



Spencer's

Welcome to my bar.
View the possibilities and
let me know what we can serve.

All prices are in Euro and including VAT.
Please discuss your allergy and dietary requirements with our team.
We are committed to making environmentally and socially responsible
decisions in all our restaurants and bars.
We do not serve alcohol to anyone under the age of 18.

Spencer's bites

From 12:00 noon until 22:00

3 / 6 / 9 | oysters | lemon | red wine vinegar | 12 / 24 / 36

Pata negra ham | 50 grams | 9

La Perle sardines | garlic bread | aioli | 12

Padrón peppers | 8

Holtkamp Dutch prawn croquettes | rouille | 5 pcs | 12

Holtkamp black angus bitterballen | Limburg mustard | 7 pcs | 11

Holtkamp mature cheese bitterballen | tarragon mayonnaise | 7 pcs | 11

Wine Tasting Flights

Discover and taste a selection of our wines!
You may choose from two wine tasting flights,
which are served together with some culinary bites.

Wine flight 265 | 35

A journey of discovery along wine 265, taste our white, red
and rosé wines.

Winemakers selection | 45

Enjoy the four wines, selected by us, that best symbolise our
collaboration with St. Martinus Winery.

The Classics

Espresso Martini | 14

Kahlua | vodka | espresso | sugar syrup

Negroni | 14

Gordon's gin | Campari | sweet vermouth

Ask our team for more of The Classics

Champagne

	glass	37.5cl	75cl
Louis Roederer, Collection 242	18.5	55	99.5
Louis Roederer, Brut Rosé		78	148
Louis Roederer, Demi-Sec Carte Blanche			118
Louis Roederer, Blanc des Blancs			148

Sparkling wine

	37.5cl	75cl
Mosaïc 3.5, house cuvée, Limburg	12	60

Our Specials

Winter Warmer | 15

Hazelburn whisky | D.O.M. Benedictine | warm black tea |
mint | honey

Grandma's Apple Pie | 15

Ketel one vodka | Licor 43 | apple juice | cinnamon syrup

The Burning Lady | 15

Disaronno amaretto | Bulleit bourbon | Cointreau |
habanero bitters | orange juice

Toblerone Martini | 15

Kahlua | Frangelico | Bailey's | cream

Regal Fizz | 15

Sir Edmond vanilla gin | sweet vermouth | sparkling wine

Autumn Club | 15

Ketel one vodka | sweet vermouth | lemon juice | rooibos
syrup

Gin & Tonic

JKR gin | lemon | mint | Indian tonic | 14

JKR pink blush gin | mint | Indian tonic | 14

Hendrick's gin | cucumber | cucumber watermelon tonic | 14

Tanqueray Sevilla gin | orange | Indian tonic | 14

Monkey 47 gin | rosemary | Indian tonic | 14

Sir Edmond's gin | coffee beans | cranberry ginger tonic | 14

Spritz

Aperol Spritz | 12

Aperol | Mosaïc 3 | sparkling water | orange

Campari Spritz | 12

Campari | Mosaïc 3 | sparkling water | orange

Limoncello Spritz | 12

Limoncello | Mosaïc 3 | sparkling water | lemon

St. Germain Spritz | 12

St. Germain | Mosaïc 3 | sparkling water | mint | orange

0.0 Cocktails

Nospresso martini | 9

Nonnaretto sour | 9

Not so dark 'n stormy | 9

Nojito | 9

Virgin Aperol spritz | 9

Lyre's London Dry | 0.0 | lemon | Indian tonic | 9

Draft Beers

Brand pilsener (lager) | 25cl | 4

Brand pilsener (lager) | 50cl | 7

Brand bock | 30cl | 5

Brand bock | 50cl | 8

Bottled Beers

La Trappe | blonde | Berkel-Enschot | 6

La Trappe | double | Berkel-Enschot | 6

La Trappe | triple | Berkel-Enschot | 6

La chouffe | blonde | Achouffe | 6

Liefmans fruitesse | kriek | Oudenaarde | 5

Mosa 6 | hoppy lager | Maastricht | 6

Brouwerij 't IJ ijwit | white beer | Amsterdam | 6

Lagunitas | IPA | Lagunitas | 6

Non-alcoholic bottles Beers

Amstel radler 0.0 | 4

Heineken 0.0 | 4

Brand weizen 0.0 | 4

Liefmans fruitesse 0.0 | 4



White Wine

Wijn 265 Solaris, Auxerrois & Johanniter Limburg S.A.	9	42,50
Judith 'Homage' Sauvignier Gris, Johanniter, Auxerrois, Chardonnay, Riesling, Pinot Gris Limburg S.A.	11	55
Albamar, Rias Baixas Albarinho Spain 2020	9	46
Landgoed Overst Auxerrois Limburg 2019	9	40

Rosé Wine

Wijn 265 Dornfelder, Monarch, Cabernet Cortis, Pinot Noir, Cabernet Cantor Limburg S.A.	9	42,50
Rosa dei Frati Gropello, Marzemino, Sangiovese & Barbera Italy 2020	10	50

Red Wine

Wijn 265 Dornfelder, Pinot Noir & Regent Limburg S.A.	9	42,50
Camille 'Homage' Dornfelder, Regent, Cabernet Cortis, Monarch Limburg S.A.	11	55
Vignobles Vellas 'Poison Rouge' Marselan France 2019	9	44
Panamera Cabernet Sauvignon California 2016	9	50

For the entire selection of wines please have a look at our winelist.

Soft Drinks

Coca cola / zero 3,5
Fuze tea lemon sparkling / green tea 3,5
7up 3,5
Cassis 4
Rivella 4
Orangina 4
Crodino 4
Double Dutch double lemon 4
Double Dutch ginger ale 4
Double Dutch ginger beer 4
Double Dutch Indian tonic 4
Double Dutch cucumber-watermelon tonic 4
Double Dutch cranberry & ginger tonic 4

Juices

fresh orange juice 4
bio apple juice Bemelerhof 4
Big Tom tomato juice 4,5

Mineral Water

Sourcy sparkling still 25cl 3,5
Sourcy sparkling still 75cl 7,5

Oostwegel Collection Espresso Blend

Cornelissen Coffeeroasters is a specialty coffee roaster from Veghel and, like Oostwegel Collection, a family business with a passion for gastronomy.

The goal of Cornelissen Coffeeroasters is to find the perfect coffee match. A quest that never ends in terms of taste, quality and sustainability and is always tailor-made. We only select the very best coffee beans from the most recent harvests. The selection depends on small but very important details. Less than five percent of all crops qualify. In technical terms; high-end specialty coffee, always freshly roasted!

For Oostwegel Collection we have put together the blends Lungo and Espresso:

- Lungo: This blend comes from parts of Brazil, Colombia and Ethiopia. The taste is smooth, round, with notes of milk chocolate and hazelnut with a recognizable rins and fruity accent.
- Espresso: A blend from Brazil and Colombia. Roasted in such a way that a powerful body is created, but while retaining sweetness and fruitiness. With flavors of cocoa, almond and a hint of dried fruit, this blend also goes very well with milk varieties such as cappuccino.

In addition, we burn changing specials; small runs of special and specific coffees.

Coffee, Tea or Local Pie

- coffee | 3,5
- tea | 3,5
- espresso | 3,5
- espresso macchiato | 4
- cappuccino | 4
- coffee verkeerd | 4
- flat white | 4
- latte macchiato | 4
- chai latte | 4
- hot chocolate | 4
- with whipped cream | + 0,5
- ginger tea / fresh mint tea | 4

add a slice of Limburgs delicacy, called "vlaai" | 4,5
(Saturday and Sunday)

Whisky

SCOTCH WHISKY

Kilchoman Machir Bay | 12
Benriach 10y | 13
Benriach 12y | 15
Oban 14y | 14
Glenfarclass | 16
Lagavulin 16y | 17
Compass box 'no name' | 24
Compass box 'orchard house' | 13
Classic of Islay | 13

IRISH WHISKY

Jameson | 10
Redbreast 12y | 11
Bushmills malt 10y | 13

BOURBON

Jack Daniels | 9
Maker's Mark | 11
Bulleit bourbon | 12

RYE WHISKEY

Bulleit rye | 12
Templeton rye | 13

DUTCH WHISKY

Frysk Hynder | 10

JAPANESE WHISKY

Nikka from the barrel | 14

FRENCH WHISKY

Michel Couvreur intravagan'za | 13

Jenever

Bols jonge jenever | 6
Bols zeer oude jenever | 6

Armagnac

Domaine le Basque hors d'age | 12

Calvados

Roger Groult 8y | 14
Eric Bordelet | 52

Cognac

Hennessy V.S. | 11
Courvoisier V.S.O.P. | 13
Hennessy X.O. | 23
Hennessy Paradis | 67

Grappa

Nonino chardonnay | 11
Berta valdavi moscato | 13
Berta nibbio barbera | 14
Eligo dell'ornellaia | 16

Tequila

Jose Cuervo blue agave blanco | 9
Jose Cuervo reposado | 8
Don Fulano anejo | 13

Vodka

Absolut | 7
Ketel One | 9
Grey Goose | 12

Rum

Bacardi blanca | 8
Bacardi carta negra | 10
Abuelo anejo | 9
Zafra masters reserve 21y | 17
Smith & Cross Jamaican rum | 10

Liquers

- Els la vera | 6
- Jägermeister | 6
- Ricard pastis | 7
- Amaretto disaronno | 7
 - Bailey's | 7
 - Cointreau | 7
- D.O.M. Bénédictine | 7
 - Drambuie | 7
 - Frangelico | 7
 - Kahlua | 7
- Grand marnier | 7
- Licor 43 | 7
- Villa Massa limoncello | 7
 - Molinari sambuca | 9
 - Tia Maria | 7
- Amaro Ramazotti | 7
 - Campari | 6
 - Fernet Branca | 7

Port

WHITE PORT

- Burmester white port | 8

RED PORT

- Graham's ruby port | 8
- Graham's tawny port | 9
- Graham's tawny 10 | 11
- Graham's tawny 20 | 13

Sherry

- Varossio fino | 7
- Varossio medium | 7
- Don PX Pedro Ximenez | 11

The origin of the Kruisheren cloister

In the early 13th century, the 'Order of the Crutched Friars' was established in Hoei (near the city of Liège on the Maas River). The Order of Crutched Friars was a community of so-called regular monks, that is to say monks who live according to a monastic rule. This Order busied itself with important matters such as celebrating the liturgy, evangelisation and providing education.

In 1438, the construction was finally started, and about 70 years later the construction of the Kruisheren monastery was completed.

The order of the crutched friars

If someone wished to join the Order of Crutched Friars, then the candidate first had to complete a trial period of six weeks. In order to support themselves, the Crutched Friars at first occupied themselves primarily with copying and binding books. The Crutched Friars occupied the monastery for about 250 years, during which period they generally enjoyed a rather quiet and satisfactory existence, even though they were sometimes afflicted by the various wars which engulfed Maastricht. But at the end of the 18th century, the period of the Order of Crutched Friars in Maastricht finally came to an end.

The period of french rule

At the end of the 18th century, the French conquered the Netherlands and the Crutched Friars were driven away. During the French occupation, the former Kruisheren monastery was used to house French soldiers.

The 19th century

After the French were defeated around 1815, the original intention was to sell the complex. But this did not materialise and the complex reverted to being a military site, used as a military barracks and a munitions storehouse. At the end of the 19th century, by which time much of the church was filled with munitions and a span had already been built in the church to provide storage space for more munitions.

The 20th century

At the end of the 19th century, the complex was saved from destruction by Victor de Stuers. Born and raised in Maastricht and cofounder of the Historic Buildings Trust, he sought a new use for the complex and asked his friend Pierre Cuypers to restore the Kruisheren complex. The re-use was that of the National Agriculture Test Station, a state laboratory where manure controls were carried out at the time and nowadays mainly carries out all animal testing.

During World War II, the complex may have been used for storing the copper requisitioned by the Germans which was then used for making munitions. At the end of the war, the Allies used the complex for storing various goods in order to prevent them from being plundered.

After the war, the National Agricultural Research Station moved back into the complex and remained there until 1979, when it moved to Wageningen. After that, the church was used in 1985 by the Servaas parish during the renovation of the St. Servaas Basilica, and in recent years it has been used as practice space and atelier by Opera-South.

The Kruisherenhôtel

After his Château Neercanne project opened its doors in 1985, Mr. Camille Oostwegel wished to open a hotel at the same location. At first, he considered opening a hotel in or near the Cannerberg hill (near the Château), but this plan soon proved not to be feasible. The search for an appropriate location continued, but receded into the background for some time due to the restoration and launch of a second property, Château St. Gerlach.

After Château St. Gerlach got off to a good start in the year 2000, the wish to open a city hotel surfaced again and - as luck would have it - at the same time, Mr. Camille Oostwegel discovered that a search was being conducted to find a new use for the Kruisherén cloister complex. He thought to himself 'Why not a hotel?' After all, during its long history, the building had often been used to provide accommodations for various inhabitants and visitors.

The necessary drawings were made, and the plan was submitted to the Municipality of Maastricht, which welcomed the plan with open arms. However, the Amenities and Historic Buildings Committee was less enthusiastic. According to the applicable guidelines, historic buildings can only be renovated if it remains possible to restore the buildings to their previous condition. As a result, the drawings were modified, and instead of making a hotel out of a former monastery, a hotel was built inside a former monastery.

The design

All of Mr. Oostwegel's projects are designed and renovated in the style of the period in which the original structure was built. For example, if you dine in Château Neercanne, you will be sitting in one of the original chairs used by the Baron who first lived there. There is always a synergy between the interior and exterior. However, this was not considered feasible for the Kruisherén Hotel of Maastricht, as the original layout and furnishing of a monastery could not possibly comply with the needs of a contemporary hotel. In order to provide the large open church space with a more intimate ambience, it was decided to divide the space into various levels for the guests. For example, you can now use the glass lift to reach a height of 9 m, and you can enjoy breakfast or lunch at eye level with the massive Gothic church windows of the entresol in the church.

Once the new interior layout had been decided upon, consideration was given to the rest of the interior. If one were to furnish the interior in the original and authentic style, then it would again not be possible to comply with the requirements of a contemporary hotel. As a result, it was decided to take a radically different approach. If it was not feasible to create a synergy between the interior and exterior, then why not create a contrast? So the decision was taken to furnish the interior in a very modern fashion. The interior architect Henk Vos of the Maupertuus firm was asked to help, and he furnished the interior with the help of a range of top-flight designs by the likes of Corbusier, Starck, Newson, Wanders, Eames, Mackintosh, Rietveld and Piet-Hein Eek. All the rooms are furnished differently and, as far as possible, unique pieces have also been used for furnishing the communal areas. Mr. Ingo Maurer, a world-famous lighting architect, has also been involved in the Kruisherén project. Among other elements, he developed the designs for the entrance tunnel, the central lighting system over the entire axis of the church, the hall lighting, the quadrangle and the outside lighting.

The involvement of these top designers in the project has ensured that the Kruisherén Hotel of Maastricht will not only continue to play a role as an historic building monument but also as a hotel and museum of contemporary 20th century design.