

B

Menu



RESTAURANT HET LAND VAN BARTJE



Allergy or diet? We have different allergen menus available



About us

Wifi



NETWORK

gasten restaurant

PASSWORD

restaurant

Soft drinks

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 Ice Tea / Ice Tea Green	4,00
Apple juice, orange juice	3,50
Fristi, Chocomel	3,50
Milk	3,00
Kids lemonade	2,00



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

	Glas	Bottle
Chardonnay	5,50	28,50
Sauvignon Blanc	5,50	28,50
Sweet white wine	5,50	28,50
Small bottle Sekt		8,50

Rosé wine

Pinot Grigio blush	5,50	28,50
--------------------	------	-------

Red wine

Cabernet Sauvignon	5,50	28,50
Merlot	5,50	28,50

Fortified wine

Port, sherry, vermouth	4,75	-
------------------------	------	---

Cocktails

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



Starters



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

Salads

The salads can be ordered as a starter or a main course

	Starter	Main Course
Goat cheese	15,00	22,00
<i>with pasta, various types of lettuce, red onion, sun-dried tomatoes, olives and soft pearls of goat cheese with honey, served with baguette slices</i>		
Smoked salmon	18,00	25,00
<i>with pasta, various types of lettuce, red onion, olives, sun-dried tomatoes, smoked salmon and mustard dill dressing, served with baguette slices</i>		
Beef teriyaki	18,00	25,00
<i>with pasta, various types of lettuce, red onion, olives, sun-dried tomatoes, sesame seeds and teriyaki marinated steak, served with baguette slices</i>		

Main courses

Vegan

Spinach wrap	23,00
<i>filled with vegan shawarma, red onion, bell pepper and tomato chutney, gratinated with vegan cheddar cheese</i>	
No-Beef burger	23,00
<i>a burger made from soy, served on a sesame bun topped with tomato, cucumber, red onion and salsa sauce</i>	
Curry	28,00
<i>spicy red curry with coconutmilk, vegan chicken, vegetables, served with rice</i>	

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



Pasta

Spaghetti bolognese

19,75

with minced beef, tomato sauce, vegetables and grated cheese with a salad of arugola, tomato, cucumber, olives and red onion

Cannelloni

23,50

cannelloni stuffed with ricotta and spinach in a sauce of sun-dried tomatoes with vegetables and gratinated with mozzarella

Fish

Spicy shrimps

27,00

peeled, served with stir-fried vegetables and coconut curry

Salmon fillet

28,00

prepared in the oven, served with pasta pesto

Poultry

Chicken roulade

24,50

with pieces of caramelised apple and rosemary

Chicken satay

25,00

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

Pork

Wiener schnitzel

23,75

breaded and pan-fried pork cutlet

Lumberjack pork steak

25,00

grilled and wrapped in bacon

Spareribs

28,50

±500 grams served with garlic or chili sauce

Beef

Ground beef steak

24,00

ground beef of Drentse meadow-grazed cows, served with onions stewed in darkbeer

Beef stew

29,00

tender beef stew prepared as in the old days

Beef tenderloin

41,00

grilled beef tenderloin from dutch cows, ±200 gr

Sauces and garnish

Mayonaise	1,00
Ketchup	1,00
Curry	1,00
Applesauce	1,00
Garlicsauce	1,50
Chilisauce	1,50
Herb butter	2,75
Stroganoffsauce	2,75
Mushroomsauce	2,75
Peppersauce	2,75
Sataysauce	2,75
Fried mushrooms	3,50
Farmers garnish	3,75
<i>(fried onion, bacon, mushrooms)</i>	





Desserts



Doe maor normaol <i>vanilla ice cream with whipped cream</i>	8,00	Goud in 'n bakkie <i>home made crème brûlée</i>	9,50
Witte wiew'n <i>vanilla ice cream with hot chocolate sauce and whipped cream</i>	9,50	Kiek'n wat we naokriegen <i>forest fruit yoghurt ice cream with blackberry dressing and whiped cream</i>	9,75
Kèzecake <i>cheesecake with raspberry dressing and whipped cream</i>	9,50	Merakel lekker <i>American cookiedough ice cream with eggnog and whipped cream</i>	9,75
't leste rondje <i>mango sorbet-icecream, mango dressing with a splash of liqor 43 and whipped cream.</i>	9,75		

Hot beverages

Coffee	3,50	Irish coffee (<i>met Irish Whisky</i>)	9,25
Tea	3,50	French coffee (<i>met Grand Marnier</i>)	9,25
Fresh mint tea	4,00	DOM coffee (<i>met DOM Benedictine</i>)	9,25
Cappuccino	3,75	Italian coffee (<i>met Amaretto</i>)	9,25
Espresso	3,50	Mexican coffee (<i>met Kahlua</i>)	9,25
Double espresso	4,50	Spanish coffee (<i>met Tia Maria</i>)	9,25
Latte macchiato	4,50	Drentse coffee (<i>met local Drentse heidelikeur</i>)	9,25



Whisky

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

Cognac

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

Liqueurs

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

Digestifs

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

Follow us!



@restauranthetlandvanbartje



"Kippiepan"

a mix of delicious chicken bites



Order online: smulpunt.hetlandvanbartje.nl