



RESTOBAR LURE IS THE PLACE IN MAASTRICHT WHERE HISTORY AND HOSPITALITY MEET

The feeling of Paris in Maastricht

Tucked away among centuries-old monuments, on the edge of the Stadspark and just behind Maastricht's historic city walls, lies Restobar LURE, in the Jekerkwartier. In this unique spot, only 200 metres from the Vrijthof, you will find one of the most beautiful terraces in the city, where many locals and tourists escape the bustle of the city centre. No wonder the people of Maastricht affectionately call this place 'a little piece of Paris in Maastricht'.

IN THIS ISSUE

1. The feeling of Paris in Maastricht
2. Petit Paris looks back
3. The name 'Lure'
4. Menu
5. Drinks
6. 'Levensvreugde', the statue on our square
7. A new distillery within the city walls
8. LURE's wine list
9. LURE joins the 'Mestreechter Brandslang'
10. Events autumn & winter
11. The Jekerkwartier: a poem and a walk
12. For the little Lures and Lurettes

The feeling of Paris in Maastricht

Restobar is a blend of restaurant and bar. In a bar you come to drink, and the food supports the pleasure of drinking. In a restaurant you come to eat, and the drinks accompany the meal. In a restobar the bar always plays a central role, so guests can personally experience the craftsmanship of the staff and the quality of the drinks. In short: in a restobar there is room for reading a newspaper (such as the LURE Gezèt) with good coffee, a tasty lunch, an extensive borrel (drinks with bites), a delicious dinner, a fine glass of wine, a spritzer, an (alcohol-free) cocktail or a homemade lemonade.

In historic Maastricht there are places where you could imagine yourself in France for a moment. The Jekerkwartier in particular has a unique atmosphere that locals fondly call “the Quartier Latin of Maastricht”. Terraces, old streets, boutiques, galleries and French bistros create a Parisian experience. The square by Restobar LURE is even literally seen as a small piece of Paris, where jeu de boules, history, creativity and conviviality come together.

Maastricht is known for its Burgundian lifestyle, and you can see it in the many French influences: here, everything revolves around long, late dinners, good wine and enjoying life!



The name ‘Lure’

The name Lure comes from the Maastricht dialect name of the Grote Looiersstraat: Groete Lurestraot. The little river Jeker used to run through this street, where the tanners (‘lures’) once worked. After several floods, this middle branch of the Jeker was filled in 1897 and the present ‘allée’ with trees and benches was laid out, dividing the two sides of the street. Don't be surprised to see young and old enjoying a game of pétanque here. Lure is also a town in the French department of Haute-Saône in the Bourgogne-Franche-Comté region, and in English ‘to lure’ means nothing less than to tempt. So let yourself be lured to this historic spot in Maastricht, with its French hospitality and Burgundian atmosphere!

The return of Petit Paris



On Saturday 19 and Sunday 20 September the moment had finally come: 'Petit Paris' returned to Maastricht, this time in the Jekerkwartier! On the initiative of Gino Frijs, chairman of the Stichting Ondernemers Jekerkwartier Maastricht (the Jekerkwartier business association) and partner of one of the two owners of Restobar LURE, the well-known event from the 1960s rose from its ashes. On no fewer than three stages, well-known and lesser-known (local) artists performed, the cancan was danced through the streets, visitors enjoyed burlesque shows, mime artists and French classic cars, pétanque was played, and visitors could have their portrait drawn by Frank de Vreeze of 'Mooie Streken'.

Each stage had its own theme. At 'La Tour Eiffel', an 8-metre-high Eiffel Tower with 2,400 LED lights was the eye-catcher of the square in front of the Minderbroederskerk. On the square opposite Restobar LURE stood the stage 'Le Moulin Rouge', with a replica of the striking façade of the world's most notorious cabaret. And there was 'Le Bistrot Parisien', a small, intimate stage on the corner of the Stenenbrug and the Koestraat, named after the cosy bars and restaurants of the Koestraat that could have blown over straight from a Parisian neighbourhood.



La Tour Eiffel

After residents and business owners of the Jekerkwartier had enjoyed a French breakfast together in the Grote Looiersstraat on Saturday, Petit Paris was opened by Mr Hans Meijer, Consul of France. Together with Tity Haaken and 'De Piele' Hamelers he raised the French flag while everyone present sang the Marseillaise at the top of their voices. Then well-known Maastricht artists such as John Tana, Ziesjoem, Duo X-Elle and up-and-coming local heroes 'Sjeng, Sjer en de Sjele' took to the stages. The audience was also surprised by special collaborations between well-known Maastricht artists, such as Roger Villevoe & Barbara Dijk and Jules & Vivienne, two duos who performed French chansons with so much passion that they quickly became crowd favourites. Young talent also got the chance to shine: The Artful Dodger and Trio Bel-Air (from the Conservatorium Maastricht) were living proof. On Saturday, Francine Recca closed the programme on the 'Le Bistrot Parisien' stage and won every heart with her wonderful, warm voice.

As featured extensively in the previous edition of the LURE Gezèt, 'De Piele' Hamelers could not be missing either, keeping order during Petit Paris as 'Le Pilain'. This role was played majestically by Harry Coolen. Many an older Maastricht resident seriously wondered whether De Piele had truly risen from his ashes... De Piele was the common thread through Petit Paris, together with the ladies of Wonderland Burlesque, who for two days shook both the streets and the stages of the Jekerkwartier to their foundations with their fantastic dance performances (including, of course, the cancan) and their cheeky burlesque.



Le Pilain

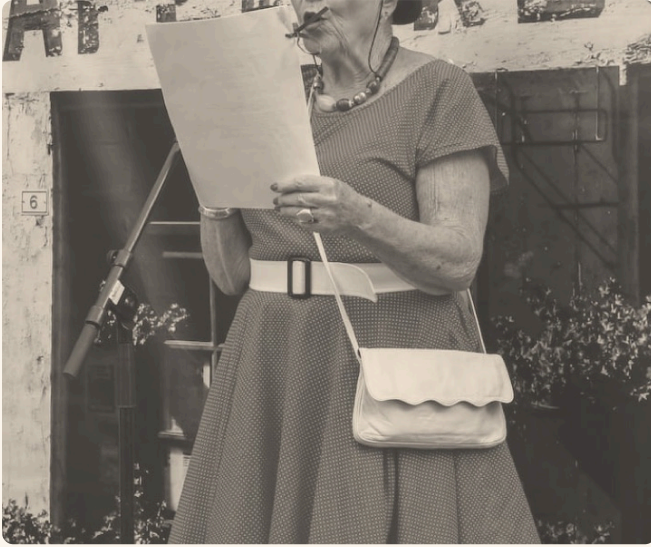
Annie van Loo



The founders of Petit Paris were Annie van Loo and Harie Haaken. Annie in particular was known for her great love of Maastricht and all its traditions. Vastelaovend (carnival) was a highlight for her every year, with the many characters she played: Vrow Verzjevè (a character by Alfons Olterdissen), Madame Germaine (during Petit Paris), 'Sole Mio' (in the carnival parade and during the Hermeniekeskonkoer brass band contest on the Vrijthof) and De Aw en d'n Awwe, together with her husband Harie. When carnival threatened to be cancelled because of the Gulf War in 1991, Annie, as Vrow Verzjevè, gave a fiery speech on the Markt in front of thousands of people that made sure the Vastelaovend in Maastricht went ahead after all.

Annie also devised and wrote the 'roeije draod' (common thread) for 'Berb en Gradus', the artist duo that was popular in the 1980s and 1990s, played by Annie's son Math Haaken and Maastricht's best-known folk singer Beppie Kraft. Countless songs and poems for and about her beloved Maastricht came from Annie's pen, and in 2013 she was honoured posthumously with a theatre show in which all her creations came together. Annie may rightly be called the uncrowned queen of the Maastricht Vastelaovend of her time. And even that does not do her justice: her contribution to Maastricht's rich cultural history goes beyond carnival and will remain part of the soul of our beautiful city for ever!

Tity Haaken



Tity Haaken

The guest of honour at Petit Paris was Tity Haaken, daughter of the founders of Petit Paris, Annie van Loo and Harie Haaken. Tity touched young and old by reciting a wealth of songs, texts and poems that her mother wrote in the 1960s for and about Maastricht, Petit Paris and De Piele. Many older Maastricht residents who had experienced Petit Paris as children were visibly moved to tears by Tity's inspiring performance, knowing that their own parents had once enjoyed this legendary poetry, recited back then by Tity's mother Annie.

Petit Paris 2026 can rightly be called a resounding success! On both days thousands of visitors witnessed the revival of an old tradition, and on Saturday the press turned out in force to report on this wonderful folk festival. Organiser Gino Frijns, who conceived and organised the entire event single-handedly, looks back with pride on his dream come true: giving the Petit Paris of the 1960s back to the people of Maastricht, with respect for the nostalgia of the event, a connection with the present and a nod to the future! Young and old united in a relaxed, convivial atmosphere where nothing is compulsory and anything goes. Residents, business owners, visitors and the media keep asking him the same question: "Has a tradition been reborn, and will Petit Paris return in 2027?" If it is up to Gino, the answer is a wholehearted "YES!"

A special word of thanks!

"Organising an event like Petit Paris on your own is not easy, so I want to thank one person from the bottom of my heart. Someone who believed in my dream and my ideas from day one, who felt my passion and made an enormous financial contribution by supplying all the stages, sound, lighting, technicians and stage managers at a very sharp price! Everything ran flawlessly, with super-professional people! On top of all this he took so many worries off my shoulders and was my rock, the one I could pour my heart out to and, above all, the one who gave me the strength and courage to carry on whenever I was about to give up: Guido Wetzels, YOU ROCK! KBBLY, Gino." Guido owns the company G-Tech Audio & Light: www.gtech-av.nl

Petit Paris – the history

The event "Petit Paris" is a special piece of Maastricht's cultural history from the 1960s. It was not an official festival as we know them today, but rather a folk festival or street theatre that arose spontaneously from the neighbourhood itself. Petit Paris was held every year in Maastricht, in the Platielstraat and on the Amorsplein. The neighbourhood was transformed into a Parisian quarter: French-style street decorations, music and chansons, dance (cancan and burlesque), theatre, improvisation and artists, all with an outspoken French wink to the Quartier Latin, Montmartre and the Moulin Rouge. Singers and entertainers from Maastricht and the surrounding area were part of the festivities too. The colourful Maastricht character Giel 'De Piele' Hameleers slipped into the role of the French gendarme 'Le Pilain', who made sure everything went peacefully during Petit Paris. The atmosphere left visitors floating between fiction and reality: "Is this really happening, or is it all theatre?!" The last edition of Petit Paris was held in 1967, ending this beautiful and special tradition, to the great sorrow of many Maastricht residents.

Menu

Lunch

12:00 – 17:00

LURE tip! Add a mini soup of the day to your sandwich	3
Japanese Chicken sandwich*	14.5
Chicken – wasabi mayonnaise – wasabi crunch – sesame	
Warm goat's cheese sandwich* (V)	13.5
Rocket – walnuts – honey – apple	
Tuna sandwich*	12.5
Tuna salad – cocktail sauce – red onion	
Carpaccio sandwich*	14.5
Beef carpaccio – truffle – Parmesan cheese – pine nuts	
Plateau midi	15
Soup of the day, croquette, 'sneetje gezond' (open sandwich with cheese, ham and salad)	
Uitsmijter (fried eggs on bread)	11
Ham +1 · cheese +1 · bacon +1	
<i>* Served on a brown farmhouse roll</i>	

Bites & borrel

FROM 12:00

Nachos (V)	12.5
Sour cream – chilli sauce – guacamole · pulled pork supplement 5	
Bread board	7.5
Rustic white loaf (200 grams) with assorted dips	
Artisan beef bitterballen 'Elite'	8.5 12.5 16.5
6, 9 or 12 pieces (with mustard)	
Assorted hot snacks	10 19
10 or 20 pieces (with 2 dips)	
Mini spring rolls (V)	8
10 pieces – chilli sauce	
Cheese croquette sandwich* (V)	12.5
2 cheese croquettes – aceto balsamico – rocket – apple	
Croque LURE (V)	12.5
Brie – truffle tapenade – walnut	
LURE Burger	20.5
Brioche – beef – bacon – cheese – fries	
Pulled Pork Burger	19.5
Brioche – homemade pulled pork – coleslaw – fries	
Vol-au-vent au Poulet	18.5
Chicken vol-au-vent – salad – fries	
Soup du Jour (V)	8.5
Changing daily recipe, served with bread	
Onion soup	9.5
Gratinated with cheese, served with bread	
Goat's cheese salad (V)	18
Goat's cheese – walnuts – honey – bread	

Deep-fried mussels	8.5
Breaded – aioli	
Baked camembert	15
Bread – honey – walnuts	
Cheese platter	12.5
3 cheeses – walnuts – apple syrup – bread	
Borrel board	25
The chef's selection from the bar menu	
Gluten-free roll	1.5
<i>* Served on a brown farmhouse roll · V = vegetarian</i>	

Dinner

FROM 17:00

STARTERS	
Beef carpaccio	14.5
Truffle – Parmesan cheese – pine nuts – bread	
Champignons à l'Escargots (V)	14
Fried mushrooms – gratinated – bread	
Scampi in bisque sauce	15.5
Fried scampi – creamy bisque sauce – bread	
Escargots (6, 9 or 12)	13 19 25
Burgundy snails in garlic butter – bread	
Pâté de Canard	14.5
Duck pâté – brioche – blueberry chutney	
Crispy fried camembert (V)	13
With calvados apple	
Bread board	7.5
Rustic white loaf (200 grams) with assorted dips	
MAIN COURSES	
Steak de Paris*	26.5
Beef tenderloin steak (180 grams) – pepper sauce	
Poisson du Jour*	market price
Fish of the day	
Confit de Canard*	25.5
Cooked sous vide – forest fruit sauce	
LURE Burger*	20.5
Beef – bacon – cheese	
Coq au Vin*	23.5
Chicken – braised – rich red wine sauce	
Cannelloni (V)	20
Filled – goat's cheese – vegetables – pesto sauce – Parmesan	
Pasta Pomodori Mascarpone (V)	18.5
Linguine – creamy tomato sauce – rocket – goat's cheese	
LURE's "Menu du Chef"*	44
Changing three-course menu of the chef, with a choice per course. Ask our staff for today's menu.	
Wine pairing	17.5 p.p.
A selection from our house wines to match each course (for 3 courses)	

* These dishes are served with fries and mayonnaise · V = vegetarian

Bonne chance! – Team LURE

Sides

FROM 12:00

Fries (with mayonnaise)	5
Sweet potato fries (with mayonnaise)	6
Potato croquettes, 10 pieces (with mayonnaise)	5.5

For the little Lures and Lurettes

FROM 12:00

“Miffy sandwich”	8
Ham and cheese toastie – ketchup	
Croquette on bread	6
Slice of white bread – beef croquette	
Kidsbox	9.5
Choice of frikandel, croquette or chicken nuggets – fries – apple sauce – a surprise	
Poffertjes (mini pancakes)	7.5
Icing sugar – syrup · with vanilla ice cream +1.5	
Fête d'enfants	5.5
2 scoops of vanilla ice cream – strawberry sauce – sprinkles – whipped cream – lollipop	

LURE is also there for the smallest Lures and Lurettes. A game of pétanque? Ask for our special children's pétanque balls. We have other fun games too.

Prices in euros.

Dessert

FROM 12:00

LURE's dessert 'Snickers' (our heavenly creation)	12
Brioche sandwich – peanut butter – chocolate ice cream – caramel sauce (please note: this dish takes a little longer to prepare)	
Brussels waffle	8.5
Vanilla ice cream – strawberry sauce – whipped cream	
Apple Crumble	10.5
Homemade – vanilla ice cream	
L'extase au Chocolat	11.5
Chocolate ice cream – chocolate sauce – brownie – Baileys	
Coupe Noisette	10.5
Malaga ice cream – mixed nuts – caramel sauce – whipped cream	
Crème Brûlée	8.5
Vanilla custard – caramelised sugar	
Affogato	8.5
Vanilla ice cream – espresso – Frangelico (hazelnut liqueur)	
Espresso Martini	11.5
Vodka – coffee liqueur – espresso shot	
Cheese platter	12.5
3 cheeses – walnuts – apple syrup – bread	

Do you have an allergy? Please let our staff know. · We work with one bill per table, thank you for your understanding.

Bon appétit

Drinks

Cafés de LURE

LURE Latte	5.7
Latte macchiato with Monin popcorn and whipped cream	
Pistachio Latte	5.7
Latte macchiato with Monin pistachio and whipped cream	
Hazelnut Latte	5.7
Latte macchiato with Monin hazelnut and whipped cream	
Milky Vanilla	5.7
Café latte with Monin vanilla from Madagascar	

Cafés classiques

Coffee	3.4
Cappuccino	4
Espresso	3.4
Espresso Macchiato	3.6
Espresso Doppio	4.9
Espresso Doppio Macchiato	5.1
Latte Macchiato	4.5
Café latte	4.2
Flat White	5.2
Decaf	3.6
Iced Coffee	5.7
Coffee, milk, Monin vanilla, ice cubes	
Oat milk	+ 0.8

Tea & chocolate

Thé Richard (various flavours)	3.2
Fresh mint (+ honey)	4.5
Fresh ginger (+ honey)	4.5
Chocomel (hot or cold)	4
Chocomel with whipped cream	4.6

Spécialités de LURE

Café LURE	9
Frangelico	
Café Français	9
Grand Marnier	
Caffè Italiano	9
Amaretto	
Café Español	9
Tia Maria	
Café Português	9
Licor Beirão	
Café 43	9
Licor 43	

Irish Coffee	9
Jameson Whiskey	

Irish Cream Coffee	9
Baileys	

Nice with your coffee: Brussels waffle 8.5 (vanilla ice cream – strawberry sauce – whipped cream) · Warm apple pie 10.5 (homemade – vanilla ice cream)

Homemade lemonades & iced teas

LURE's Lemonade (Lavande / Lavender)	4.9
Passion Sensation	4.9
Watermelon Royale	4.9
Hibiscus Heaven	4.9
Cherry Blossom	4.9
Sparkling Citrus IceT	4.9
Green Iced Tea	4.9

Choice of still or sparkling

Water

Spa Reine	3.4
25 cl	
Spa Intense	3.4
25 cl	
Evian still water	4.3
33 cl	
Evian still water	7.9
75 cl	
Badoit sparkling water	4.3
33 cl	
Badoit sparkling water	7.9
75 cl	

We do not serve tap water, except with espresso or coffee or in case of medical need. We very much appreciate your understanding!

Sodas

Coca-Cola	3.5
20 cl	
Coca-Cola Zero	3.5
20 cl	
Orangina	3.9
25 cl	
Spa Citron	3.5
25 cl	
Lipton Ice Tea Sparkling	3.5
20 cl	
Lipton Ice Tea Green Zero	3.5
20 cl	
Lipton Ice Tea Peach	3.5
20 cl	

Rivella 20 cl	3.5	White · Vedett Extra White 33 cl	5.8
Schweppes Bitter Lemon 25 cl	3.8	Tripel · Lefort 33 cl	6.5
Schweppes Indian Tonic 25 cl	3.8	Tripel · Van Veldeke (Servaas Legende) 33 cl	7.3
Schweppes Agrumes 25 cl	3.8	Tripel · Paix Dieu 33 cl	9.5
De Appelaere apple juice 20 cl	4.5	IPA · Vedett Extra Ordinary IPA 33 cl	5.8
Freshly squeezed orange juice 25 cl	4.7	Fruit beer · Kasteel Rouge 33 cl	6.9
Almdudler 35 cl	5.5	Fruit beer · Kasteel Rubus Framboise 33 cl	6.9
Schweppes Selection Premium Tonic 20 cl	4.5	Alcohol-free · Birra Moretti 30 cl	4
Schweppes Selection Tonic & Hibiscus 20 cl	4.5	Alcohol-free · La Chouffe 33 cl	5.2
Schweppes Selection Ginger Ale 20 cl	4.5	Alcohol-free · Liefmans Fruitesse 25 cl	5
Schweppes Selection Ginger Beer & Chili 20 cl	4.5	Alcohol-free · Amstel Radler 30 cl	4

Beer on tap

Brand Pilsener 20 cl	3.5	Apéritifs de LURE Lillet is an aperitif created in 1872 in the Bordeaux region. It is made from various Bordeaux wines (85%), citrus liqueurs (15%) and orange peel.	
Sjoes 20 cl	3.5		
Haafum 20 cl	3.5		
Brand Pilsener (rendsje / vaasje) 25 cl	4.2		
Brand Pilsener 50 cl	8.2		
Oedipus Thai Thai (tripel) 25 cl	5.9	Lillet Spritz (our house aperitif)	8
LURE Blond 30 cl	5.9	Lillet Rosé – Schweppes Tonic – grapefruit	
Brand rotating tap ask our staff		Lillet Fizz	8
Wijlre's Specials (changing) by Wijlre's brewmaster		Lillet Blanc – elderflower – sparkling water – lime	
		Lillet Rougette	8
		Lillet Rouge – Schweppes Bitter Lemon – lemon	

Bottled beer

Amber · De Maltezer 33 cl	7.5	Spritzers Aperol Spritz Aperol – Prosecco – sparkling water – orange	
Blond · Duvel 33 cl	6		
Blond · La Chouffe 33 cl	6		
Blond · Klinker Mestreechs Bloond (limited LURE edition) 33 cl	7		
Dark · Gouden Carolus 33 cl	6.2		
Dark · Brand Oud Bruin 20 cl	3.5	Sarti Spritz	8.5
		Sarti Rosa (blood orange, passion fruit & mango liqueur) – Prosecco – sparkling water – lime	
		Campari Spritz	8.9
		Campari – Prosecco – sparkling water – orange	
		Limoncello Spritz	8.9
		Ramazzotti Limoncello – Prosecco – sparkling water – lemon	
		Hugo	8.9
		Elderflower syrup – Prosecco – sparkling water – lime – mint	

Negroni

Classic Negroni	11
Campari – Bobby's Gin – Del Professore Vermouth	
Sbagliato	11
Campari – Del Professore Vermouth – Prosecco	
French Negroni	10.5
Campari – Beefeater Gin – Lillet Rouge	

Boulevardier	11.5
Woodford Reserve Bourbon – Campari – Del Professore Vermouth	

Alcohol-free

Crodino	6.5
The Italian alcohol-free bittersweet aperitif	
GIGI's	5.5
Schweppes Selection Ginger Ale – mint – lime	
PorNOstar Martini	9.5
Sicilian Twist	9
Lyre's Amaretti – Schweppes Bitter Lemon – lemon	
Lyre's London Dry G&T	9
Lyre's Dry London Spirit – Schweppes Selection Tonic – orange – garnish	
Lyre's London Dry Pink G&T	9
Lyre's Pink London Spirit – Schweppes Selection Tonic – orange	

Gin & Tonic*

Bobby's – NL	10.5
Orange – clove	
7 Omens – NL (City Distillery Maastricht)	11
Orange – rosemary	
Beefeater – UK	9.75
Lemon – juniper berries	
Gin Mare – ES	12.5
Dried orange – rosemary	
Monkey 47 – GER	14.25
Grapefruit – juniper berries	

** All gins are served with your choice of Schweppes Selection Premium Tonic or Schweppes Selection Tonic & Hibiscus (for a “Pink G&T”)*

Cocktails

Lazy Red Cheeks	11.5
Vodka – raspberry juice – lime juice – violet (hibiscus infusion). A hit with our beloved Belgian neighbours!	
Pornstar Martini	11.5
Vanilla vodka – passion fruit purée – lime juice – shot of Prosecco	
Espresso Martini	11.5
Vodka – coffee liqueur – espresso shot	
Cuba Libre	10.5
Havana Club Especial – fresh lime juice – Coca-Cola	
Dark 'n Stormy	10.5
The Kraken rum – fresh lime juice – Schweppes Selection Ginger Beer & Chili – Angostura bitters	
Moscow Mule	10.5
Absolut vodka – fresh lime juice – Schweppes Selection Ginger Beer & Chili – Angostura bitters	

Liqueurs (50 ml)

Pernod	5.5
Ricard	5.5
Ramazotti Limoncello	5.5
Ramazotti Sambuca	5.5

Salmari (salmiak)	5.5
Ouzo 12	5.5
Frangelico	5.5
Tia Maria	5.5
Amaretto	5.5
Licor 43	5.5
Licor Beirão	5.5
Campari	6
Cointreau	6
Grand Marnier	6.5

Spirits (40 ml)

Havana Club Especial Blanco Rum	6
The Kraken Black Spiced Rum	6.5
Courvoisier VSOP Cognac	8
Absolut Vodka	6
Ketel 1 Jenever	4
Julia Grappa	6
Zivio Rakija	5.5
Busnel Calvados	6.5

Port, sherry & vermouth (80 ml)

Graham's Fine White Port	6.7
Graham's Fine Ruby Port	6.7
Graham's Six Grapes Reserve Port	8.7
Noilly Prat Dry Vermouth	5.7
Carpano Punt e Mes Vermouth Rosso	5.7
Del Professore Vermouth (The Legend)	6.5

Digestifs (40 ml)

Averna Amaro	4.2
Fernet Branca	4.2
Jägermeister	4.2

Whisk(e)y (40 ml)

Tamnavullin Spanish Grenache (Speyside)	8
Scotland single malt	
Jura 10 yo (Islay)	9.5
Scotland single malt	
BenRiach 12 yo Sherry Wood (Speyside)	11
Scotland single malt	
Drambuie Whisky Liqueur	4.5
Jameson	5
Irish whiskey	
Bushmills	5
Irish whiskey	
Baileys Cream Whiskey Liqueur	4.5
Woodford Reserve	8
Bourbon	
Woodford Rye	10
Bourbon	

À votre santé!

LURE's wine list

Sparkling

Cielo 9^o Frizzante 5.9 | 29.5

Veneto, Italy · Grapes: Garganega, Pinot Grigio

In 1908 Giovanni Cielo founded the winery that bears his name. His vineyards, overlooking the legendary castle of Romeo & Juliet, stretch across the hills of Verona and Padua. The 9 in the name is no coincidence: it stands for the alcohol percentage. A rich aroma of apple, pear, fresh citrus and passion fruit puts you in a good mood. The mousse is velvety soft, so Cielo 9^o Frizzante washes over your tongue like a gentle tsunami.

Roura Cava Brut 6.5 | 35.5

Penedès, Spain · Grapes: Chardonnay, Xarel-lo

Pleasant mouthfeel, smooth and flowing with low acidity. A beautifully balanced cava: juicy, slightly creamy and with a subtle freshness.

Champagne

Baron Dauvergne Grand Cru Brut 'Tour Eiffel' 69.5

Champagne, France · Grapes: Pinot Noir (80%), Chardonnay (20%)

Superb, very high-quality champagne with a fine, creamy and elegant mousse. Fruity on the nose, with a lovely sparkling hint of honey in the finish. This champagne spent 4 years on its natural second fermentation in the bottle, twice as long as legally required! Baron Dauvergne's show-piece, also known for its iconic bottle and luxury box, both decorated with a beautiful drawing of the Eiffel Tower (which you are of course welcome to take home).

White wines

Chardonnay 2025 · IGP Renaissance de Ciceron 5.8 | 31.9

Languedoc, France · Grapes: Chardonnay

Exotic fruit and gingerbread on the nose. Plenty of white fruit on the palate, a touch of oak. A typical Chardonnay.

Food pairing tip: Ideal with fish and seafood, but also with white meat and pasta.

Pinot Grigio 2025 del Veneto · IGT Monte Tondo 6.25 | 35

Veneto, Italy · Grapes: Pinot Grigio

Tropical fruit and pear. A very elegant, well-balanced wine, a typical Pinot Grigio. Easy drinking in fine weather! Like the other Monte Tondo wines we serve, a true top wine.

Food pairing tip: With your borrel (drinks and bites)!

Grüner Veltliner 2025 · von Haus Pfaffl 6.9 | 37.9

Niederösterreich, Austria · Grapes: Grüner Veltliner

Notes of apple, citrus and light spice. Typical of this wine is the pinch of pepper in the finish.

Food pairing tip: Lovely with our escargots, Pâté de Canard and fried camembert.

Son d Sol 2024 · Marisol Rubio 7.9 | 42.5

Toledo, Spain · Grapes: Pedro Ximénez

'Out of the box' wine drinking, a real surprise! Basil, bergamot and lime on the nose. A pronounced fruity taste of grapefruit, apricot and mandarin. For the adventurous! Not really a wine to serve by the glass, but we don't want you to miss it.

Food pairing tip: Our salads, Poisson du Jour, Confit de Canard, Champignons à l'Escargots, and definitely the carpaccio: this wine is a great match with truffle.

White wines by the bottle

Sylvaner 2023 · L'insoumis François Bléger 41.5

Alsace, France · Grapes: Sylvaner

This grape combines the easy drinkability of Pinot Blanc with the tauter character of Riesling. A nicely dry and very elegant wine. No sulphites are added during vinification. Aged in Burgundy barrels and bottled unfiltered. Recommended for lovers of refined wines.

Food pairing tip: Poisson du Jour, Pasta Pomodori Mascarpone.

Apostelhoeve 2025 · Cuvée XII Maastricht 47.5

Maastricht (South Limburg), the Netherlands · Grapes: Auxerrois, Müller-Thurgau, Pinot Gris

An expressive white wine from the Apostelhoeve, one of the oldest and most respected wine estates in the Netherlands. On the sunny slopes of the Louwberg near Maastricht, the estate enjoys a unique microclimate and chalky soil, ideal for quality wine. On the palate a harmonious balance between ripeness and freshness: ripe apple and pear with hints of citrus and an attractive minerality. The finish is long and refreshing, with a lasting impression of fruit and terroir.

Food pairing tip: Lovely on its own and very good with salads, Poisson du Jour and Confit de Canard.

Viognier · Castelberg Zähringer 56.5

Baden, Germany · Grapes: Viognier

Rich, aromatic and unctuous, with hints of honey and white flowers, but also vanilla and oak. Full and mouth-coating, very finely made.

Food pairing tip: Salads, Confit de Canard, escargots, fried camembert and the Pâté de Canard.

Rosé

Domaine Saint Auriol · Réserve Rosé 2025 IGP 5.8 | 31.9

Pays d'Oc, France · Grapes: Grenache, Syrah

Owner Claude Vialade on this wine: "The Réserve Rosé is especially close to my heart. The story began in 2000, to create a 'wine for everyday pleasure' and to give my young house Auriol wines that are as seductive as they are original. Thinking outside the box and innovating was my starting point." Knowledge of the terroirs and a network of winemakers did the rest: a duo of Syrah and Grenache, the spice of Syrah combined with the freshness of Grenache Gris.

Food pairing tip: Perfect with your borrel, and also with our salads and the carpaccio.

Red wines

Caldora Ortonese 2024 5.8 | 31.9

Puglia, Italy · Grapes: Sangiovese, Merlot

Our red house wine for years! A very approachable wine with notes of strawberries, cherries, plums, vanilla and a hint of cedar. Easy drinking with your borrel!

Food pairing tip: Borrel board, our LURE burger, Coq au Vin and of course all meat dishes.

Zweigelt 2025 · von Haus Pfaffl 6.8 | 37.5

Niederösterreich, Austria · Grapes: Zweigelt

Ruby red, with notes of black cherries, berries and herbs. A juicy, round wine with lots of ripe dark fruit. Lightly chilled on a sunny terrace: delicious.

Food pairing tip: Escargots, carpaccio and above all the Steak de Paris!

Red wines by the bottle

Septima Malbec 2024 / 2025 38.5

Mendoza, Argentina · Grapes: Malbec

Bright ruby red. A pronounced nose of plums and figs, combined with touches of vanilla from the oak ageing, making the wine pleasant and subtle. Thick and full on the palate, with an attractive minerality. A long finish of sweet black cherries.

Food pairing tip: All meat dishes and the escargots.

Valpolicella Ripasso DOC Superiore 2022 · Monte Tondo 44.5

Veneto, Italy · Grapes: Corvina, Rondinella

Seductive, generous, voluptuous. Powerful fruit aromas, spices (cinnamon, nutmeg) and vanilla, but also dark, earthy notes of coffee, leather and tobacco. For Amarone the best grapes are used and pressed only very lightly. Once a winegrower in Veneto thought it a shame to throw them away afterwards, as they still held plenty of juice and their skins were rich in tannins. He let them ferment a second time, and this now very popular wine was born. One of the most delicious wines on earth!

Food pairing tip: All meat dishes, especially the Coq au Vin or the Steak de Paris.

Châteauneuf-du-Pape 2022 · Domaine la Boutinière 57.5

Rhône, France · Grapes: 70% Grenache, 10% Cinsault, 10% Mourvèdre, 10% Syrah

The subtle nose does not give much away at first, but with a little patience a beautiful palette unfolds: ripe red forest fruit, cherries, redcurrant and orange blossom, followed by deep dark notes of spices, cinnamon, ginger, nutmeg, liquorice and leather. Sun-drenched, soft, spicy and sultry. A legend among wine connoisseurs!

Food pairing tip: All meat dishes, especially the Coq au Vin.

Amarone della Valpolicella DOCG 2019 · Monte Tondo 62.5 · half bottle 37.5

Veneto, Italy · Grapes: Corvina (70%), Rondinella (30%)

A big, wonderfully complex red with a characteristic dark garnet colour. A 'Super-Venetian', but one with elegance, refined tannins and remarkably good acidity to balance the sweetness. An explosive palette: warm spices, currants, ripe cherries, plums, leather, chocolate, tobacco. Amarone is considered one of Italy's finest wines, and this one from Monte Tondo fully lives up to that image. We also serve it in a half bottle of 375 ml.

Food pairing tip: All meat dishes, and of course the Steak de Paris! For when you really want to treat yourself and your company.

Dessert wines

Eiswein Schmitt Söhne* (375 ml) 8.9 | 39.5

Mosel-Saar-Ruwer, Germany · Grapes: Riesling

A pure sweet white wine from grapes harvested during frost. The still-frozen water stays behind when pressing and 'concentrates' the wine. Delicate sweet notes of apricot, peach and pear, with a honeyed freshness in the finish.

Food pairing tip: LURE's dessert, Coupe Noisette, Crème Brûlée.

Recioto della Valpolicella Classico DOCG 'La Roggia' Speri* (750 ml) 9.5 | 55.5

Veneto, Italy · Grapes: 65% Corvina Veronese, 30% Rondinella, 5% other local varieties

An organic wine with a deep garnet colour, made from dried grapes, which gives it great complexity and structure. A seductive perfume of warm cherries and orris root; sweet hints of raisins and violets in the finish. 24 months on French oak, then another 6 months of bottle ageing. A very special dessert wine!

Food pairing tip: LURE's dessert, cheese platter, Coupe Noisette and above all L'extase au Chocolat.

*Prices: glass / bottle. * These wines are not available from our wine supplier Thiessen Wijnkopers Maastricht.*

This wine list was carefully compiled by Thiessen Wijnkopers Maastricht.

"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine." – Joan Collins

'Levensvreugde' (Joy of Life)

High on a column stands a monument that depicts social care in Maastricht: a proud mother with her four playing children. The statue was named 'Levensvreugde', Joy of Life.

The pillar comes from the rood screen of the Basilica of Our Lady and first stood, together with its twin, by the Pater Vinck Tower. Now one stands in the Grote Looiersstraat and the other on the Sint Amorsplein, topped by a statue of Saint Amor of Aquitaine.

The Amsterdam-born Maastricht artist Willem Hofhuizen designed this statue in 1956, commissioned by the committee 'Hulpverlening aan beeldende kunstenaars' (support for visual artists). He trained at the Rijksacademie voor Beeldende Kunsten in Amsterdam. Hofhuizen was a very talented painter and well known; the Maastricht painter Petran Vermeulen was one of his best friends. Willem Hofhuizen died in Maastricht in 1986.

The unveiling in the Grote Looiersstraat took place on Saturday 22 June 1957 and was performed by acting mayor Gijbels. Locally the statue is also known as "the Child Benefit monument". Why it had to stand on such a high column is unknown, but there must have been a good reason. To see the statue properly, you will need a ladder or binoculars.



A new distillery within the city walls

Chances are you have not yet heard of Haris Puzic or City Distillery. That is because only this year has a distillery risen again within the city walls of Maastricht. And not just any distillery: here real gin is distilled, and as an apprentice distiller you can book a workshop to distil your own bottle. With the help of master distiller Haris, you create your own recipe within two hours.



Haris Puzic

De Ridder brewery, Maastricht

Most people in Maastricht have heard of the "De Ridder" brewery, and if not, nobody can have missed the big neon sign along the Oeverwal in Wyck. The building is now a protected monument. What many people don't know is that many large breweries used to employ a distiller. These distillers distilled leftover raw materials, such as beer that was unfit for sale because of a

production error. Instead of throwing it away, it was distilled into spirits. That makes it all the more special that this beautiful craft is being kept alive in a world where flavourings, colourings and mass production have taken over.

From rakija to gin

Haris's roots lie in Bosnia, where his family has distilled rakija, the traditional drink of the Balkans, for generations. It is his favourite drink too, but the tricky thing about rakija is that you only have fruit once a year, and then you have to hope the harvest turns out well. "You want the fruit sugars as high as possible and to leave the fruit hanging as long as possible. That way you pick the best fruit and make the best products. But for that we are at the mercy of Mother Nature," says Haris. So he explored what other products he could create, and through its versatility and mystery he arrived at gin. He did not let go of his love of rakija entirely: three years ago he launched his own rakija, Zivio (meaning "cheers"), out of love for the drink and in hon-

our of his grandfather and his two sons, aged 2 and 5. It is a taste you either love or don't, and he can only make a limited amount. Gin, on the other hand, can be distilled all year round with dried ingredients, which makes it the perfect product to work with throughout the year.

7 Omens: the classic London Dry Gin

Haris's story about his grandfather and rakija is unique, and so is his classic London Dry Gin. The name '7 Omens' stands for seven signs. These seven omens can be found in everything the brand touches, and it is up to you to discover them. We will give away the first one: the seven ingredients. Wild Limburg marjoram, hops, juniper, bitter orange, coriander seed, angelica root and orris root. At LURE you can enjoy 7 Omens as a gin and tonic.



City Distillery Maastricht



Restobar LURE joins the ‘Mestreechter Brandslang’



Angie Frijns-Voncken & Ivo Nijskens

In 2026 Restobar LURE joined the illustrious company of the ‘Mestreechter Brandslang’, a crowning achievement for the hard work of Ivo Nijskens (head chef) and Angie Frijns-Voncken (hostess), owners and operators of Restobar LURE since 1 January 2023.

The Mestreechter Brandslang is a partnership of 15 venues that belong to the top of Maastricht’s hospitality scene. Each has its own character and atmosphere, and they share one connecting

factor: they all serve Brand pils on tap! Together they form a route that winds like a snake (‘slang’) through the city, across squares such as the Markt and the Vrijthof and through idyllic neighbourhoods like Wyck, the Stokstraatkwartier and the historic Jekerkwartier. Following the route, you see more than 2,000 years of history pass by, breathing that typical Maastricht atmosphere: a little piece of ‘abroad’ in the Netherlands...

Choose the Brandslang route that suits you best and enjoy everything Maastricht, the participating venues and of course Brand beer have to offer. There are five themed routes: D’n Ingel, Mestreechter Geis, Mooswief, Servaos and Lambertus. If you play ‘The Game’, you complete assignments to (re)discover Maastricht in a playful way, and as a reward you receive a nice memento for completing the Mestreechter Brandslang!

Since the very beginning of the Mestreechter Brandslang (just before the turn of the century), participants have walked the route and visited the venues to enjoy a well-poured glass of Brand Pilsener or one of Brand’s other quality beers. Not everyone has managed it in one day, and of course that is not necessary. Take your time, and feel free to have another Brand beer. Every year the Mestreechter Brandslang has its own stand at ‘t Prevenemint, where the participating venues join forces again and prove once more: ‘Teamwork makes the dream work!’
www.mestreechterbrandslang.nl

Events

Autumn / winter 2026 – 2027 · The main holidays and events in and around the Jekerkwartier

OCTOBER

- | | |
|----|---|
| 4 | World Animal Day |
| 10 | Jekerjazz 2026, with live music at LURE |
| 25 | Clocks go back (winter time) |
| 31 | Halloween |

NOVEMBER

- | | |
|----|--|
| 11 | 11th of the 11th: start of the carnival season |
| 14 | Arrival of Sinterklaas |
| 27 | Black Friday |
| 28 | Opening of “Magisch Maastricht Vrijthof” (until 29 December) |

DECEMBER

- | | |
|----|--|
| 4 | Amber’s birthday |
| 24 | Christmas Eve: LURE closed from 17:00 |
| 25 | Christmas Day: LURE open for dinner (reservation required) |
| 26 | Boxing Day: LURE open for dinner (reservation required) |
| 29 | Closing of “Magisch Maastricht Vrijthof” |
| 31 | New Year’s Eve: LURE open until 17:00 |

JANUARY

- | | |
|----|---|
| 1 | New Year’s Day: LURE closed |
| 6 | Epiphany |
| 10 | Proclamation of the city prince of Groet Mestreech (Markt, 15:11) |

FEBRUARY

- 7-9 VASTELAOVEND (carnival) in Maastricht: LURE closed
- 10 Ash Wednesday (herring meal): LURE closed
- 14 Valentine's Day (follow our socials for our special Valentine's menu)

MARCH

- 13-18 "Jeker Jazz celebrates TEFAF" (follow our socials for our music programme)
- 26 Good Friday
- 28 Easter Sunday · clocks go forward (summer time)
- 29 Easter Monday

APRIL

- 17 Amstel Gold Race (touring version)
- 18 Amstel Gold Race (pros)
- 27 King's Day: always a party at LURE, with a bouncy castle for the kids, an outdoor bar and many more surprises. Follow our socials for more info.

The Jekerkwartier

POEM BY JAN JANSSEN, MAASTRICHT CITY POET · FREE TRANSLATION

Where the Jeker bubbles, if not foams,
only to seem, quite secretly,
to babble away and vanish,
then splash again like a ringing kiss
with great bravado
and let the mill wheel do its thing.

There where hospitality
lets you, in perfect calm,
sit back and savour
taking in the atmosphere
listening, now and then a word or two

where the leaves of the trees
rustle
and a mild breeze
sets you daydreaming
and enjoying a golden pint

where carnival
in its pirouette spin
lets the everyday disappear a while
to embrace the joy of the feast
celebrating life
and warming each other

that too is our city
history of many centuries
now and then tangible, palpable
bringing traditions back to life
whether you come for long
or stay just a little while

Know ... Maastricht sticks in your memory
and will never let you go
our Geis has got you
even if you come from far away.



The Jekerkwartier: well worth discovering!

Welcome! Welcome to our city, our Maastricht. Glad you're here. We were expecting you, because we have plenty to offer. You will get to know Maastricht, and Maastricht can live up to your expectations and wishes. What did you have in mind when you came to Maastricht? Let me guess! Romance?! You love romance and everything that goes with it? Really? Then you've come to the right place! In Maastricht we have a wealth of cosy narrow streets, nice little shops, cafés with wonderfully convivial ter-

aces, and shops with fine antiques from all over the world. At your own pace you can enjoy and discover what there is to find.

In that case I can recommend the Jekerkwartier. It lies right next to the city centre: just take the right turning and you are there. From the Onze Lieve Vrouweplein you walk towards the Koestraat, and the French atmosphere greets you straight away. The chairs and tables along the façades invite you to taste the

delicacies you can smell. You take a look in the Bisschopsmolen, and the scent of fresh bread and pastries tickles your nose. The little shops nearby invite you to peek inside.

You have arrived in 'our' quartier latin, where art and artistry come together into real beauty in the studios you find there. The Sint Pieterstraat has a range of fine art and antique shops. Browsing is allowed, also in the cosy little shop of the "Smaakmaker". In short, a street to enjoy what you see, smell and perhaps taste.

Fancy a taste of the late Middle Ages? Next to the cosy café "de Pieter" you will find the city wall that protected Maastricht from greedy rulers from the 13th century onwards. Run your hand along the wall, close your eyes and imagine hearing the Spaniards on the other side trying to get in. Sneak into the Hilariusstraatje, the narrowest street in our city. That, too, is Maastricht.

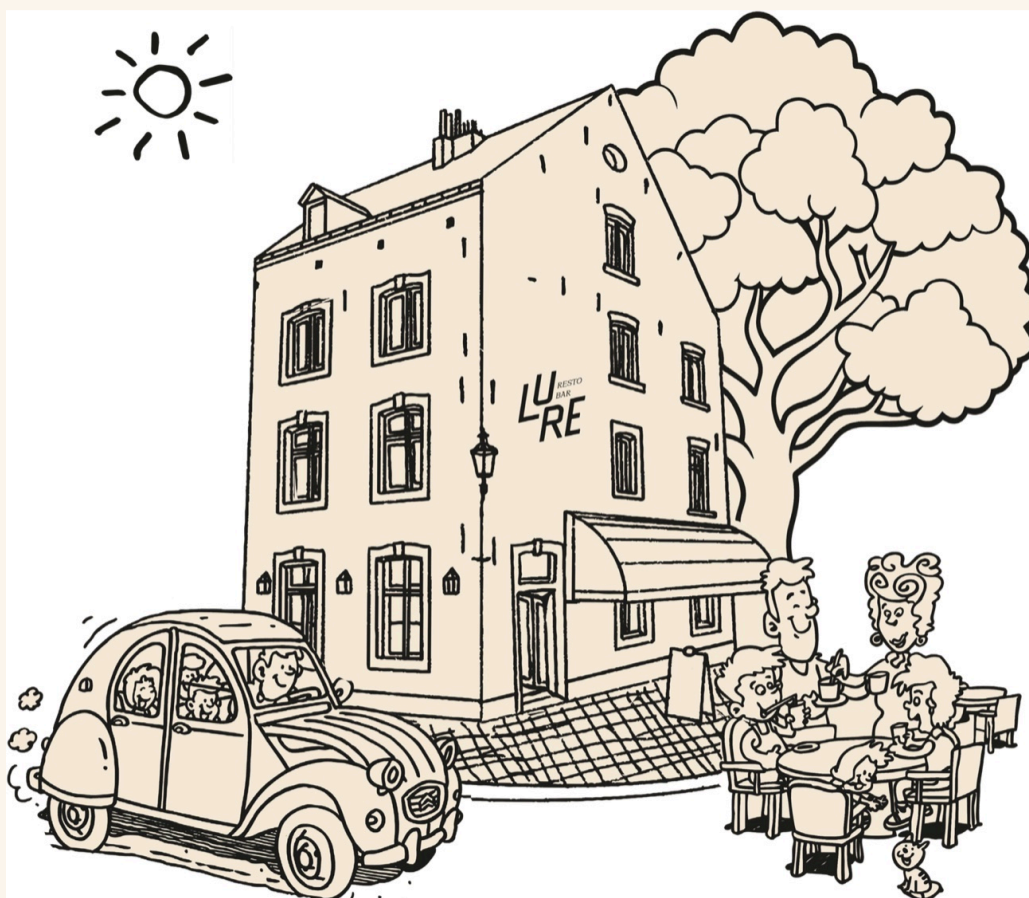
Via the cosy street "Lang Grachtje" you reach the green oasis of the Grote Looiersstraat. The terrace of LURE, right in front of you, invites you for a cool refreshment, and further along, in the right-hand corner of the street, the Natuurhistorisch Museum (natural history museum) holds its rich collection. It will leave you speechless. There you will also meet Bèr, the skeleton of the Mosasaurus found in the ground of the Sint Pietersberg. Here you can stand face to face with a prehistoric beast from our own surroundings. How interesting is that?

The Jekerkwartier is well worth a visit. You discover Maastricht in a completely different way, because this quarter breathes Maastricht and is Maastricht. For a day with a little less hustle, it is the ideal setting. Go exploring and let yourself be enchanted...

For the little Lures and Lurettes

Would you like to colour in this picture? Just tell our staff and they will give you a folder with coloured pencils! What colour will you give Restobar LURE?

Name: _____ Age: _____



LURE word search

Can you find all the hidden words?

L	A	P	K	S	A	R	T	I	S	P	R	I	T	Z	W
T	E	L	D	N	S	D	N	O	L	B	E	R	U	L	E
A	K	A	R	I	E	Y	P	N	I	J	N	T	J	E	M
S	R	T	A	V	R	O	W	V	E	R	Z	J	E	V	E
N	B	E	N	U	V	O	L	A	U	V	E	N	T	B	R
E	D	A	A	A	A	G	F	Z	P	F	O	K	X	R	U
M	C	U	C	Q	A	D	J	A	M	O	U	T	F	A	L
O	H	M	E	O	S	F	M	O	L	O	W	Q	N	N	R
N	X	I	D	C	L	B	M	N	A	A	W	A	P	D	A
E	J	D	E	N	E	K	A	A	H	Y	T	I	T	S	B
V	K	I	T	R	G	V	L	A	X	N	Y	B	H	L	O
E	X	T	A	S	E	A	U	C	H	O	C	O	L	A	T
S	W	Q	P	I	N	L	A	O	D	R	H	A	G	N	S
J	I	E	N	T	D	X	J	O	K	X	T	B	X	G	E
N	C	N	L	I	E	T	S	E	P	D	H	U	K	L	R
N	A	I	Z	V	P	E	T	I	T	P	A	R	I	S	J

- SARTISPRITZ
- NIJNTJE
- VOLAUVENT
- AMBER
- RESTO BAR LURE
- SEVENOMENS
- COQUAVIN
- PETITPARIS
- TITYHAAKEN
- BRANDSLANG
- VROWVERZJEVE
- ANNIEVANLOO
- PLATEAUMIDI
- JOHNTANA
- SERVAASLEGENDE
- LUREBLOND
- EXTASEAUCHOCOLAT
- PATEDECANARD

Feel free to take this LURE Gezèt home with you.



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Opening hours

Monday closed

Tuesday - Sunday 12:00 - 00:00

Lunch 12:00 - 17:00 · dinner from 17:00

Book a table at restobarlure.nl

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