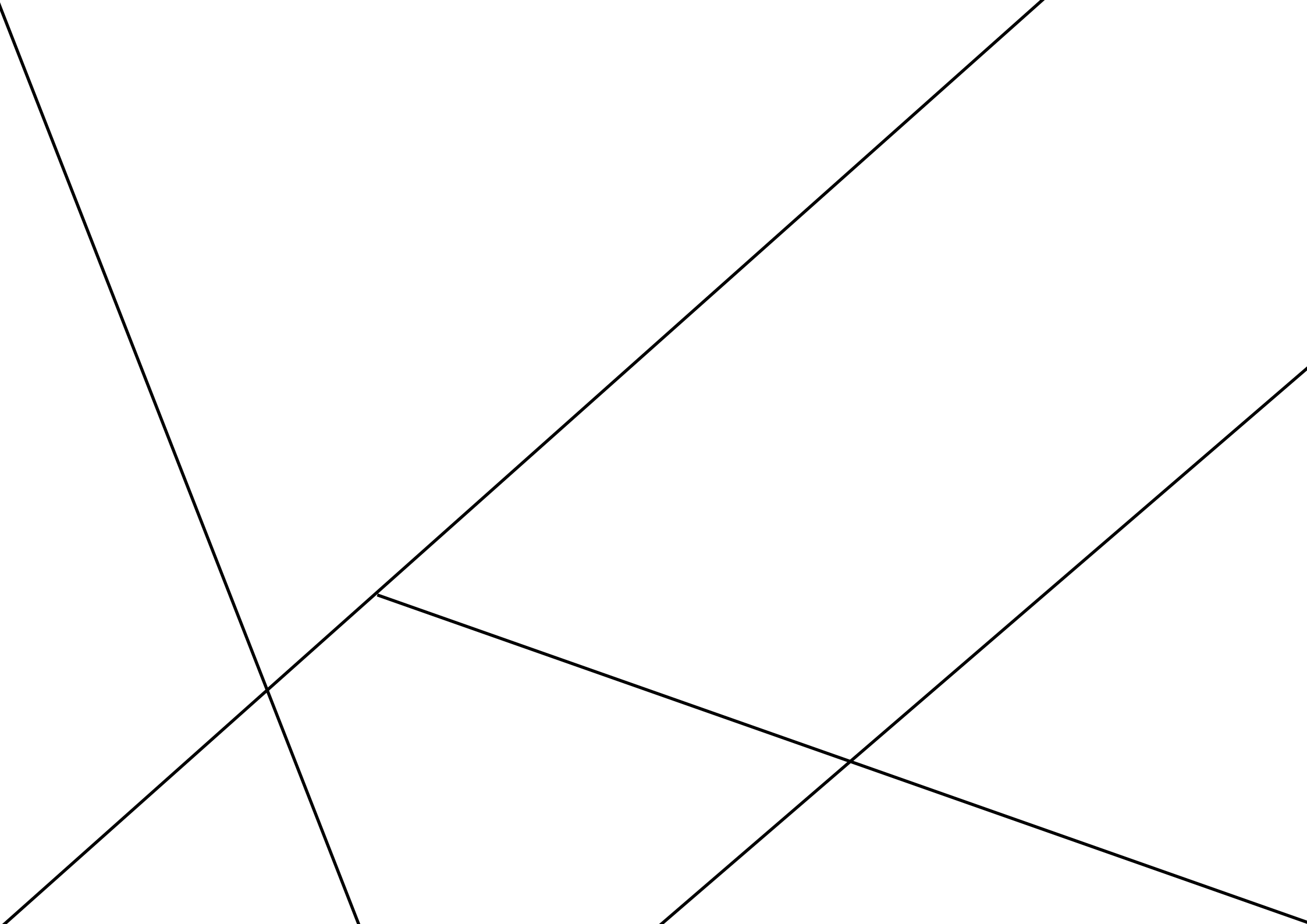




BARKAART

WHITE WINE

Casamaro €4,50/€25

Verdejo, Rueda, Spain

La Scelta di Angline €5,50/€30

Grillo, Sicilia, Italy

Quartaut €7/€38

Chardonnay, California, USA

RED WINE

Quartaut €5,50/€25

Merlot, Languedoc, France

Rosso Piceno 'Costamare €5,50/€30

Sangiovese & montepulciano, Marken, Italy

J J Hahn Oakden €7/€38

Shiraz, Barossa Valley, Australia

GIN-TONIC

Beefeater 24 | London Essence Indian Tonic, served with lemon €9,80

Roku Gin | London Essence Rosemary & Grapefruit, served with lime €11,30

Monkey 47 | London Essence Indian Tonic, served with orange €16,20

ROSE WINE

Mas des Lauriers €5,50€30

Cinsault, grenache & syrah,
Languedoc, France

SPARKLING

Vendrell Olivella Cava Brut €44

(0,75l)

Champagne Thiénot Brut €45/€75

(0,375l/0,75l)

MAIN COURSES

Quiche met spinazie, geitenkaas, tomaat, geserveerd met een salade €17,50

Quiche with spinach, goat cheese, tomato, served with a side salad

Ravioli met paddenstoelen en parmezaanse kaas €21,50

Ravioli with mushrooms and parmesan cheese

Zeebaars met parelgort, verse groenten and kervelolie €18,50

Seabass with pearl barley, fresh vegetables and chervil oil

Nassau Burger van rundvlees op brioche met coeur de boeuf, spek, little gem, Etivas kaas, geserveerd met friet en mayonaisse €22,50

Nassau Burger of beef, on brioche with coeur de boeuf, bacon, little gem, Etivas cheese, served with fries and mayonaisse

Frites met mayonaisse | **Fries with mayonaisse** €4

Side salad €4

DESSERTS

Gegrilde Ananas met mango, karamel en yoghurtijs €10

Grilled Pineapple with mango, caramel and yoghurt ice cream

Chocolademousse met lavacake, krokante kokos en bloedsinaasappelijs €11,50

Chocolate mousse with lavacake, crispy coconut and blood orange ice cream

Assortiment Kazen met 3 soorten kaas, rabarber-gemberjam en noten- rozijnenbrood €15

Assortment of Cheeses with 3 types of cheese, rhubarb-ginger jam and nut-raisons bread



SANDWICHES

Baba Ganoush op zuurdesembroodje met ui, courgette
en gegrillde paprika €12,50

Baba Ganoush on sourdough bread with onion, zucchini and grilled bellpepper

Oude-kaaskroketten op briochebroodje met sla, cornichons
en mosterdmayonaise €16,50

Old-cheese croquettes on brioche bun with lettuce, cornichons
and mustardmayonaise

Clubsandwich Vis met gerookte zalm, remoulade, komkommer en avocado €15,50
Geserveerd met frites

Clubsandwich Fish with smoked salmon, remoulade, cucumber and avocado
Served with fries

Clubsandwich Classic met kip, tomaat, gerookt spek en ei €14,50
Geserveerd met frites

Classic Clubsandwich with chicken, tomato, smoked bacon and egg
Served with fries

Kalfskroketten op briochebroodje met sla, cornichons
en mosterdmayonaise €16,50

Veal croquettes on brioche bun with lettuce, cornichons and mustardmayonaise

SOUP & SALAD

Pastinaaksoep met kervelolie en paddenstoelen €9,50

Parsnip soup with chervil oil and mushrooms

Bisque van strandkrab met garnaal en tomaat €12,50

Bisque of shore crab with shrimp and tomato

Caesar Salade avocado €10/€17

Caesar Salade Kip / Chicken €10,50/€17,50

Caesar salade Garnalen / shrimp €12,50/€20,50

FINGERFOOD

Zuurdesem brood met boter €6

Sourdough bread with butter

Kokos-curry bitterballen geserveerd met chilisaus (6st, vegan) €8,50

Coconut-curry bitterballen served with chili sauce (6pcs, vegan)

Gyoza met kip (8st) €8,50

Gyoza with chicken (8pcs)

Kalfsbitterballen geserveerd met mosterd (6st) €9

Veal bitterballen served with mustard (6pcs)

Chicken Bites geserveerd met chilisaus (6st) €11

Chicken Bites served with chili sauce (6pcs)

Charcuterieplateau (4 soorten) €19,50

Charcuterie platter (4 types)

BEERS

BUD (0.25L) €3,50

Hertog Jan pilsener (0.25L) €3,90

Leffe Blond €4,80

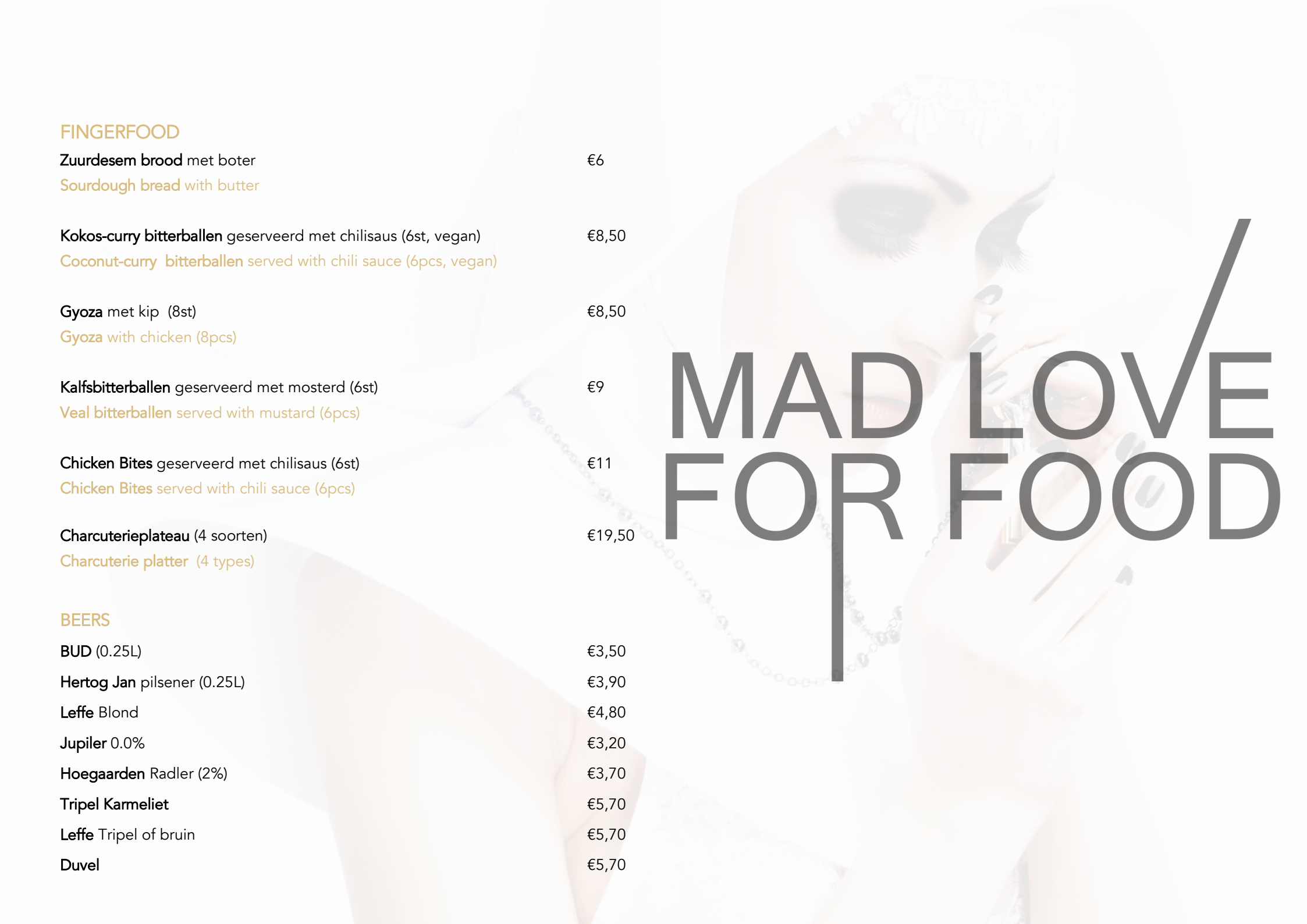
Jupiler 0.0% €3,20

Hoegaarden Radler (2%) €3,70

Tripel Karmeliet €5,70

Leffe Tripel of bruin €5,70

Duvel €5,70



MAD LOVE FOR FOOD