

# **BARKAART**

## **BROOD**

Focaccia  
yuzu/zeewier/olijfolie € 12,50

## **CHARCUTERIE**

Wagyu Bresola Carpaccio  
pesto/zwarte knoflook/pijnboombit € 22,50

Jamon Ibérico Bellota  
50 gram € 17,50

Black Angus Cecina  
50 gram € 15,-

Prosciutto di Manzo  
50 gram € 12,50

## **OESTER**

Gillardeau  
naturel € 6,-

Gillardeau  
whisky/bleekselderij/zeekraal € 7,50

Gillardeau  
kimchi/mango/foreleitjes € 8,-

# BARKAART

## KAVIAAR

Imperial Heritage caviar 50 gram  
blini/crème fraîche/bieslook € 125,-

Tartelette *2st.*  
coquille/kaviaar/burrata € 15,50

Tartelette *2st.*  
tartaar/kaviaar/oestermayonaise € 15,50

## VEGATARISCH

Witlof  
groene olijf/hummus/aubergine € 9,50

Char siu  
knolselderij/rettich/shiso € 9,50

## KAAS

Kaasassortiment (*3 soorten*)  
passend garnituur € 15,-

# BAR MENU

## BREAD

Focaccia  
yuzu/seaweed/olive oil € 12,50

## CHARCUTERIE

Wagyu Bresola Carpaccio  
pesto/black garlic/pine nut € 22,50

Jamon Ibérico Bellota  
50 grams € 17,50

Black Angus Cecina  
50 grams € 15,-

Prosciutto di Manzo  
50 grams € 12,50

## OYSTER

Gillardeau  
natural € 6,-

Gillardeau  
whisky/celery/samphire € 7,50

Gillardeau  
kimchi/mango/trout eggs € 8,-

# BAR MENU

## CAVIAR

Imperial Heritage caviar 50 grams  
blini/crème fraîche/chives € 125,-

Tartlet 2 pcs.  
scallops/caviar/burrata € 15,50

Tartlet 2 pcs.  
tartare/caviar/oyster mayonnaise € 15,50

## VEGETARIAN

Chicory  
green olive/hummus/eggplant € 9,50

Char siu  
celeriac/radish/shiso € 9,50

## CHEESE

Assortment of cheeses (3 pieces)  
fitting garnish € 15,-

ALL OF OUR DISHES ARE PREPARED IN ONE KITCHEN, ALL DISHES THEREFORE MAY CONTAIN TRACES OF ALLERGENS.

