

DAYTIME

BAR TACK

MENU

DRINKS

Almond milk, raspberry and peach smoothie	5
Apple, avocado, spinach, cucumber and ginger smoothie	5
Homemade Hibiscus Ice Tea	4
<i>Lemon and mint</i>	
Bloody 'Tack' Mary	9,50
<i>Ketel One Vodka, Tabasco, lemon, Worchester, Big Tom</i>	
Fentiman's Rose Lemonade	4
<i>Botanical rose lemonade with herbal extract</i>	
Leppa Limo	4
<i>Craft soda with apple juice, fresh ginger and lemon juice</i>	

9.00 BREAKFAST 16.00

BARTACK ONTBIJT 12,5

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

CROISSANT 3,75

with butter and jam

HANGOP BOWL 7,5

Greek yogurt with granola, fresh fruit and honey

ACAI BOWL 7,5

Acai smoothie with granola and fresh fruit

EIEREN

FRIED OR SCRAMBLED EGG 8,5

..... <i>Smoked salmon</i>	+ 3,5
..... <i>Ham / crispy bacon from Lindenhoff</i>	+ 2
..... <i>Young cheese from Lindenhoff</i>	+ 1,5
..... <i>Avocado</i>	+ 3,5
..... <i>Tomato</i>	+ 1,5

FROM SOUP & SALAD 16.00

LOBSTER BISQUE 9

with sour cream and Dutch shrimps

CLASSIC CAESAR 11,5

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

✓ YELLOW BEETROOT 9,5

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

12.00

LUNCH

16.00

SMOKED SALMON SANDWICH 11,5

with dill, fennel, little gem and dill mayonnaise

YOUNG FARM CHEESE SANDWICH 8,5

with chives, rocket and mustard mayonnaise

VEAL TARTAAR SANDWICH 10,5

with old Remeker, little gem, sour bomb and basil mayonnaise

VEAL RIBEYE SANDWICH 10,75

Smoked with tomato, pickled beetroot and sour cream

✓ VEGAN EGG SALAD SANDWICH 8,50

with butterhead lettuce, curry and green herbs

CLASSIC BURGER 11,50

with cheddar, green lettuce and crisps

✓ CELERIAC FENNEL BURGER 10,50

with yellow tomato, gherkin, dill and cheddar (vegan)

FARMERS' SANDWICH 5,5

with ham and/or cheese

SWEETS

CHEESECAKE from Femke 3,75

APPELCAKE from Femke 3,75

VEGAN BANANABREAD from Willem Pie 4,25

FROM SNACKS 16.00

✓ PUMPKIN HUMMUS WITH PITA 8,5

DRIED SAUSAGE from Brandt & Levie 10,5

BEEF SAUSAGE from Lindenhoff 7,5

✓ FARMER'S CHEESE from Lindenhoff 7

BITTERBALLEN *with mustard (6 pcs)* 6,5

✓ CHEESE STICKS *with sweet chilli sauce (7 pcs)* 6,5

SHRIMP CROQUETTES *with aioli (6 pcs)* 10,5

VLAMMETJES *with sweet chilli sauce (8 pcs)* 6,5

✓ POTATO PICCALILLY 'CROQUETTES' (7 pcs) 7,5

BARTACK BORREL 10,5

Dried sausage, beef sausage and farmer's cheese

BITTERGARNITUUR (12pcs/24pcs) 12,5/21,5

Traditional Dutch deep-fried snacks

EVENING

< BARTACK >

MENU

FROM 17.30

STARTERS

- CARPACCIO** 11,5
with old Remeker, gherkin and basil mayonnaise
- ✓ **COURGETTE FLOWER** 9,5
with young goat's cheese, courgette, hazelnut pesto and lemon yoghurt
- TERRINE DE CAMPAGNE** 11,5
from Brandt and Levie with butterhead lettuce and pickles
- DUTCH SHRIMPS** 11,5
with butterhead lettuce, tomato crispy and cocktail sauce
- SMOKED SALMON** 10,5
with toast, salad, fennel and horseradish cream

SOUP & SALAD

- LOBSTER BISQUE** 9,5
with sour cream and Dutch shrimps
- CLASSIC CAESAR** 11,5
with chicken thighs, poached egg, anchovy, croutons and Parmesan
- ✓ **YELLOW BEETROOT** 9,5
and little gem with young goat's cheese, capers and lime dressing

SIDES

- ✓ **BIO-FRIES** 4,5
from Friethoes
- ✓ **GREEN SALAD** 4,5

Do you have an allergy? Please let us know!

MAINS

- ENTRECOTE** 22,5
*of Simmental beef, grilled green asparagus and green salad.
With jus de veau, herb butter or hollandaise*
- SMOKEY RIBS** 19,5
with coleslaw and grilled corn and green salad
- HALF BLACK LEG CHICKEN** 20,5
with lemon garlic butter and green salad
- CLASSIC BURGER** 18,5
with cheddar and green salad
- ✓ **CELERIAC FENNEL BURGER** 17,5
with yellow tomato, gherkin, dill and cheddar (vegan) and green salad
- HADDOCK** 21,5
Tarragon antiboise and mashed potatoes baked on the skin
- ✓ **RAVIOLI** 17,5
with roasted cauliflower, brown butter and lemon yogurt

KIDS

- CLASSIC BURGER KIDS** 10,5
with sour cream and Dutch shrimps
- FISH OF THE DAY KIDS** 11,5
fried; with fries and baby vegetables

DESSERTS

- COUPE APPLECRUMBLE** 6,75
- SCOOPS OF ICE CREAM** 2
from IJscuypje
- ✓ **VEGAN CHEESE** 11,5
from Max Bien

WHITE

SAUVIGNON BLANC, 2019

LES GRANGES DE FELINES BLANC, LANGUEDOC (FR) 4,25 | 22,5

The grapes are picked at night to give the wines more freshness and to give purity. Beautiful aromas of white flowers, boxwood, citrus, grapefruit and green herbs. Fresh, lively and crispy in the taste, with a pleasant bitterness in the aftertaste.

VIOGNIER, 2019

SAINT-PEYRE, COTES DE THAU, LANGUEDOC (FR) 5,5 | 26,5

The winery of Saint-Peyre planted their grape vines around the lake of Thau, bordering the Mediterranean Sea. The subtle, delicate flavour and tropical aromas of ripe peach and apricot will lead you to believe you are on the beaches of Sete. This wine can especially be enjoyed with spicy dishes and fatter types of fish.

VERDEJO, 2019

NIDIA, RUEDA (ES) 6,5 | 30,5

"Taste the Spanish sun" Somewhere on a terrace in the sun. You take a delicious piece of Jamon Iberico and sip your wine. Delicious fresh and fruity. Would it be a Sauvignon Blanc? French, or from New Zealand? Wrong, it comes from Spain and is called Verdejo. This grape symbolizes the Rueda region, northwest of Madrid.

CHARDONNAY

VITALONGA, UMBRIE (IT) 38,5

The family Maravelle, owner of the Vitalonga wine estate, produced this Chardonnay for the first time in 2016. The wine estate falls under the DOC area of Orvieto, which is very well known for the good white wines that come from here. Due to the location of the vineyards at a height of 450 meters and the structure of the soil consisting of clay and sand, this wine has a slight mineral aftertaste.

SPARKLING

CUVEE SPUMANTE

LE RIVE, VENETO (IT) 5 | 26,5

This spumante consists mainly of spumante, with a dash of Manzoni. This makes this wine a fresh, fruity Spumante with a full start.

RED

MERLOT RABOSO, 2019

IL SAPORITO, VENETO (IT) 4,25 | 22,5

Veneto is the wine region with the highest production in Italy. Although the region has 3 D.O.C.G.'s and 24 D.O.C.'s, two-thirds of the production carries the I.G.T. Including this beautiful, sturdy Merlot Raboso from the Cielo family.

MONTEPULCIANO D'ABRUZZO, 2019

VELENOSI, MARKEN (IT) 5,5 | 26,5

The Montepulciano is a generous grape. From the young vines you can make beautiful wine, provided the most modern techniques are used. That is exactly what Velenosi does, by putting a super-fruity wine, raised on stainless steel. Thanks to the dark grape skins of the Montepulciano for 20 days with yeast, there is extra fruit in the taste.

CABERNET FRANC, 2019

LE RIVE, VENETO (IT) 6,5 | 30,5

The agricultural farm La Rive is located in Nigrisia di Ponte di Piave, in the eastern part of "Gioiosa and Amorosa Marca Trevigiana", 30 kilometers from Venice. The hundred-year-old mulberry tree is a witness of the past, stands as a stately guard of the wine cellar, an ancient example of traditional viticulture in the region for hundreds of years.

RIPASSO SUPERIORE PROVOLO, 2010

CAMPOTORBIAN, VALPOLICELLA, (IT) 38,5

The region is characterized by many vineyards, beautiful Venetian and Renaissance Villas and some Romanesque churches that are still intact. One of the most characteristic symbols of the Valpolicella region is the "marogne": age-old stones separation walls made of local sandstone that serve to separate the vineyards and to create terraces on the hilly landscape.

ROSE

PINOT GRIGIO BLUSH, 2019

I CASTELLI ROMEO E GIULIETTA, VENETO (IT) 4,25 | 22,5

The I Castelli Romeo e Giulietta rose gets the attractive and beautiful light pink colour of the light purple Pinot Grigio grape. Fruity in both the bouquet and in the taste in addition fresh. Dreaming about the love story of Romeo and Juliet.