

Daytime (untill 16h00)



DRINKS

- Purple monster:** smoothie of acai, apple and banana.....5,75
- Yellow monster:** smoothie of coconut milk, passion fruit, orange and mango..... 5,25
- Orange monster:** orange juice, ginger and lime..... 5,25
- Agroposta:** bio-lemonade in the flavours sage, elderflower, lemon, lavender, mint and raspberry..... 2,90
- Fentiman's rose lemonade:** botanical pink lemonade with ginger- and rose extract..... 3,90
- Caleb's Kola:** craft cola with Kola nut extract, fair trade cane sugar, brown spices and citrus notes..... 4,10
- Pure leaf Ice Tea:** made of real tea leaves, in the flavours lemon, mint and peach..... 3,60

BREAKFAST

- Croissant:** with homemade jam and butter..... 3,25
- Pancakes:** with chia seeds, forest fruit compote, honey and creme fraiche..... 9,00
- Breakfast bowl Acai or Curd:** with granola, banana and grapes..... 6,75
- Avocado blini's:** with smoked salmon and creme fraiche. 9,50
- Spek's breakfast:** baked beans, homemade bread, tomato, fried egg, crispy bacon, avocado, creme fraiche, raspberry jam and orange juice..... 12,00
- 'Spek's Sweet breakfast':** toasted sugar bread with blackberries and icing sugar..... 5,75

SWEETS

Ask for our cake and sweets from our local bakery:
BAKSELS (prices from 3,50)

EGGS

- Scrambled- or fried eggs:** 6,50
- with avocado..... + 2,60
- with roasted tomato..... + 1,50
- with crispy bacon..... + 2,25
- with salmon..... + 3,25
- with cheese..... + 0,75

Huevos rancheros: tomato sauce with egg, white beans, chili pepper, cheese, creme fraiche and spring onion..... 9,00

HOMEMADE BREAD

- Vitello tonato:** with tuna mayonaise and capers 8,50
- Buffelmozzarella:** with roasted beetroot, balsamic dressing and basil..... 7,75
- Avocado toast:** avocado mash with sprout vegetables, roasted seeds and rocket..... 8,75
- Roasted vegetables:** with goatscheese and a shallot dressing 7,00
- 'Zeeuws Spek':** marinated bacon, pickled red onion, rocket with a mustarddressing..... 8,00

Croque madame: with Gruyere, ham and fried egg..... 8,75

SOUP AND SALADS

- Pappa al pomodoro:** Tuscan tomato soup with bread and basil..... 6,75
- Warm goat cheese salad:** with dried figs, mixed salad leaves, walnuts and pomegranete seeds..... 9,75
- Caesar salad:** with baby gem lettuce, croutons, anchovy, chicken thighs and Parmesan..... 11,50

PIZZETTA

- Tartufo:** onion sauce, mushrooms, truffle creme, rocket and Parmesan..... 8,00
- Margherita:** tomato sauce, mozzarella, cherry tomato, oregano and buffalo mozzarella..... 7,50
- Piccante:** tomato sauce, mozzarella, salami, red onion, chili pepper, cherry tomato and basil..... 8,25

FINGER FOOD

- Cheese sticks:** with sweet chilli (7pc)..... 5,75
- 'Bitterballen':** with mustard (6pc)..... 5,75
- Shrimp croquettes:** with aioli (5pc)..... 7,75
- 'Bittergarnituur':** all of the above (15pc)..... 14,00

Do you have an allergy? Please let us know!

Evening

[from 17h30]

BarSpek

STARTERS

Bruschetta:

Aioli.....	4,75
Tomato salsa.....	5,75

Buffalo mozzarella: with beetroot, balsamic and basil.....8,75

Oysters: with Mignonette and lemon (1pc / 6pc)....2,90 / 14,00

Homemade Piadine: with olive oil.....5,25

Vitello tonato: veal with tuna mayonnaise, rocket, and capers..... 11,00

Avocado blini's: with smoked salmon, creme fraiche.....9,50

Mussels: with tomato, garlic, chili, parsley and homemade bread.....7,50

Spek misto: a daily variation of appetizers, ask team Bar Spek for more info!..... 15,00

Spek plank: assortment of meats with pickles, aioli and homemade bread.....12,00

SOUP AND SALADS

Pappa al pomodoro: Tuscan tomato soup with bread and basil..... 6,75

Warm goat cheese salad: with dried figs, mixed salad leaves, walnuts and pomegranate seeds..... 9,75

Caesar salad: with baby gem lettuce, croutons, anchovy, chicken thighs and Parmesan.....11,50

PIZZA

Tartufo: onion sauce, mushrooms, truffle creme, rocket and Parmesan.....13,75

Prosciutto: tomato sauce, mozzarella, prosciutto, cherry tomato and rocket.....14,25

Porcini Trifolati: Buffelmozzarella, oyster mushroom, portobello, mushrooms, porcini, garlic, parsley and tomato..... 13,75

Piccante: tomato sauce, mozzarella, salami, red onion, chili pepper, cherry tomato and basil..... 14,25

Cinghiale: tomato sauce, mozzarella, coppa of wild boar, olives and pine nuts.....14,50

Margherita: tomato sauce, mozzarella, cherry tomato, oregano and buffalo mozzarella..... 9,75

M A I N S

VEGETARIAN

Ravioli: filled with ricotta, mushrooms, trufflehazelnuts, beurre noisette, Parmesan..... 15,50

Homemade falafel pita: broad beans falafel, yoghurt, pickled red cabbage, cucumber, rocket salad and fries with mayonaise..... 16,00

Moroccan vegetable stew: with couscous, Moroccan yoghurt and pappadums..... 16,50

FISH

Catch of the day.....(marketprice)

Cacciucco: tuscan fish stew with mussels, squid, tomato, fennel and homemade bread 17,50

MEAT

Saltimbocca alla Romana: with roasted vegetables and sweet potato.....18,00

Entrecote: with roasted seasonal vegetables, garlic butter, fries and maynoaise22,00

PASTA

Daily pasta.....15,50

S I D E S

Roasted seasonal vegetables.....3,50

Sweet patato with aioli..... 3,50

Fresh spring salad.....3,50

Fries with mayonnaise.....4,50

D E S S E R T S

Choco lava cake (+10 min): with vanilla ice cream 4,50

Pear tart: with almonds, honey and curd.....4,75

Banoffee: with chocolate ice cream..... 4,00

Sgroppino..... 6,75

Sgroppino Pitcher..... 30,50

Wines



WHITE

Sauvignon Blanc..... 4,00 / 21,50
Les Granges de Felines Blanc, Languedoc (FR)

The grapes are picked at night to give the wines the more freshness and to give purity. Beautiful aromas of white flowers, boxwood, citrus, grapefruit and green herbs. In the taste fresh, lively and crispy with a pleasant bitterness in the aftertaste.

Chardonnay..... 4,75 / 24,50
Domaine de Belle Mare, Languedoc (FR)

Planted on a poor surface, directly under the influence of the sea breeze and also sea fog, the grapes benefit from optimal conditions. The grapes can ripen more slowly, thus preserving the fruity character and the necessary acids.

Verdejo..... 5,50 / 26,50
Nidia, Rueda (ES)

"Taste the Spanish sun" Somewhere on a terrace in the sun. You take a delicious piece of Jamon Iberico and sip your wine. Delicious fresh and fruity. Would it be a Sauvignon Blanc? French, or from New Zealand? Wrong, it comes from Spain and is called Verdejo. This grape symbolizes the Rueda region, northwest of Madrid.

Riesling..... 6,50 / 30,50
Setzer, Weinviertel (AT)

This rare complex Riesling is rich in fresh floral Riesling juice with grip and has a crunchy minerality. Another top wine from the winemaker couple Setzer, whom have been voted 'best winemaker of the year' and have already won several awards.

Sauvignon Blanc..... 34,50
La Chapiniere, Touraine (FR)

The grapevines for this Sauvignon Blanc are fifteen to forty-five years old. They grow with their faces to the sun in sandy soil on a layer of clay. It makes this Touraine a well-balanced white seducer. An aromatic, elegant, fresh Loire, so with the characteristic apple-like sauvignon acids.

Verdicchio Classico Riserva..... 38,50
Stefano Antonucci DOCG, Marken (IT)

This Verdicchio Riserva DOCG is a beautiful wine and the best accompanist with the most beautiful dishes. It belongs to the absolute top when it comes to Verdicchio and is on the menu in the best restaurants in Italy. It is also the wine with which Stefano Antonucci has gained name and fame.

SPARKLING

Cuvee Spumante..... 4,75 / 24,50
Le Rive, Treviso (IT)

Consisting of 80% prosecco with a dash of Manzoni, this makes a fresh fruity spumante with a full body.

ROSE

Grenache / Cinsault..... 4,25 / 22,50
Fleur de l'Amarigue, Cote de Provence (FR)

With its beautiful pale pink color, rich aromas of grapefruit, banana and small herb, this fresh, dry rosé has already won the gold medal at the Concours Général Agricole in Paris.

RED

Nero d'Avola..... 4,00 / 21,50
Danese, Sicilie (IT)

The most important red grape of Sicily and one of the most important indigenous grapes of Italy. The Nero d'Avola grape likes a very warm climate and is therefore perfectly at ease on the southern tip of Sicily.

Primitivo..... 5,25 / 25,50
Antonini Ceresa, Puglia (IT)

By traditional on-the-skin vinification with extended maceration (20-25 days), more body and consistency is added to the wine. The juice will rest on its own yeast for a number of months and will be bottled after a large filtering to preserve the character and remain robust.

Beaujolais..... 6,50 / 30,50
Chauvet Frères, Bourgogne (FR)

The domain is located at the southernmost point of Burgundy. The Mediterranean influence is stronger than in the rest of Burgundy, which ensures versatile and powerful wines with a wonderful minerality thanks to the calcareous terroir.

Tempranillo..... 7,50 / 34,50
Seniorio de Otazu, Navarra (ES)

Bodega Otazu recently received the status of "DO Pago", a prestigious Spanish designation of origin for wine from a single, individual winery. Otazu is the seventh company in Spain that has this status and the third in Navarre.

Negresco..... 38,50
CaMaiol, Valtenesi (IT)

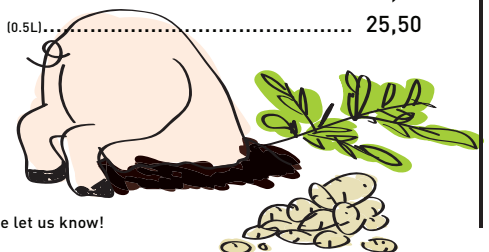
"Hotel Negresco", in Nice, gives its name to this beautiful red wine of which 100,000 bottles are produced per year. The Gropello, Sangiovese, Barbera and Marzemino are the grape varieties for this wine. A full red wine, with aromas of ripe red fruit, vanilla, tobacco and herbs. With ripe tannins and notes of spices.

Amarone..... 49,00
Balestri Valda, Valpolicella (IT)

The wine icon of the Veneto region. The wine is made on the basis of grapes that were first dried for 5 months in small racks, which makes them lose 40% of their weight. In this way the concentration of sugars, odor, color is improved in a natural way, which gives the wine more maturity. After the vinification the wine is stored for 12 months in French oak barrels.

AFTER DINNER DRINKS

Sgroppino..... 6,50
Sgroppino Pitcher..... 29,50
Virgin Sgroppino..... 4,25
Espresso Martini..... 8,75
Limoncello di Fiorito..... 4,50
Limoncello di Fiorito (0.5L)..... 25,50



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