

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	3.5

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

PINOT GRIGIO 4.5 | 24.5

DANESE (IT)
This Pinot Grigio is an easy wine, fresh and fruity with a long finish. Subtle wine and therefore our choice as house wine.

CHARDONNAY 5.5 | 29.5

SAINT-PEYRÉ, LANGUEDOC (FR)
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.

TREBBIANO/PECCORINO 6.5 | 34.5

FALERIO, MARCHE (IT)
The Falerio is a powerful and fresh wine. With a long finish where the full taste of the wine is great.

SAUVIGNON BLANC 42.5

DOMAINE REVERDY CADET, SANCERRE (FR)
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 49.5

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

RED

PRIMITIVO 4.5 | 24.5

ANTONINI CERESA, PUGLIA (IT)
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 5.5 | 29.5

PALACIO MORANTE, CASTILLA (ES)
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 6.5 | 34.5

VELENOSI, MARCHE (IT)
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 37.5

WEINGUT SANKT REMIGIUS, BADEN (DE)
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!

SANGIOVESE 42.5

CASTELLO MONSANTO, TOSCANE DOCG (IT)
This light red coloured Chianti has hints of dark fruits and a tobacco nose, gentle tannines and a nice acidity at the finish.

SPARKLING

CAVA MARTA 5.5 | 29.5

RAMON CANALS, CATALUNIA (ES)
Traditional Cava with 24 months of aging on the bottle, fresh aromas, citrus, green apple and toast.

ROSE

GRENACHE / CINSULT 5.5 | 29.5

FLEUR DE L'AMAURIGUE, COTE DE PROVENCE (FR)
Rich in aroma's of grapefruit, banana and a little bit herby. This dry rose won several prizes on the Concours General Agricole in Paris.