Drinks & bites menu

Pils, Gulpener 5% Weizen, Gulpener 5.3% I.P.A., Gulpener 6%	3.75 / 7 5.5 / 10.5 5.5 / 10.5
Bio Blond, vandeStreek 4,8%	5.5
Bottled / Canned be Bio Blond, vandeStreek 6% Bio Triple, vandeStreek 7.5%	⊖⊖lí 6.75 7.25
Cider, Galipette 4%	6
Low in alcohol	
Malt, Budels 0.0% Radler, Budels 2%	4
Honingblond, Budels 4.5%	6
Citrus Blonde, Lowlander <0.3%	6

Draft boor

Looking for a different bottle of wine? 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!



Wine menu		Gin Tonic's	
White wine Cori, Azienda Cincinnato	7 / 38	Classic G&T Lime	12
Quinto Bellone, Italy 2022		Juniper green dry gin Rosemary	12
Penedès, And the winner is Macabeo Blend Celler Credo Xarel.lo. Viura, Macabeo	8.5 / 42.5		
Spain 2022	7 / 20	Spiirits	
Bergerac, Bergerac sec Sauvignon Blend, Sauvignon, Semillon, France 2023	7 / 38	Highland harvest Blended scotch Single malt	10.5 12.5
Red wine Plüger, Dornfelder & Merlot Cuvee Noir Merlot Weingut	9 / 46	Koval Rye Bourbon	12 13
Pfalz, 2023 Cori, Azienda Cincinnato Lelio	75 / 38	Ron de marinero White rum Dark rum	6
Bellone, Italy 2022	7.0 / 00	Liqueur Amaretto Sambuca	
Family blend Red Syrah Blend Joostenberg Syrah, Mourvedre, South Africa 2022	9.5 / 47.5	Limoncello Coffee Orange Elderflower Cassis	6.5 12.5 8.5
Rose			

Digestives

Grappa	
Pinot noir	11
Pinot noir reserva	12.5

CognacCognac VS10Cognac VSOP14.5Cognac XO24

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 mayonaise, parmesan cheese 12

7.5 / 45

Fries & mayonaise 7

La Colombette, Grenache Noir 6.5 / 33

Languedoc, France 2024

Spain, Cava, Vins el Cep

Xarel-lo & Macabeo N.V.

Sparkling Wine

'l'Alzinar' Brut,

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 intolereance sheet.





Drinks & bites menu

Soda		Juices		Coffee	
Cola Lemonade	3.9 3.9	Orange juice Apple juice	4.6 3.8	Espresso Double espresso	3 3.5
Orangeade	3.9	Apple Juice	3.0	Espresso macchiato	3.2
Tonic Ginger ale	3.9 3.9	Silroop		Cortado Americano	3.2 3
Bitter lemon	3.9	Searoop limonade's - Blackcurrant, lavender,	3.2	Cappuccino Latte	3.5 3.75
Ginger beer	4.9	rose		Latte macchiato	4
Iced tea		- Rosemary, thyme, lemon balm	3.2	Flat white Iced americano / latte	4 3.5 / 3.9
Homemade	3.5	 Rhubarb, sea fennel, samphire 	3.2	Matcha latte	4.2 ´ 4.5 / 4.9
Sparkling	+ 0.5	Sparkling	+0.5	Chai latte / dirty chai Hot chocolate	3.5
Batur Kombucha		Made blue		Whipped cream	0.5
Mint & lime	6.5	Still or sparkling		Tea	
Passionfruit & hop Ginger & lemon	6.5 6.5	0.35 / 0.70CL	2.5 / 4.5	Dutch breakfast	3.2
diliger & lemon	0.5			Earl grey blue flower Chuyengi green	3.2 3.2
				African rooibos Green jasmine	3.2 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 intolereance sheet.



