

DAYTIME

# < BARTACK >

MENU

## DRINKS

Orange Monster; Orange Juice, Lime Juice and ginger.....	5.5
Green Monster; Apple, avocado, spinach, cucumber and ginger smoothie .....	5
Homemade Hibiscus Ice Tea .....	4
<i>Lemon and mint</i>	
Agroposta .....	3.5
<i>Organic lemonade in the flavours of sage, elderflower, lemon, lavender and raspberry</i>	
Fentiman's Rose Lemonade .....	4.5
<i>Botanical rose lemonade with herbal extract</i>	
Butcha Kombucha Ginger & Leaf or Hop & Grapefruit	4.0

10.00

## BREAKFAST

15.00

### BARTACK ONTBIJT 12.5

*Fried egg, bacon, avocado, cherry tomatoes, baked beans and jam served on bread*

### CROISSANT 4

*with raspberry-verveine jam and butter*

### BREAKFAST BOWL 7.5

*With granola and fresh fruit  
Choice of Greek yogurt or Acai (VEGAN)*

## EGGS

### FRIED OR SCRAMBLED EGG 8.5

..... Smoked salmon .....	+ 3.5
..... Ham or crispy bacon from Lindenhoff .....	+ 2
..... Young cheese from Lindenhoff .....	+ 1.5
..... Avocado .....	+ 3.5
..... Tomato .....	+ 1.5

12.00

## SANDWICHES

17.00

### SMOKED SALMON SALAD 11.5

*with cucumber, radish and tarragon mayo*

### AVOCADO MASH 10.5

*with young goat cheese and chilli flakes*

### SLOW-SMOKED PASTRAMI 11.5

*with pickled cabbage and mustard*

### ROASTED BEET 9.5

*with vegan horeradisch mayo, and sunflower seeds (VEGAN)*

12.00

## ALL-DAY

21.00

### LOBSTER BISQUE 9

*with sour cream and bread*

### CLASSIC CAESAR 12.5

*with chicken thighs, poached egg, anchovy, croutons and Parmesan*

### BULGUR SALAD 11.5

*with asparagus, little gem, yellow peppers, feta and mint*

### CLASSIC BURGER BY LINDENHOFF 12.5

*with cheddar, green lettuce and crisps*

### CELERIAC-FENNEL BURGER 11.5

*with yellow tomato, pickles, dill and cheddar (VEGAN)*

### RAVIOLI 18.5

*with peas, mint, Parmesan, ricotta and beurre noisette*

### COD FILET 18.5

*with green asparagus and herb butter*

### BIO-FRIES by Friethoes 5.5

## SWEETS

Cheesecake by Femke .....	4.5
Applepie by Femke .....	4.5
Bananabread by Willem Pie (VEGAN) .....	4.5

FROM

## SNACKS

15.00

RED PEPPER HUMMUS WITH FLATBREAD .....	8.5
DRIED SAUSAGE by Brandt & Levie .....	10.5
BITTERBALLEN with mustard (6 pcs) .....	7.5
GRO OYSTERMUSHROOM BITTERBALLEN .....	7.5
CHEESE STICKS with sweet chilli sauce (7 pcs) .....	7.5
POTATO PICCALILLY 'CROQUETTES (7pcs) .....	8.5
BITTERGARNITUUR (12pcs) .....	13.5
BITTERGARNITUUR (12pcs/24pcs) .....	22.5
SARDINES by Ortiz .....	10.5
<i>With bell pepper spread and bread from Menno</i>	

## WHITE

### PICPOUL DE PINET

DEMAINE DE BELLE MARE, LANGUEDOC (FR) ..... 4.5 | 24.5

*Picpoul de Pinet is the perfect wine to drink as an aperitif, with fish. Juicy and freshness with a nice acidity.*

### CHARDONNAY

SAINT-PEYRÉ, LANGUEDOC (FR) ..... 5.5 | 29.5

*Full body Chardonnay with a aging on oak barrels. This Chardonnay has a great balance between fruit and a lightly toast. Typical full bodied Chardonnay.*

### VERDEJO, 2019

NIDIA, RUEDA (ES) ..... 6.5 | 34.5

*The Verdejo is the most used grape in the Rueda, at the north-west of Madrid. This wine has a beautiful light-yellow color, freshness and fruits.*

### SAUVIGNON BLANC

DOMAINE REVERDY CADET, SANCERRE (FR) ..... 42.5

*Sancerre is the wine from the Loire. The soil is rich of calcium, this makes gives the wine fruityness and minerals. Dry and refreshing, but intense at the same time.*

### CHARDONNAY

CASTELLO MONSANTO, TOSCANE (IT) ..... 49.5

*This Bourgogne style Chardonnay has a full body, fatty and buttery aroma's with nice minerals. The wine contains aromas of fresh breadcrumb and roasted almonds. One third of the wine is aged on oak barrels. For the Meursault lover.*

## RED

### PRIMITIVO

ANTONINI CERESA, PUGLIA (IT) ..... 4.5 | 24.5

*This Primitivo from the heel of Italy, has a lot of fruit and juiciness. The grape juice ripens on its own yeas for a couple of months before they get bottled.*

### TEMPRANILLO

PALACIO MORANTE, CASTILLA (ES) ..... 5.5 | 29.5

*The altitude, extreme wheater circumstances and aging give this wine its complexity. The wine has hints of red cherrys and black berries. A wine with structure, fruitiness and herbs.*

### MONTEPULCIANO

VELENOSI, MARCHE (IT) ..... 6.5 | 34.5

*This deepred whine with fresh hints of berrys, strawberry and raspberry has a pleasant flavour with a light bitter finish. Good to combine with one of our steaks.*

### PINOT NOIR

WEINGUT SANKT REMIGIUS, BADEN (DE) ..... 37.5

*This dry style Pinot Noir is fruity and has a typical stable odor, typical example of a german Pinot Noir. We serve this one chilled!*

### BRUNELLO DI MONTALCINO D.O.C.G

FERRERO, MONTALCINO (IT) ..... 55.5

*This wine is made out of Sangiovese grapes. This Brunello had a wood fermentation for 2 years en after 3 more years on the bottle. As a connoisseur its a must order!*

## SPARKLING

### CAVA MARTA

RAMON CANALS, CATALUNIA (ES) ..... 5.5 | 29

*Traditional Cava with 24 months of aging on the bottle. fresh aromas, citrus, green apple and toast.*

## ROSE

### GRENACHE / CINSAULT

FLEUR DE L'AMAURIGUE, COTE DE PROVENCE (FR) ..... 5.5 | 29.5

*Rich in aroma's of grapefruit, banana and a little bit herby. This dry rose won several prices on the Concours General Agricole in Paris.*