

ALLDAY

BarSpek

DRINKS

- Orange monster:** orange, ginger and lemon juice..... 5,5
- Green monster:** apple, avocado, spinach, cucumber and ginger..... 4,5
- Carrot monster:** carrot, almond milk and lemongrass..... 5,0
- Homemade ice tea:** hibiscus ice tea with ginger and mint..... 4,0
- Agroposta:** bio-lemonade in the flavors of sage, elderflower, lemon, lavender and raspberry..... 3,5
- Fentiman's rose lemonade:** botanical rose lemonade with ginger- en rose extract..... 4,5
- Leppa Limo:** craft soda with apple juice, ginger and lemon 4,5
- Butcha Kombucha:** Ginger and Lime Leaf..... 3,5

BREAKFAST (till 15h00)

- Croissant:** with raspberry jam and butter..... 4,0
- Breakfast bowl (VEGAN):** with acai or (Greek yoghurt).....7,5
- American Pancakes:** crème fraiche and raspberry jam.....9,0 with crispy bacon.....+ 2,0
- Spek breakfast:** baked beans, bread by Menno, tomato, fried egg, crispy bacon, avocado, crème fraiche and orange juice..... 12,5

EGG's (till 15h00)

- Scrambled or fried eggs with bread:** 8,5
- with young cheese.....+ 1,5
- with roasted tomato.....+ 1,5
- with ham.....+ 2,0
- with crispy bacon.....+ 2,0
- with avocado..... + 3,5
- with smoked salmon.....+ 3,5

SWEET / DESSERT

- Femke's cheesecake**..... 4,5
- Femke's apple-pie**..... (with whipped cream + 0,5)..... 4,5
- RAIDER Sundae**..... 5,5
- Ketel One Espresso Martini**..... 9,5

SANDWICHES (till 17h00)

- Smoked Mackerel** with lettuce, tarragon, horseradish and 'Amsterdam's Zuur'.....11,5
- Young farmer cheese:** with waldorf salad and chives..... 8,5
- Slow-Smoked Pastrami:** with cabbage and mustard.....10,5
- Roasted Beet from Lindenhoff (VEGAN):** with vegan creme fraiche, dill and sunflower seeds..... 8,5
- Bar Spek Veal croquettes (2x):** with mustard.....9,5
- GRO Oystermushroom croquettes (2x):** grown on our coffee grounds..9,5

SPECIALS

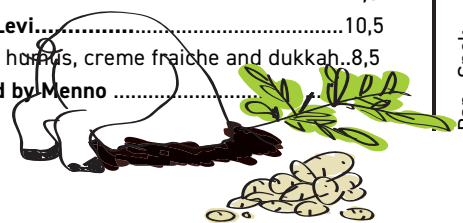
- Lobster bisque:** with sour cream and Dutch shrimps..... 9,0
- Yellow beetroot salad:** with little gem, young goat cheese, capers and lime dressing..... 10,5
- Classic Caesar salad:** classic with crispy chicken thigh.....11,5
- Ravioli (VEGAN):** with Jerusalem artichokes, rapini, sunflower seeds and vegan creme fraiche.....18,5
- Rib Eye (220gr):** with green asparagus and herb butter.....21,5
- Cod Filet:** with lemon-thyme butter and green salad.....18,5
- Classic burger from Lindenhoff:** (served medium) with cheddar, green lettuce and crisps.....11,5
- Fries by Friethoes with mayonnaise**..... 5,0

PIZZA

- Margherita:** tomato sauce, mozzarella and basil..... 11,5
- Piccante:** tomato sauce, mozzarella, salami, chilli and rocket.....15,5
- Spinacci:** tomato sauce, mozzarella, spinach and ricotta.....14,5
- Salmon:** mascarpone, smoked salmon, dill, creme fraiche watercress..... 16,5
- Tartufo:** mozzarella, prosciutto cotto, mushrooms, truffelcream, rocket and Parmesan.....16,5
- Verdure (VEGAN):**, olivespread, yellow and green zucchini, basil, rocket and pumpkin seeds.....15,5

BORREL

- Cheese sticks** with sweet chili (7pcs)..... 6,5
- Bitterballen** with mustard (6pcs)..... 6,5
- GRO Oystermushroom Bitterballen** with mustard (6pcs)..... 6,5
- Vlammetjes** with sweet chili (8pcs)..... 6,5
- Potato picalilly croquettes** with aioli (7pcs)..... 7,5
- Bittergarnituur small (12pcs)**.....12,5
- Bittergarnituur big (24pcs)**..... 21,5
- Dried sausage by Brandt & Levi**.....10,5
- Flatbread (VEGAN)** pumpkin hummus, creme fraiche and dukkah..8,5
- Sardines by Ortiz with bread by Menno**



Evening

(from 17h30)



All our meat, eggs and cheese, come from farm 'Lindenhoff' in Baambrugge, a cooperation of more than 130 farmers, butchers and cheese masters

STARTERS

- Carpaccio:** with old Remeker, pickles and basil mayonnaise... 11,5
- Roasted Beet (VEGAN):** with vegan creme fraiche, watercress and sunflower seeds.....9,5
- Dutch shrimps:** with butterhead lettuce, tomato croutons and cocktail sauce.....10,5
- Smoked salmon:** with red chicory, lime and cucumber.....10,5
- Spek misto:** chef's choice, ask our staff for the selection (2pers)..... 20,5

MAIN'S

- Simmentaler Steak:** with grilled green asparagus and fries. Served with jus de veau, herb butter or hollandaise
 - Dry aged Ribeye 220 gr..... 27,5
 - Grilled Entrecôte..... 22,5
 - Tournedos..... 25,5
- Classic burger from Lindenhoff:** (medium) with cheddar, green salad and fries.....18,5
- Fennel burger (VEGAN):** with yellow tomato, pickle, dill, vegan cheddar and fries.....17,5
- Pan fried Pike:** with 'Alkmaars' pearl barley, smoked trout and zucchini..... 21,5
- Turbot:** with lemon-thyme butter with green salad and fries..... 25,5
- Ravioli (VEGAN):** with Jerusalem artichokes, rapini, sunflower seeds and vegan creme fraiche..... 18,5

PIZZA

- Margherita:** tomatosauce, mozzarella, dried cherry tomato, buffalo mozzarella and basil..... 11,5
- Spinacci:** tomato sauce, mozzarella, spinach and ricotta.....14,5
- Salmon:** Mascarpone, smoked salmon, dill, creme fraiche and watercress..... 16,5
- Slow Smoked Pastrami:** mascarpone, mozzarella, pastrami, mushrooms, cipollini onion and rocket.....16,5
- Tartufo:** mozzarella, prosciutto cotto, mushrooms, truffelcream, rocket and Parmesan..... 16,5
- Verdure (VEGAN):** olive spread, yellow and green zucchini, basil, rocket and pumpkin seeds..... 15,5

SOUP and SALAD

- Lobster bisque:** with sour cream and Dutch shrimps..... 9,0
- Yellow beetroot salad:** with little gem, young goat cheese, capers and lime dressing.....10,5
- Classic Ceasar salade:** with crispy chicken tight, anchovy, garlic croutons and parmesan..... 11,5

KIDS

- Classic burger kids**..... 10,5
- Fish of the day kids**.....10,5

Side-dishes

- Green salad**..... 5,0
- Fries by Friethoes with mayonnaise**..... 5,0

DESSERTS

- Femke's Cheesecake**.....4,5
- with clotted cream.....+0,5
- Coupe Apple Crumble**.....7,0
- Chocolate Mousse with salted caramel**..... 7,5
- Peer dessert by Liviu**..... 6,5
- Ice scoup by IJscuypje (vanilla, chocolat and raspberry)**..... 2,0
- Ketel One Espresso Martini**..... 9,5
- Ketel One Baileys Martini**..... 9,5
- Limoncello di Fiorito (glass)**..... 5,5
- Limoncello di Fiorito (bottle)**..... 28,5

BITES

- Cheese sticks** with sweet chili (7pcs)..... 6,5
- Bitterballen/Oystermushroom Bitterballen** (6pcs)..... 6,5
- Vlammetjes** with sweet chili (8pcs)..... 6,5
- Potato picalilly croquettes (VEGAN)** with aioli (7pcs)..... 7,5
- Bittergarnituur small** (12pcs).....12,5
- Bittergarnituur big** (24pcs)..... 21,5
- Dried sausage by Brandt & Levi**.....10,5
- Flatbread with pumpkin hummus (VEGAN)**..... 8,5
- Sardines by Ortiz with bread by Menno** 9,5
- Quiche by Quichique**..... 9,5

Choice of Lord of Lorraine, You GOAT this, or The Green Queen



BarSpek

WHITE

Picpoul de Pinet.....4,5 / 24,5
 Domaine de Belle Mare, Languedoc (FR)

Picpoul de Pinet is the perfect white to drink as an aperitif, with white or light pizzas. Juicy and freshness with a nice acidity.

Chardonnay.....5,5 / 29,5
 Saint-Peyré, Languedoc (FR)

Full body Chardonnay with a aging on oak barrels. This Chardonnay has a great balance between fruit and a lightly toast. Typical full bodied Chardonnay.

Verdejo.....6,5 / 34,5
 Nidia, Rueda (ES)

The Verdejo is the most used grape in the Rueda, at the north-west of Madrid. This wine has a beautiful light-yellow color, freshness and fruits.

Gruener Veltliner..... 37,5
 Weingut Setzer, Weinviertel (AT)

This classic Gruener Veltliner has a lot of fruit and delicate nutty aromas. Soft fruits, grated apple and a hint of pears on the background.

Sauvignon Blanc.....42,5
 Domaine Reverdy Cadet, Sancerre (FR)

Sancerre is the wine from the Loire. The soil is rich of calcium, this makes gives the wine fruitiness and minerals. Dry and refreshing, but intense at the same time.

Chardonnay.....49,5
 Castello Monsanto, Toscane (IT)

This Bourgogne style Chardonnay has a full body, fatty and buttery aroma's with nice minerals. The wine contains aromas of fresh breadcrumb and roasted almonds. One third of the wine is aged on oak barrels. For the Meursault lover.

SPARKLING

Cava Marta.....5,5 / 29,5
 Ramon Canals, Catalonia (ES)

Traditional Cava with 24 months of aging on the bottle, fresh aromas, citrus, green apple and toast. Dry style Cava with only 6 grams of sugar.

ROSE

Grenache / Cinsault.....5,5 / 29,5
 Fleur de l'Amaurigue, Cote de Provence (FR)

Rich in aroma's of grapefruit, banana and a little bit herby. This dry rose won several prizes on the Concours General Agricole in Paris.

RED

Primitivo.....4,5 / 24,5
 Antonini Ceresa, Puglia (IT)

This Primitivo from the heel of Italy, has a lot of fruit and juiciness. The grape juice ripens on its own yeas for a couple of months before they get bottled.

Tempranillo.....5,5 / 29,5
 Palacio Morante, Castilla (FR)

The altitude, extreme wheater circumstances and aging give this wine its complexity. The wine has hints of red cherries and black berries. A wine with structure, fruitiness and herbs.

Montepulciano.....6,5 / 34,5
 Velenosi, Marche (IT)

This deepred wine with fresh hints of berries, strawberry and raspberry has a pleasant flavour with a light bitter finish. Good to combine with one of our steaks.

Pinor Noir.....37,5
 Weingut Sankt Remigius, Baden (DE)

This dry style Pinot Noir is fruity and has a typical stable odor, typical example of a german Pinot Noir. We serve this one chilled!

Brunello di Montalcino D.O.C.G.....55,5
 Ferrero, Montalcino (IT)

This wine is made out of Sangiovese grapes. This Brunello had a wood fermentation for 2 years en after 3 more years on the bottle. As a connoisseur its a must order!

