

DAYTIME

BAR TACK

MENU

DRINKS

Orange booster: orange, lime, ginger and mint.....	5
Acai shake: acai, apple, banana and guarana	5
Coconutmilk-passionfruit-orange-mango	5
Apple-avocado-spinach	5
Bloody Mary: Ketel One Vodka, Tabasco, lemon, Worcester, Big Tom	8,25
Fentiman's Rose Lemonade: botanical rose lemonade with herbal extract	3,75
Pure Leaf Ice Tea LEMON / PEACH / MINT	3,5

BREAKFAST

CROISSANT 3,25
With butter and jam

BUTTERMILK PANCAKES 7,5
With Chia seed, blue berries, honey and creme fraiche

QUINOA PORRIDGE 5,5
With turmeric, forest fruit compote and mixed seeds

BREAKFAST BOWL ACAI OR COCONUT YOGHURT 6,5
With granola, dried mango, blue- and Goji berries

SCRAMBLED OR FRIED EGGS 6,25
Smoked salmon +3
Avocado +2,5
Crispy bacon +2

OMELET

Eggs with ham, cherry tomato, mushrooms and Gruyere 9
Eggs with avocado, goat cheese, olives and basil 9,5
Eggs with tomato sauce, white beans, cheese,
creme fraiche, chili pepper and spring onion 8,75

SALAD & SOUP

WARM GOAT CHEESE SALAD 9,5
*Salad with warm goat cheese, spinach, radicchio, baby
gem lettuce, pear, walnuts and French dressing*

PAPPA AL POMODORO 6,5
Tuscan tomato soup with bread and basil

FROM

PITA

10,00

PITA BABA GANOUSH 6,5

Pomegranate, crispy lentil and tahini

PITA PULLED PORK 9

Cucumber relish

PITA BROAD BEANS FALAFEL 7

Coleslaw and tahini sauce

PITA 'MADAME' 8,5

Ham, Gruyere and a fried egg

PITA BLT 7,5

Bacon, baby gem lettuce, tomato and mayonnaise

PITA CHEESE OR NUTELLA 3

SWEETS

BAKSELS

*Ash for our cakes and sweets from our local bakey:
Baksels
Prices from 3,50*

FROM

SNACKS

12,00

HOMEMADE HUMMUS WITH PITA

Dukkah	7
Tomato salsa	7,5
Grilled eggplant	8
Broad bean falafel	8,5
Hummus BARTACK	19,5

CASSAVE CHIPS 3,5

BARTACK PLANK 10,5

PADRON PEPPERS 4,5

'BITTERBALLEN' (6 pieces) 5,5

SHRIMP CROQUETTES (5 pieces) 7,5

CHEESE STICKS (7 pieces) 5,5

PULLED PORK WITH FRIES, CHEESE

AND CUCUMBER RELISH 9,5

Do you have an allergy? Please let us know!

EVENING

BARTACK

MENU

FROM 17.30

STARTERS

BARTACK PLANK	10,5
PADRON PEPPERS	4,5
'BITTERBALLEN' (6 pieces)	5,5
SHRIMP CROQUETTES (5 pieces)	7,5
CHEESE STICKS (7 pieces)	5,5
HOMEMADE HUMMUS WITH PITA	
Dukkah	7
Tomato salsa	7,5
Grilled eggplant	8
Broad bean falafel	8,5
Hummus BARTACK	19,5
RICE PAPER SPRING ROLLS	7
<i>Filled with mango, cucumber, red meat radish, spring onion, coriander and ponzu dressing</i>	
FINES DE CLAIRES (3 pieces)	8,25
<i>With mignonette and lemon</i>	
BUFFALO MOZZARELLA	8,5
<i>With salsa verde and crostini</i>	
LENTIL PATE	7
<i>With crostini, olives and pickles</i>	
BABA GANOUSH	6,5
<i>With pomegranate, flatbread and chives</i>	
GRATINATED GOAT CHEESE	7,75
<i>With fig mustard, thyme and walnut</i>	
QUINOA TABOULEH	7,5
<i>With pomegranate, herb salad, tomato and halloumi</i>	

SALAD & SOUP

WARM GOAT CHEESE SALAD 9,5
Salad with warm goat cheese, spinach, radicchio, baby gem lettuce, pear, walnuts and French dressing

PAPPA AL POMODORO 6,5
Tuscan tomato soup with bread and basil

MAINS

CATCH OF THE DAY (market price)
With matching garnishes

CLASSIC BURGER 17,5
With cheese, fries and salad

PULLED PORK 17,5
With fries, cheese, cucumber relish and salad

ROASTED CHICKEN THIGHS SKEWERS 16,5
Marinated in honey and lemon, with couscous, coriander and lime

LASAGNA 14,5
With eggplant, garlic, spinach, tomato and buffalo mozzarella

SMOKED PORTOBELLO BURGER 16,5
With homemade bbq-sauce, tomato, cheese, lollo bianco and fries

MOROCCAN VEGETABLE STEW 15,5
With couscous and pappadums

SIDES

COLESLAW 3,5
With tahini dressing

CASSAVE CHIPS 3,5
With salsa verde

FRIES 3,5
With mayonnaise

DESSERTS

TIRAMISU

4,5

NOUGAT PARFAIT

3,75

APPLE STRUDEL

3,5

CHOCOLATE LAVA CAKE

3,75

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WHITE

SAUVIGNON BLANC

LES GRANGES DE FELINES BLANC, LANGUEDOC (FR) 3.6 | 19.5

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

DOMAINE DE BELLE MARE, LANGUEDOC (FR) 4.5 | 23.5

Planted on a poor surface, directly under the influence of the sea breeze and also sea fog, the grapes benefit from optimal conditions. The grapes can ripen more slowly, thus preserving the fruity character and the necessary acids.

VERDEJO

NIDIA, RUEDA (ES) 5 | 26.5

"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.

MANZONI BIANCO

LE RIVE, VENETO (IT) 5.75 | 32.5

The recent investments in the wine cellar and the vineyards confirm the passion and care that father Gino and his sons Luigi and Andrea spend on their wine production and their territory. Quality is the sole purpose of Family Bonato. A value that is overcome by sacrifice, courageous choices and stubbornness. We find the same qualities in the grapes and in all bottles.

CHARDONNAY

VITALONGA, UMBRIA (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) 4.50 | 23.5

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) 3.6 | 19.5

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.

CABERNET SAUVIGNON

CONDAMINE BERTRAND, LANGUEDOC (FR) 4.5 | 23.5

The terroir around the castle benefits from a fantastic climate and is planted with perfectly adapted grape varieties. The maître de chai comes from a long line of cellar masters and is passionate about the Languedoc wines.

MONTEPULCIANO D'ABRUZZO

VELENOSI, MARKEN (IT) 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) 5.75 | 32.5

The agricultural farm Le 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

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) 3.6 | 19.5

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!