

## 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

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### 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.

## 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, vermouthe 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**, pumpkin seeds, harissa oil & bread 10

**Loaded fries**, truffle mayonnaise, parmesan cheese 12

**Fries & mayonnaise** 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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- Eggs Benedict**, brioche, poached egg, ham, hollandaise 13  
**Eggs benedict Florentine**, brioche, poached eggs, spinach, hollandaise 13  
**Bar Kantoor Burger**, hamburger bun, bacon, cheddar, jalapeño, lime mayo 20  
**Hummus sandwich**, XO eggplant, dukkah, arugula 12  
**Flammkuchen**, bacon, onion, gruyere 15  
**Flammkuchen**, pumpkin, pumpkin spice, feta cheese 15  
**Seasonal 'zero waste' soup & bread** 10 (vegan)  
**Caesar salad**, anchovies, Parmesan and croutons 13.5
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## Sides

- Seasonal salad & mustard dressing** 8 (vegan)  
**Loaded fries**, truffle mayo, parmesan 12  
**Fries & mayonnaise** 7  
**Bread & herb butter** 5
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## Kids

- French fries**, baked chicken breast, raw veggies 9  
**Grilled cheese sandwich** 4,50  
**Kids flammkuchen** 8
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## Sweet

- Apple pie** 6  
**Hazelnut cake** (gluten free) 6  
**Banana bread** with speculaas mousse and hazelnut 6  
**Whipped cream** +0.5
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