

DAYTIME

# BARTACK

MENU

## DRINKS

Carrot, oat milk and lemongrass smoothie .....	5
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>	
Leppa Limo .....	4.5
<i>Craft soda with apple juice, fresh ginger and lemon juice</i>	
Butcha Kombucha Ginger & Leaf .....	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*

## EGGS

### FRIED OR SCRAMBLED EGG 8.5

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

10.00

## SANDWICHES

17.00

### SMOKED MACKEREL 11.5

*with lettuce, tarragon, horseradish and "Amsterdams zuur"*

### YOUNG FARMER CHEESE 8.5

*with waldorf salad and chives*

### SLOW-SMOKED PASTRAMI 10.5

*with pickled cabbage and mustard*

### ROASTED BEET BY LINDENHOFF 8.5

*with creme fraiche, dill and sunflower seeds (VEGAN)*

12.00

## ALL-DAY

21.00

### LOBSTER BISQUE 9

*with sour cream and bread*

### CLASSIC CAESAR 11.5

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

### YELLOW BEETROOT 10.5

*and little gem with young goat's cheese, capers and lime dressing*

### CLASSIC BURGER BY LINDENHOFF 11.5

*with cheddar, green lettuce and crisps*

### CELERIAC-FENNEL BURGER 10.5

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

### RAVIOLI 18.5

*with Jerusalem artichokes, rapini, sunflower seeds and creme fraiche (VEGAN)*

### QUICHE by Quichique ask for the flavours 10.5

### BIO-FRIES 5

*by Friethoes*

## SWEETS

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

FROM

## SNACKS

15.00

PUMPKIN HUMMUS WITH FLATBREAD .....	10.5
DRIED SAUSAGE by Brandt & Levie .....	6.5
BITTERBALLEN <i>with mustard (6 pcs)</i> .....	6.5
GRO OYSTERMUSHROOM BITTERBALLEN .....	6.5
CHEESE STICKS <i>with sweet chilli sauce (7 pcs)</i> .....	7.5
POTATO PICCALILLY 'CROQUETTES (7pcs) .....	12.5
BITTERGARNITUUR (12pcs) .....	21.5
BITTERGARNITUUR (12pcs/24pcs) .....	9.5
SARDINES by Ortiz .....	
<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.*