

DAYTIME

BAR TACK

MENU

DRINKS

Orange booster <i>Lime, ginger, orange and mint</i>	5
Mad Mango <i>Coconutmilk, orange and passionfruit</i>	5
Bloody 'Tack' Mary <i>Ketel One Vodka, Tabasco, lemon, Worcester and Big Tom</i>	9,50
Fentiman's Rose Lemonade <i>Botanical rose lemonade with herbal extract</i>	4
Homemade Hibiscus Iced Tea <i>Lemon and mint</i>	4
Leppa Limo <i>Craft soda with apple juice from apple leftovers, fresh ginger and lemon juice</i>	4

FROM

BREAKFAST

9,00

✓ CROISSANT 3,75
Butter and jam

✓ HANGOP BOWL 7,5

Greek yoghurt with granola, banana, grapes, goji berries and honey

BARTACK BREAKFAST 12,5

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

EGGS

UITSMIJTER OR SCRAMBLED EGGS 8,5

..... Smoked salmon	+ 3,5
..... Crispy bacon / Ham	+ 2
..... Avocado	+ 3,5
..... Cheese	+ 3,5
..... Tomato	+ 3,5

* All our meat, eggs and cheese come from the Lindenhoff farm in Baambrugge, where we work with more than 130 farmers, butchers and cheese masters.

FROM

SALAD & SOUP

12,00

CLASSIC CAESAR SALAD 11,5

with crispy chicken, anchovies, garlic croutons and parmesan

✓ GOATS CHEESE SALAD 9,5

mixed salad with goats cheese, red chicory, grapefruit, quinoa, corn salad and orange dressing

✓ COLD SUMMER PEA SOUP 6,5

with chives and crutons

FROM

LUNCH

12,00

CLASSIC BURGER 11,5

with cheddar and green salad

✓ VEGAN BURGER 10,5

with lettuce, atjar, peanut dressing and vegan mayo

BLTC 9,5

bacon, lettuce, tomato & chicken

✓ PUMPKIN HUMMUS 8,5

with roasted pumpkin and ras el hanout yoghurt

BRIOCHE BUN 10,5

with salmon salad, lettuce, cucumber & red onion

HAM & CHEESE TOASTY 5,5

SWEETS

CHEESECAKE VAN FEMKE 4,50

APPLE PIE VAN FEMKE 4,50

FROM

SNACKS

16,00

PITA WITH PUMPKIN HUMMUS	8,5
DRIED SAUSAGE van Brandt & Levie	10,75
OSSENWORST van de Lindenhoff	7,5
✓ FARM CHEESE van de Lindenhoff	7
'BITTERBALLEN' with mustard (6 pieces)	6,5
✓ CHEESE STICKS with sweet chilli sauce (7 pieces)	6,5
SHRIMP CROQUETTES with aioli (6 pieces)	10,5
'BITTERGARNITUUR' (12 st/24st)	12,5/21,5
<i>traditional Dutch fried, bite-sized finger food</i>	
VLAMMENTJES (LITTLE FLAMES) with chilli sauce (6 pieces)	6,5
✓ CLASSIC PICCALILLY 'KROKETJES' (7 pieces)	6,5
BARTACK BORREL	10,5
<i>dried sausage, ossenworst, farm cheese, pita & vinegar</i>	

Do you have an allergy? Please let us know!

EVENING

⟨ BARTACK ⟩

MENU

FROM 17.30

STARTERS

CARPACCIO	11,5
<i>with rucola, truffle mayo, croutons and parmezan</i>	
SMOKED SALMON	10,5
<i>with horseradish cream and bruschetta</i>	
VITELLO TONNATO	10,5
<i>with rucola, fried capers and tuna mayo</i>	
✓ CLASSIC CAPRESE	9,5
<i>with buffalo mozzarella and basil</i>	
DUTCH SCHRIMP COCKTAIL	11,5
<i>with lettuce, grapefruit and cocktail sauce</i>	
CHICKEN LIVER MOUSSE	8,5
<i>with bruschetta, dried olives and pistachio</i>	

SALAD & SOUP

CLASSIC CAESAR SALAD	11,5
<i>with crispy chicken, anchovies, garlic croutons and parmezan</i>	
✓ GOATS CHEESE SALAD	9,5
<i>mixed salad with goats cheese, red chicory, grapefruit, quinoa, corn salad and orange dressing</i>	
✓ COLD SUMMER PEA SOUP	6,5
<i>with chives and crutons</i>	

SIDES

✓ ORGANIC FRIES FROM FRIETHOES	4,95
<i>with Cajun spices & mayonnaise</i>	
✓ GREEN SALAD	4,5
✓ GRILLED VEGETABLES	4,95

MAINS

FISH OF THE DAY	(Market price)
<i>with matching garnish</i>	
SMOKEY HONEY RIBS	19,5
<i>with coleslaw and corn on the cob</i>	
ROASTED HALF CHICKEN	20,5
<i>with coleslaw and corn on the cob</i>	
GRILLED ENTERCÔTE	22,5
<i>with grilled asparagus, fries and green salad with herb butter or béarnaise sauce</i>	
CLASSIC BURGER	18,5
<i>with cheddar and green salad</i>	
✓ VEGAN BURGER	18,5
<i>with lettuce, at jar, peanut dressing and vegan mayo</i>	

* All our meet comes from the Lindenhoff farm in Baambrugge, where we work with more than 130 farmers, butchers and cheese masters.

KIDS

FISH OF THE DAY	11,5
<i>with matching garnish</i>	
CLASSIC BURGER	10,5
<i>with cheddar, fries and veggies</i>	

DESSERTS

PANNA COTTA with strawberries	6,5
COUPE APPLE CRUMBLE	6,75
ICE CREAM	6
<i>Vanilla, Strawberry or Salted Caramel</i>	

Do you have an allergy? Please let us know!

WHITE

SAUVIGNON BLANC

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

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

VIOGNIER

SAINT-PEYRE, CÔTES 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 Sète. This wine can especially be enjoyed with spicy dishes and fatter types of fish.

VERDEJO

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 Maravalle, owner of 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

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

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

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

The agricultural farm Le Rive is located in Nigrisia di Ponte di Piave, in the eastern part of "Gioiosa and Amorsosa 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

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

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

The I Castelli Romeo e Giulietta rosé gets the attractive and beautiful light pink color 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.

Do you have an allergy? Please let us know!