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

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## Sides

- Seasonal salad**, mustard dressing 8 (vegetarian)  
**Loaded fries**, parmesan, truffel mayonnaise 12  
**Fries & mayonnaise** 7  
**Bread & herb butter** 5

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## Kids

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

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## Sweet

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

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

## Breakfast

**Croissant**, jam & butter 4

**Pain au Chocolat** 4

**Yoghurt**, granola & blueberries in agave syrup 9.5 (or coconut yoghurt +1.5)

**American pancakes**, maple syrup, crème fraîche & blueberries 11.5

**Eggs Florentine**, brioche, spinach, poached egg & hollandaise 13

**Eggs Benedict**, brioche, poached egg, ham & hollandaise 13

### Local and organic products

Our products are organic, either with an official certification or from smaller companies that produce sustainably. We continuously seek out local experts with the finest products. We are proud to work with artisans such as Bettina Bakt, Fromagerie Kef, and the sausage makers Brandt & Levie.

### Zero waste

The products we work with are carefully selected, and far too beautiful to throw away. So, we don't! We incorporate them into our other dishes. For example, in the duck gravy, a lovely celeriac cream, or we use them to make a broth.

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## Bar Kantoor Menu

3 Course menu 40

Selection of Starter, main & dessert



## 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** 10

## Mains

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

**Sukade**, 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, oyster 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

**Kids flammkuchen** 8

## Sides

**Bread & herb butter** 5

**Fries & mayonnaise** 7

**Loaded fries**, truffle mayo, parmesan 12

**Seasonal salad** 8

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