

Menu

Gashouder menu (v) 35

Voor- en hoofdgerecht & koffie binnen één uur



Voorgerechten

Kabeljauw, topinamboer crème, topinamboer chips, gebrande venkel, kervel, gerookte citroen dressing 12,50

1000 layer aardappel, harissa hangop, gezouten citroen salsa, dukkah 11

Geroosterde spitskool, XO saus, gepofte knoflook soubise, zoetzure spitskool (vegan) 12

Seizoens 'zero waste' soep, knoflook croutons, bieslookolie 10

Hoofdgerechten

Indiase aardappel, gebrande bloemkool crème, geroosterde bloemkool, yoghurt dressing, cashew, korianderolie 17

Short rib, laurierjus, chimichurri, cornbread, zoete aardappelcrème, zoete aardappelchips 24,50

Gepofte knolselderij, knolselderij crème, gefermenteerde knolselderij, ceps beurre blanc, peterselie olie, hazelnoot, zoetzure shiitake (vegan) 17,50

Gebakken kippenborst, pompoencrème, gebrande pompoen, zoetzure pompoen, anijs paddestoelen, steranijs jus, gepofte rijst 21

Caesarsalade, knoflook croutons, ansjovis, parmezaan 13

Nagerechten

Worteltaart, speculaas mousse, notenbroodkrokant, stoofperengel, sinaasappel roomijs, hazelnoot 11

Vanille crème brûlée 11,50

Kaas, notenbrood, vijgen compote 14,50

Kids

Frietje, gebakken kipfilet, rauwkost 9

Kaas tosti 4,50

Sides

Brood & kruidenboter 5

Friet & mayonaise 7

Loaded fries, truffelmayo, parmezaan 12

Seizoenssalade 8

Duurzaam

Bij Bar Kantoor werken we zo duurzaam mogelijk. Zo gebruiken we geen gas en bestaat onze inrichting uit tweedehandse of gerecyclede meubels. Onze chefs koken met de seizoenen mee, met puur biologische producten. Die hebben een officieel keurmerk, of komen van kleinere lokale bedrijven die hun producten met liefde en op duurzame wijze maken.

Zero waste

Onze producten zijn zorgvuldig gekozen en te mooi om weg te gooien. Dus dat doen we ook niet! Zo verwerken we schillen, afsnijdsels en andere resten weer in gerechten, zoals in de zero waste soep, de jus en een lekkere pompoen crème.

Mocht u allergieën hebben, vraag naar de allergenen kaart.

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 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

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.

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