

Menu

Gashouder menu (v) 35

Starter, main & coffee within one hour



Starters

Cod, topinambur cream, topinambur chips, roasted fennel, chervil, smoked lemon dressing 12,50

1000 layer potato, harissa yogurt, salted lemon salsa, duqqa 11

Roasted pointed cabbage, XO sauce, puffed garlic soubise, sweet and sour pointed cabbage (vegan) 12

Seasonal 'zero waste' soup, garlic croutons, chive oil 10

Mains

Indian potato, roasted cauliflower cream, roasted cauliflower, yogurt dressing, cashew, cilantro oil 17

Short rib, bay leaf gravy, chimichurri, cornbread, sweet potato cream, sweet potato chips 24,50

Roasted celeriac, celeriac cream, fermented celeriac, cepes beurre blanc, parsley oil, hazelnut, sweet and sour shiitake (vegan) 17,50

Baked chicken breast, pumpkin cream, roasted pumpkin, sweet and sour pumpkin, anise mushrooms, star anise gravy, puffed rice 21

Caesar salad, garlic croutons, anchovies, parmesan 13

Sweets

Carrot cake, speculaas mousse, nut bread crisp, poached pear gel, orange ice cream, hazelnut 11

Vanilla crème brûlée 11,50

Cheese, nut bread, fig compote 14,50

Kids

French fries, baked chicken breast, raw veggies 9

Grilled cheese sandwich 4,50

Sides

Bread & herb butter 5

Fries & mayonnaise 7

Loaded fries, truffle mayo, parmesan 12

Seasonal salad 8

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.

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

Drinks & bites menu

Bites from 12:00 till 21:30

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
Citrus Blonde, Lowlander <0.3%	6

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 Single malt	10.5 12.5
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Koval Rye Bourbon	12 13
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Ron de marinero White rum Dark rum	6
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Liqueur Amaretto Sambuca Limoncello Coffee Orange Elderflower Cassis	6.5 12.5 8.5
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Digestives

Grappa Pinot noir Pinot noir reserva	11 12.5
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Cognac Cognac VS Cognac VSOP Cognac XO	10 14.5 24
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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

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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

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