





NETWORK gasten restaurant

PASSWORD

restaurant

RESTAURANT HET LAND VAN BARTJE





Pepsi, Pepsi Zero	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



Pocktails

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

CP	
Deers	

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 Grolsch 0.0 Grolsch Weizen 0.0 Liefmans Fruitesse on the rocks Grimbergen Blond	3,50 4,00 5,00 5,50 5,75
Grimbergen Tripel	6,00
Duvel	6,00

Wines

White wine Chardonnay Sauvignon Blanc Sweet white wine Small bottle Sekt	Glas 5,50 5,50 5,50	Bottle 28,50 28,50 28,50 8,50
Rosé wine Pinot Grigio blush	5,50	28,50
Red wine Cabernet Sauvignon Merlot	5,50 5,50	28,50 28,50
Fortified wine Port, sherry, vermouth	4,75	_

(Starters

Fresh baked bread (2-3 pers.) fresh baked bread with herb-butter, aioli and tapenade		11,75
Mustard soup of coarse mustard with fried bacon strips, can also be served vegetarie Tomato soup with small beef meatballs, can also be served vegetarian	Small 5,00 an Small 5,00	normal 7,50 normal 7,50
Fried onion rings with Cajun spices and tzatziki		10,00
Mushroom gratin mushrooms in garlic-cream sauce with fresh herbs and gratinated with mozzarella	th	10,00
Salmon and avocado tartare with smoked salmon, avocado and a fresh lemon mayonnaise		14,25
Carpaccio of "Drents nagelhout" thinly sliced, air-dried cured beef with arugula, red onion, truffle may and sesame seeds	onnaise	15,50

Salads

The salads can be ordered as a starter or a main course		
	Starter	Main Course
Goat cheese 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
Beef teriyaki 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 Vegan

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

Extra side dishes	
French fries	3,50
Baked potatoes	3,50
Salad	3,50
Warm vegetables	3,50

Spinach wrap

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

No-Beef burger

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

Stew

classic dish transferred to a modern soy based recipe

23,00

23,00





COFFEE • PASTRY • FRENCH FRIES • SNACKS • BURGERS • PIZZA • ICE CREAM



Freshly baked bread rolls every morning from 8.00 am



Spaghetti bolognese

Spaghetti bolognese with minced beef, tomato sauce, vegetables and grated cheese with a salad of arugola, tomato, cucumber, olives and red onion	19,75
Cannelloni cannelloni stuffed with ricotta and spinach in a sauce of sun-dried tomatoes with vegetables and gratinated with mozzarella	23,50
Fish	
Spicy shrimps 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	23,50

Chicken satay

marinated chicken filet topped with satay sauce and served with roasted onions, pickled vegetables and prawn crackers

Park	
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Wiener schnitzel breaded and pan-fried pork cutlet	22,75
Lumberjack pork steak grilled and wrapped in bacon	24,00
Spareribs ±500 grams served with garlic or chili sauce	27,50
Beef Ground beef steak ground beef of Drentse meadow-grazed cows, served with onions stewed in darkbeer	23,00
Beef stew tender beef stew prepared as in the old days	28,00
Beef tenderloin 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)	

24,00







Doe maor normaol 7,75 *vanilla ice cream with whipped cream*

Witte wiev'n vanilla ice cream with hot chocolate sauce and whipped cream

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

Angela's leste rondje

Mango sorbet-icecream, mango dressing with a splash of liqor 43 and whipped cream. A sweet ode to our Angela who, after more than 15 years, is taking on a new challenge.



75 Goud in 'n bakkie 9,00 home made crème brûlée

9,00 Kiek'n wat we naokriegen 9,25 forest fruit yoghurt ice cream with blackberry dressing and whiped cream

9,50 Merakel lekker 9,50 American cookiedough ice cream with eggnog and whipped cream

Gien ies 9,75

cappuccino pie consisting of a chocolate base, coffeecrèmeux, soft milkfoam and caramel sauce

tot beverages

Coffee	3,50
Теа	3,50
Fresh mint tea	4,00
Cappuccino	3,75
Espresso	3,50
Double espresso	4,50
Latte macchiato	4,50
Hot Chocomel	3,75
Whipped cream	1,00



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



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V.S.	7,00
V.S.O.P.	8,50



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

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9,50

Amaretto Tia Maria Sambuca	5,00 5,00 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

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

