

Draft beer

Pils, Gulpener 5%	3.75 / 7
Weizen, Gulpener 5.3%	5.5 / 10.5
I.P.A., Gulpener 6%	5.5 / 10.5

New England I.P.A. Troost 4,8%	5.5
Extra Wit, Troost 4.8%	5.9
Honingblond, Troost 6.5%	6.5

Bottled / canned beer

Dubbel, La Trappe 7%	5
Triple, La Trappe 8%	5.5

Cider, Galipette 4%	6
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Low in alcohol

Malt, Budels 0.0%	4
Radler, Budels 2%	4

Virgin I.P.A., Troost <0.5%	6
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Citrus Blonde, Lowlander <0.3%	6
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Cocktails

Whiskey Sour	14
Whiskey, lemon, egg white	

Dutch Negroni	14
Jenever, bitter, vermouth rosso	

Pornstar Martini	14
Vanilla vodka, passionfruit liqueur, lime	

Paloma	14
Tequila, pink grapefruit, lime	

Espresso Martini	13
Vodka, coffee liqueur, double espresso, sugar syrup	

Amaretto Sour	12
Amaretto, lemon, egg white	

Dark & Stormy	12
Brown rum, lime, ginger beer	

Limoncello Spritz	11
Limoncello, prosecco, lemon, sparkling water	

Aperol Spritz	11
Aperol, prosecco, orange, sparkling water	

Gin Tonic's

Classic G&T Lime	10
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Juniper green dry gin Rosemary	10
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Spirits

Highland harvest Blended scotch	10.5
Single malt	12.5

Koval Rye	12
Bourbon	13

Ron de marinero White rum Dark rum	6
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Liqueur Amaretto Sambuca Limoncello Coffee	6.5
Orange Elderflower	12.5
Cassis	8.5

Digestives

Grappa	
Pinot noir	11
Pinot noir reserva	12.5

Cognac	
Cognac VS	10
Cognac VSOP	14.5
Cognac XO	24

Rather have a glass / bottle of wine?
Please ask our staff for our wine
menu! We have a separate wine
menu with over 40 wines to choose
from. Best to enjoy with our bites
menu! Fun fact: All our drinks
(except for most wines) are 100% organic. We do this because we want
to be as Conscious as possible, for the planet, ourselves, and for you!



Bites menu

Marinated olives 5

Mixed nuts 5.5

Dutch beef 'bitterballen' 9

Oyster mushroom 'bitterballen' (vegan) 8

Cheese croquettes 8.5

Bread & herb butter 5

Hummus, pupmkin seeds, harissa oil & bread 10

Loaded fries, truffle mayonnaise, parmesan cheese 12

Fries & mayonaise 7

Flammkuchen, bacon, onion, gruyere 15

Flammkuchen, pumpkin, pumpkin seeds, feta cheese 15

Cheese, nut bread, fig compote 14,50

In case of any allergies, ask for the allergy and intolerance sheet.

Soda

Cola	3.9
Lemonade	3.9
Orangeade	3.9
Tonic	3.9
Ginger ale	3.9
Bitter lemon	3.9
Ginger beer	4.9

Iced tea

Homemade	3.5
Sparkling	+0.5

Batu Kombucha

Mint & lime	6.5
Passionfruit & hop	6.5
Ginger & lemon	6.5

Juices

Fresh orange juice	4.6
Apple juice	3.8

Siroop

Searoop limonade's	
- Blackcurrant, lavender, rose	3.2
- Rosemary, thyme, lemon balm	3.2
- Rhubarb, sea fennel, samphire	3.2
Sparkling	+0.5

Made blue

Still or sparkling	
0.35 / 0.70CL	2.5 / 4.5

Coffee

Espresso	3
Double espresso	3.5
Espresso macchiato	3.2
Cortado	3.2
Americano	3
Cappuccino	3.5
Latte	3.75
Latte macchiato	4
Flat white	4
Iced americano / latte	3.5 / 3.9
Matcha latte	4.2
Chai latte / dirty chai	4.5 / 4.9
Hot chocolate	3.5
Whipped cream	0.5

Tea

Dutch breakfast	3.2
Earl grey blue flower	3.2
Chuyengi green	3.2
African rooibos	3.2
Green jasmine	3.2
Fresh mint	3.5
Fresh ginger	3.5

Pastries

Apple pie 6

Hazelnut cake (gluten free) 6

Banana bread with coconut yoghurt and salted caramel (vegan) 6

Whipped cream +0.5

Sustainable

At Bar Kantoor, we work as sustainably as possible. For example, we use no gas and our furnishings consist of second-hand or recycled furniture. Our chefs cook with the seasons, using purely organic products. These have an official seal of approval, or come from smaller local businesses that make their products with love and in a sustainable way.

Zero waste

Our products are carefully chosen and too good to throw away. So we don't either! So we incorporate peels, trimmings and other leftovers back into dishes, such as in the zero waste soup, gravy and a delicious pumpkin cream.

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