

bq

BRUNCH MENU

SERVED UNTIL 16.45

BENEDICTUS EGGS

Sourdough bread, avocado cream, two poached eggs, hollandaise sauce, green salad

Zuurdesembrood, avocadoroom, twee gepocheerde eieren, hollandaisesaus, groene salade

CHOOSE BETWEEN:

SALMON
€17,50

BACON
€16,00

HALOUMI
€16,50

THE HANGOVER CURE

Sourdough bread, parmesan creme, bacon, cheesy scrambled eggs, sauteed mushrooms, Greek sausage, grated parmesan

Zuurdesembrood, crème van Parmezaanse kaas, spek, roerei met kaas, gesauteerde champignons, Griekse worst, geraspte Parmezaanse kaas

€15,50

TOU LIAKOU

Panini bread, homemade coleslaw, BBQ sauce, bacon, deep fried chicken breast, homemade pickled onions and cucumber

Panini-brood, zelfgemaakte koolsla, BBQ-saus, spek, gefrituurde kipfilet, zelfgemaakte ingelegde komkommer en uien

€14,50



FULL SALMOON BAGEL

Creme cheese mixed with capers, dill and lime, homemade pickled cucumber and onions, smoked salmon

Roomkaas gemengd met kappertjes, dille en limoen, zelfgemaakte ingelegde komkommer en uien, gerookte zalm

€13,00

bariq
espresso & wine bar

 =vegeterian
 =vegan
add extra: €3,50

YES! THAT CLUB

Grilled chicken breast, cheese, bacon, tomato, iceberg, grilled vegetables, cocktail sauce, corn pita bread, fries

Gegrilde kipfilet, kaas, spek, tomaat, ijsbergsla, gegrilde groenten, cocktailsaus, mais pitabrood, frietjes

€17,00

NO ACHES WITH THESE PANCAKES CHOOSE BETWEEN:

SWEET DREAMS      

Chocolate sauce, biscuit crumbs, forest fruit jam, fresh berries mix

Chocoladesaus, koekjeskrumels, bosvruchtenjam, verse bessen mix

€14,00

GALAKTOMPOUREKO     

Galaktompourekocream, pistachio praline, biscuit crumbs, cinnamon

Galaktobourekocrème, pistachepasta, koekjeskrumels, kaneel

€15,00

DAKOS SALAD

Cretan salad with barley rusk, feta cheese, grated tomato, oregano, spring onions, olives, capers

Kretenzische salade met gerst beschuit, fetakaas, geraspte tomaat, oregano, lente-uitjes, olijven, kappertjes

€15,00



EI



GLUTEN



LUPINE



MELK



MOSTERD



NOTEN



PINDA'S



SCHAALDIEREN



SELDERIJ



SESAMZAAD

espresso & wine bar
barriq

bq

bq

BITES TO SHARE

SERVED AFTER 22.00

bariq
espresso & wine bar

KALAMATA OLIVES

€4,00

HOMEMADE TZATZIKI  
WITH TORTILLA CHIPS

€7,50

OLIVES & BREAD  
SEASONED WITH SALT & OREGANO

€7,50

CHEESE PLATTER    

€14,00



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SELDERIJ



SESAMZAAD

bq

DINNER MENU

SERVED FROM 17.00 UNTIL 21.45

OYSTERS

Mignonette, chives oil and lemon

Mignonette, bieslookolie en citroen

€4,50 / per piece

THE CEVICHE

Seabass, leche de tigre, mango, coconut, homemade pickled onions

Zeebaars, tijgermelk, mango, kokosnoot, zelfgemaakte ingelegde uien

€17,50

BIZARRE TARTARE

Beef tartare, shallots, capers, parsley, chives, garlic, yuzu, cured egg with soya sauce and tsipouro, horseradish mayo, crispy tortilla with spices

Rundertartaar, sjalotten, kappertjes, peterselie, bieslook, knoflook, yuzu, gepekeld ei met soja saus en tsipouro, mierikswortelmayonaise, krokante tortilla met kruiden

€16,50

BEEF FLIPS (3pcs)

Beef mini burgers, bacon, cheese, mayonnaise with chilly, garlic and truffle, homemade pickled onions and cucumber

Mini runderburgers, spek, kaas, mayonaise met chili, knoflook en truffel, zelfgemaakte ingelegde uien en komkommer

€14,95

HALOUMI FLOPS (3pcs)

Deep fried haloumi burgers, avocado sauce, homemade pickled cucumber, homemade pickled onions

Gefrituurde haloumi burgers, avocadosaus, zelfgemaakte ingelegdekomkommer, zelfgemaakte ingelegde uien

€14,50

CHEESY SESAME STREET

Deep fried feta cheese covered with sesame seeds, tomato jam, and rosemary infused Greek thyme honey

Gefrituurde fetakaas in sesamkorst, tomatenjam en met rozemarijn geïnfuseerde Griekse thijmhoning

€12,50



VILLAGE ORIGINS SALAD

Cherry tomatoes, Bariq's mixed vegetables and herbs, feta cheese, capers, chives oil, Kalamata olive soil

Kerstomaten, Bariq groenten en kruiden mix, fetakaas, kappertjes, bieslookolie, Kalamata olijven bodem

€15,50

bariq
espresso & wine bar

 =vegeterian
 =vegan

MAINS

BULLSEYE RIBEYE (add mesclun salad €2,50)

Black angus steak, chimichurri sauce

Black angus biefstuk, chimichurri saus

€25,00

ORZO

Orzo, tomato sauce, feta, chorizo

Orzo, tomatensaus, fetakaas, chorizo

€18,00

SIDES

FRENCH FRIES

€5,95

OLIVES & BREAD

€7,50

SWEET POTATO FRIES

€6,95

EXTRA BREAD

€4,00

TRUFFLE FRIES

€7,95

DESSERTS

BARIQ'S LEMON TART

Served with a scoop of vanilla ice cream

Geserveerd met een bolletje vanille-ijs

€9,50

CHOCOLATE SOUFFLÉ

€8,50

add vanilla ice-cream +€2,00

TIRAMISU

€9,50

CHEESE PLATTER

€14,00

espresso & wine bar
bariq

bq



EI

GLUTEN

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SCHAALDIEREN

SELDERIJ

SESAMZAAD

COFFEE & DRINKS

Espresso single / double	2,50 / 3,50€
Ristretto	2,50€
Cortado	3,70€
Cappuccino single / double	3,50 / 4,50€
Flat White	4,10€
Latte single / double	3,50 / 4,50€
Latte macchiato	4,50€
Americano	3,70€
Espresso macchiato single / double	3,00 / 3,80€
Espresso Freddo	3,80€
Cappuccino Freddo	4,00€
Ice Latte	4,25€
Ice Latte Macchiato	4,50€
Greek Coffee	3,70€
Filter coffee	3,90€
Chai Latte	4,25€
Matcha Latte	4,60€
Hot chocolate	4,50€
*chocolate flavour	+0,20€
*add syrups & plant based	+0,30€
*whipped cream	+0,50€



bariq
espresso & wine bar

Teas

Earl Grey Royal (black tea, bergamot)	4,50€
Parisian Breakfast (darjeeling, yunnan)	4,50€
Charmann (rooibos, bourbon vanilla)	4,50€
Saigon (green tea, lemon, fig, lotus)	4,50€
Flours de Jasmin (green tea, jasmin)	4,50€
Les Herbes Insolentes (chamomile, lemongrass, fennel seeds, lemon verbena)	4,50€
Fresh ginger tea	4,00€
Fresh mint tea	4,00€

Coca cola	3,60€
Regular /Zero	
Spa rood / blauw	3,20€
Three Cents	3,90€
(pink grapefruit soda, cherry soda, sparkling lemonade, mandarin & bergamot soda, aegean tonic, two cents plain, tonic water, ginger beer)	
Schulp apple juice	3,20€
Kombucha	4,50€
Fresh orange juice	4,50€
Homemade Lemonade	4,50€

Draught Beers

Birra Moretti Sale di Mare 0,25 / 0,50lt	4,85 / 8,25€
Brand Weizen 0,25lt	5,50€

Bottled Beers

Brand Weizen 0%	5,50€
Moretti Sale di Mare 0%	5,00€
Apple Bandit cider	5,00€
IJwit 6,5%	6,25€
Tetteraar Weizen 5%	5,00€
Kannenkijker Blond 6%	5,00€
Pimpelaar IPA 6,5%	6,00€
Slampamper Tripel 8,50%	6,00€

Breakfast Cocktails

Breakfast Mimosa	10,00€
(prosecco, fresh orange juice)	
Breakfast Martini	11,00€
(gin, cointreau, lemon juice, simple syrup, bergamot jam)	
Bloody Mary	11,00€
(vodka, lemon juice, simple syrup, tomato jam)	

Classic Cocktails

Ask our waiter	11,00€
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Signature Cocktails

Pinky Sour	13,00€
(bombay gin, guava puree, lime juice, ginger & lemongrass syrup, egg white)	
Mexican Fizz	13,00€
(cazadores blanco, mango puree, spicy mix, lime juice, simple syrup, gentlemen's soda)	
Pina Colada	13,00€
(plantation coconut infused rum, coconut puree, pineapple puree, lime)	
Apricot Daiquiry	13,00€
(bacardi bianco, lime juice, simple syrup, apricot puree)	
Archipelagos	13,00€
(mastiha liqueur, green apple liqueur, lime juice, lemongrass syrup, aegean tonic)	

Aperitif Cocktails

Cherious	11,00€
(whiskey, lime juice, cherry soda)	
Med Americano	11,00€
(savoia americano mix, aegean tonic)	
Palomita	11,00€
(mezcal, lime juice, simple syrup, pink grapefruit soda)	
Chinotto Sour	11,00€
(chinotto, lemon juice, simple syrup, egg white)	

Drinks

Gin		Rum	
Bombay Sapphire	8,00€	Bacardi Carta oro	8,00€
Ketel 1 Jenever	8,00€	Bacardi Carta anejo	8,00€
Tanqueray	10,00€	Bacardi Carta bianca	8,00€
Citadelle	10,00€	Bacardi Ocho	9,00€
Hendrick's	10,00€	Plantation Xaymaca	10,00€
Gin Mare	11,00€	Plantation Barbeidos	10,00€
		Diplomatico Mantuano	10,00€
Liquers		Whiskey	
Campari	8,00€	Balantines	8,00€
Passoa	8,00€	Johnnie Black Label	8,00€
Chinotto	8,00€	Jim Beam	8,00€
Disaronno	8,00€	Jameson	8,00€
Grand Marnier Rouge	8,00€	Bulleit rye	9,00€
Cointreau	8,00€	Dimple	9,00€
Baileys	8,00€	Aberfeldy	11,00€
Kahlúa	8,00€	Glen Moray	11,00€
Savoia Americano	8,00€	Glenfiddich 12	11,00€
Tequila		Vodka	
Cazadores Blanco	8,00€	42 Below	8,00€
Cazadores Reposado	8,00€	Absolut	8,00€
Koch Elemental Mezcal	11,00€	Absolut Vanilla	8,00€
		Ketel 1	9,00€
Vermouth		Grey Goose	11,00€
Dolin Red Sweet	8,00€		
Dolin White	8,00€		
Dolin Dry	8,00€		

Red







		
Ploes (cabernet sauvignon, merlot), Greece 	7,00	36,00
Rosso Piceno de Viabore (sangiovese, montepulciano), Italy 	8,00	39,00
Kir Yianni Paranga (xinomavro, merlot, syrah), Greece 	8,50	39,00
Villages Domaine Alexander Burgaud (beaujolais), France 	8,50	41,00
Dougos Rapsani (xinomavro, krasato, stavroto), Greece 	40,00	
Thorn-Clarke Barossa Shiraz (shiraz), Australia 	42,00	
Leyda (pinot noir), Chile 	43,00	
Tenute Tomasella Organic (cabernet franc), Italy 	44,00	
Côtes du Rhône 'Bout d'Zan', Mas de Libian (shiraz, grenache), France 	44,00	
Louis Cheze SyrahVissante (syrah), France 	44,00	
Reval San Isidro Oportunista (malbec), Argentina 	47,00	
Blaufränkisch Weingut Feiler-Artinger Bio (blaufränkisch), Austria 	47,00	
Sander Spatburgunder Organic (spatburgunder), Germany 	48,00	
Wairau River (pinotage), South Africa 	48,00	
Rijk's Touch (pinot noir), New Zealand 	49,00	
Tenuta Mara Guiry Sagniovese Bio (sagniovese), Italy 	50,00	
Alfa Estate Xinomavro Reserve (xinomavro), Greece 	55,00	
Aresti Trisquel Gran Reserva Carmenere (carmenere), Chile 	55,00	
Montepulciano D'Abruzzo (montepulciano), Italy 	55,00	
Domaine de Peyrelongue St. Emilion Grand Cru (cabernet franc, malbec, merlot, cabernet sauvignon), France 	64,00	
Rioja Muga (tempranillo), Spain 	69,00	
Costa Lazaridi Oenotria (cabernet sauvignon, agiorgitiko), Greece 	69,00	
Giacosa Fratelli Barolo (nebbiolo), Italy 	73,00	
Querciabella Chianti (sagniovese), Italy 	76,00	
Ixsir Grande Reserve (shiraz, cabernet sauvignon, arinarnoa), Lebanon 	82,00	

White

		
Fattori (pinot grigio), Italy 	7,00	36,00
Domain Vignoble Muret Chardonnay (chardonnay), France 	8,00	39,00
Domain Vignoble Muret Picpoul de Pinet (pickpoul), France 	8,00	39,00
Antonio Fattori Vignaiolo Vecchie Scuole (sauvignon blanc), Italy 	8,50	41,00
Semeli Mantinia (moschofilero), Greece 	8,50	41,00
Kir Yianni Paranga (malagouzia, roditis), Greece 	8,50	41,00
Dom Doriac Chardonnay Reserve (chardonnay), France 	40,00	
Antonio Diez Siglos Vegan (verdejo), Spain 	40,00	
Macon Peronne Cheron Blanc (chardonnay), France 	41,00	
Offida Pecorino Belato (pecorino), Italy 	41,00	
Tenuta Spinelli Vespero (pecorino), Italy 	42,00	
Wairau River (marlborough, sauvignon blanc), New Zealand 	42,00	
Rias Baixas Albarino Granbazan Etiqueta Verde (albarino), Spain 	43,00	
Rijk's Chenin (chenin blanc), South Africa 	43,00	
Pepe Mendoza Casa Agricola (macabeo, merseguera, moscatel), Spain 	44,00	
Tokaji Béres Naparany (tokaji), Hungary 	44,00	
Valencia Gaspi Macabeo Tierra Blanca & Roja (macabeo), Spain 	44,00	
Gerovassiliou Malagouzia (malagouzia), Greece 	44,00	
Filius (chardonnay), Australia 	46,00	
Marinic Ribolla Gialla (ribolla gialla), Slovenia 	46,00	
Adernats Xarel-lo Vermell Organic (xarel-lo), Spain 	46,00	
Sander Weissburgunder Organic (weissburgunder), Germany 	47,00	
Tenute Cadorin La Favole (malvasia), Italy 	49,00	
Diez Siglos Verdejo Fermentado Vegan (verdejo), Spain 	49,00	
Kamptal Gruner Veltiner (gruner veltliner), Austria 	50,00	

		
Bouchard Finlayson (chardonnay Kaaimansgat), South Africa 		52,00
Villa Sparina Gavi di Gavi (cortese), Italy 		54,00
Domaine Jean Paul Balland Sancerre (sauvignon blanc), France 		59,00
Domaine Thierry et Charles Hamelin Chablis (chardonnay), France 		59,00
Louis Cheze Viognier (viognier), France 		59,00
Gilles et Jean-Jacques Corsin Saint-Veran Vieilles Vignes (chardonnay), France 		65,00
Domaine Thierry et Charles Hamelin Chablis Premier Cru Beauroy (chardonnay), France 		75,00
Estate Argyros Cuvee Monsignori (assyrtiko), Greece 		77,00
Louis Cheze Pagus Luminis (condrieu), France 		84,00

Rosé

		
Principato Rosato (pinot grigio), Italy 	8,00	41,00
Palivou Estate La Vie En Rose (moschofilero), Greece 		41,00
Fonjoya Vignerons Lycan Grenache Rosé (grenache), France 		41,00
Kir Yianni Akakies (xinomavro), Greece 		43,00

Dessert & Bubbles

		
Samos Vin Doux (muscat), Greece	8,50	
Kopke port Ruby	9,00	
Kopke port Tawny	9,00	
Prosecco Terre di Marca	10,00	38,00
Cremant de Loire Brut		46,00
Cremant de Loire Rosé		46,00
Piper Heidsieck Brut		85,00
Piper Heidsieck Brut Rose		90,00

Natural Wines

Red

- Dalamaras Naousa (xinomavro), Greece 🍷🍷🍷
- Mittas Naousa (xinomavro), Greece 🍷🍷
- Sclavos Winery Monambeles (mavrodaphne), Greece 🍷🍷🍷🍷



51,00
53,00
60,00

White

- Dalamaras Kapnistos (malagouzia, assyrtiko, roditis), Greece 🍷🍷
- Sclavos Winery Alchymist (blend), Greece 🍷🍷🍷
- Afanes Wines Litani (begleri), Greece 🍷🍷
- Sclavos Winery Mategitnion (vostilidi), Greece 🍷



52,00
36,00
54,00
77,00

Rosé

- Sclavos Winery Alchymist (mavrodaphne, moschatella), Greece 🍷



41,00

Orange

- Sclavos Winery Zakynthino Orange (zakynthino), Greece 🍷🍷
- Domaine Tatsis Resin Flavour Roditis (roditis), Greece 🍷🍷🍷



9,50 51,00
61,00

