

# Menu



### **RESTAURANT HET LAND VAN BARTJE**





# Soft drinks

Pepsi, Pepsi Max	3,50
SiSi	3,50
7-up	3,50
Sourcy red / blue	3,50
Bottle Sourcy red / blue (0.75 L)	7,50
Rivella	3,75
Royal Club cassis	3,75
Royal Club bitter lemon / tonic	3,75
Royal Club ginger ale / Ginger Beer	3,75
Lipton lce Tea / lce Tea Green	4,00
Apple juice, orange juice	3,50
Fristi, Chocomel	3,50
Milk	3,00
Kids lemonade	2,00



### Cocktails

Aperol Spritz	8,50
Limoncello Spritz	8,50
Gin tonic	7,75

### Beers

Draught beer	
Grolsch small	3,75
Grolsch medium	4,75
Grimbergen Dubbel	5,75
Grolsch Weizen	6,00
Bottled beer	
Grolsch Radler 2.0/0.0	3,50
Grolsch 0.0	4,00
Grolsch Weizen 0.0	5,00
Liefmans Fruitesse on the rocks	5,50
Grimbergen Blond	5,75
Grimbergen Tripel	6,00
Duvel	6,00

### Wines

White wine Chardonnay Sauvignon Blanc Sweet white wine Small bottle Sekt	Glas 5,25 5,25 5,25	Bottle 27,50 27,50 27,50 7,50
<b>Rosé wine</b> Pinot Grigio blush	5,25	27,50
<b>Red wine</b> Cabernet Sauvignon Merlot	5,25 5,25	27,50 27,50
<b>Fortified wine</b> Port, sherry, vermouth	4,50	-





Fresh baked bread (2-3 pers.) fresh baked bread with herb-butter, aioli and tapenade	11,50
Mustard soup of coarse mustard with fried bacon strips, can also be served vegetarian	6,75
Tomato soup with small beef meatballs, can also be served vegetarian	6,75
Fried onion rings with Cajun spices and tzatziki	9,50
Mushroom gratin mushrooms in garlic-cream sauce with fresh herbs and gratinated with mozzarella	9,75
Salmon and avocado tartare with smoked salmon, avocado and a fresh lemon mayonnaise	13,50
Carpaccio of "Drents nagelhout"  thinly sliced, air-dried cured beef with arugula, red onion, truffle mayonnaise and sesame seeds	14,50



The salads can be ordered as a starter or a main course		
	Starter	Main Course
<b>Goat cheese</b> with pasta, various types of lettuce, red onion, sun-dried tomatoes, olives and soft pearls of goat cheese with honey, served with baguette slices	14,50	21,00
<b>Beef teriyaki</b> with pasta, various types of lettuce, red onion, olives, sun-dried tomatoes, sesame seeds and teriyaki marinated steak, served with baguette slices	17,00	24,00

Main courses

Main courses are served with warm vegetables, a fresh salad, french fries and baked potatoes

### Extra side dishes French fries Baked potatoes

Salad

3,50 3,50 3,50 Warm vegetables 3,50



Spinach wrap 22,00

filled with vegan shawarma, red onion, bell pepper and tomato chutney, gratinated with vegan cheddar cheese

No-Beef burger 22,00

a burger made from soy, served on a sesame bun topped with tomato, cucumber, red onion and salsa sauce

Satay 23,00

soy-based satay with satay sauce, pickled vegetables and cassava crackers







<b>Spaghetti bolognese</b> with minced beef, tomato sauce, vegetables and grated cheese with a salad of arugola, tomato, cucumber, olives and red onion	19,75
<b>Cannelloni</b> cannelloni stuffed with ricotta and spinach in a sauce of sun-dried tomatoes with vegetables and gratinated with mozzarella	23,50
Fish	
<b>Spicy shrimps</b> peeled, served with stir-fried vegetables and coconut curry	26,00
Salmon fillet prepared in the oven, served with pasta pesto	27,00
Poultry	
Chicken roulade with pieces of caramelised apple and rosemary	22,50
Chicken satay marinated chicken filet topped with satay sauce and served with roasted onions, pickled vegetables	23,00

and prawn crackers	
Park	
Wiener schnitzel breaded and pan-fried pork cutlet	21,75
Lumberjack pork steak grilled and wrapped in bacon	23,00
<b>Spareribs</b> ±500 grams served with garlic or chili sauce	26,50
Ground beef steak ground beef of Drentse meadow-grazed cows, served with onions stewed in darkbeer	22,00
Beef stew tender beef stew prepared as in the old days	27,00
<b>Beef tenderloin</b> grilled beef tenderloin from dutch cows, ±200 gr	39,50

Sauces and garnish	
Mayonaise	1,00
Ketchup	1,00
Curry	1,00
Applesauce	1,00
Garlicsauce	1,50
Chilisauce	1,50
Herb butter	2,50
Stroganoffsauce	2,50
Mushroomsauce	2,50
Peppersauce	2,50
Sataysauce	2,50
Fried mushrooms	3,00
Farmers garnish	3,50
(fried onion, bacon, mushrooms)	





### Desserts



Doe maor normaol 7,25 vanilla ice cream with whipped cream

Witte wiev'n 8,00 vanilla ice cream with hot chocolate

sauce and whipped cream

Goud in 'n bakkie home made crème brûlée

Kiek'n wat we naokriegen 8,25 forest fruit yoghurt ice cream with blackberry dressing and whiped cream

Merakel lekker 8,50 American cookiedough ice cream with eggnog and whipped cream

't is ieskaold 8,50 Choco-coco-banana-icecream with whipped cream

Gien ies 9,25 cappuccino pie consisting of a chocolate base, coffeecremeux, soft milkfoam and caramel sauce

### tot beverages

3,50	Irish coffee <i>(met Irish Whisky)</i>	9,25
3,50	French coffee (met Grand Marnier)	9,25
4,00	DOM coffee (met DOM Benedictine)	9,25
3,75	Italian coffee (met Amaretto)	9,25
3,50	Mexican coffee (met Kahlua)	9,25
4,50	Spanish coffee (met Tia Maria)	9,25
4,50	Drentse coffee (met local Drentse heidelikeur)	9,25
3,75		
1,00		
	3,50 4,00 3,75 3,50 4,50 4,50 3,75	3,50 French coffee (met Grand Marnier) 4,00 DOM coffee (met DOM Benedictine) 3,75 Italian coffee (met Amaretto) 3,50 Mexican coffee (met Kahlua) 4,50 Spanish coffee (met Tia Maria) 4,50 Drentse coffee (met local Drentse heidelikeur) 3,75



**Tullamore Dew** 6,00 **Ballantines** 6,00 Laphroaig 7,50

V.S. 6,50 V.S.O.P. 7,75



## i gueurs

8,00

Amaretto	5,00
Tia Maria	5,00
Sambuca	5,00
Bailey's	5,00
Kahlua	5,00
Licor 43	5,00
Grand Marnier	5,00
Drambuie	5,00
Cointreau	5,00
DOM Benedictine	5,00

Calvados	6,50
Grappa	6,50
Armagnac	6,50

