don Julio Anejo  | 8.00 |

|                      |      |
|----------------------|------|
| WHISKY               |      |
| Blend                |      |
| Johnnie Walker Black | 6.50 |
| Jameson              | 5.50 |
| Chivas 12 years      | 8.00 |

|                    |       |
|--------------------|-------|
| Single malt        |       |
| Talisker 10 years  | 8.50  |
| Lagavulin 16 years | 12.50 |

|                 |      |
|-----------------|------|
| American        |      |
| Bulleit bourbon | 5.50 |

|                    |      |
|--------------------|------|
| LIQUOR             |      |
| Licor 43           | 4.50 |
| Baileys            | 4.50 |
| Limoncello         | 5.00 |
| Isolabella Sambuca | 4.50 |
| Amaretto Disaronno | 5.50 |
| Frangelico         | 4.00 |
| Pernod             | 4.00 |
| Cointreau          | 4.50 |
| Campari            | 4.25 |
| Grand Marnier      | 5.50 |

|                  |       |
|------------------|-------|
| COGNAC           |       |
| Remy Martin VSOP | 8.50  |
| Remy Martin XO   | 14.00 |
| Hennessy VS      | 7.50  |
| Hennessy XO      | 15.00 |
| Courvoisier VSOP | 7.50  |

|                                      |      |
|--------------------------------------|------|
| PSV                                  |      |
| Pedro Ximinez                        | 6.50 |
| White Port, Van Zellers              | 5.50 |
| Tawny Port, Van Zellers              | 5.50 |
| Ruby Port, Van Zellers               | 5.50 |
| 10 year Old' Tawny Port, Van Zellers | 7.00 |
| Willems Vermoed                      | 5.50 |

|                         |      |
|-------------------------|------|
| Jenever                 |      |
| Jonge Jenever, Ketel 1  | 4.50 |
| Matuur Jenever, Ketel 1 | 5.00 |





# HOT DRINKS

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| COFFEE                                                                             |      |
| Espresso                                                                           | 2.75 |
| Lungo                                                                              | 2.85 |
| Americano                                                                          | 2.85 |
|                                                                                    |      |
| Espresso Macchiato                                                                 | 3.00 |
| Cappuccino                                                                         | 3.50 |
| Caffe Latte                                                                        | 3.75 |
| Latte Macchiato                                                                    | 3.75 |
| Flat White                                                                         | 3.85 |
|                                                                                    |      |
| SUPPLEMENT                                                                         |      |
| Soya                                                                               | 0.35 |
| Oat                                                                                | 0.35 |
| Almond                                                                             | 0.35 |
| Extra Shot                                                                         | 1.00 |
|                                                                                    |      |
| TEA                                                                                |      |
| Fresh Mint                                                                         | 4.00 |
| Ginger                                                                             | 4.00 |
| Ginger & Mint                                                                      | 4.20 |
| Lemon                                                                              | 3.75 |
|                                                                                    |      |
| Newby Tea                                                                          | 3.25 |
| <i>English Breakfast, Earl Grey,<br/>Ginger Lemon, Rooibos Orange, Hunan Green</i> |      |

# SOFT DRINKS

|                                 |      |
|---------------------------------|------|
| Coca-Cola/Coca-Cola Zero        | 3.00 |
| Fanta Orange                    | 3.00 |
| Fuze Tea 'Green'                | 3.00 |
|                                 |      |
| Fever Tree - Indian Tonic       | 3.50 |
| Fever Tree - Ginger Ale         | 3.50 |
| Fever Tree - Ginger Beer        | 3.50 |
| Fever Tree - Mediterranean      | 3.50 |
|                                 |      |
| JUICES                          |      |
| Apple juice                     | 3.75 |
| Apple-Elderberry juice          | 3.75 |
| Tomato juice                    | 3.85 |
| Canadian Red Cranberry          | 4.00 |
| Daily Fresh Orange juice        | 4.50 |
|                                 |      |
| WATER                           |      |
| Amsterdam Water still (0.25l)   | 3.00 |
| Amsterdam Water sparkle (0.25l) | 3.00 |
|                                 |      |
| Amsterdam Water still (0.75l)   | 5.50 |
| Amsterdam Water sparkle (0.75l) | 5.50 |



SHARE YOUR MONDI  
EXPERIENCE ON INSTAGRAM!

#mondi @mondi.amsterdam

