



Charcuterie



1. Charcuterie platter - €22,50
2. Coppa di Parma - €14,50
3. Pata negra – Iberico Bellota - €22,50
4. Carpaccio of home-smoked ribeye - Parmesan cheese - €19,50
5. Salsiuccia di Finocchio – fennel salami - €13,50
6. Mortadella di Prato - farmers mortadella - €12,50

Barlotta's Private Dining:

We offer a unique and cozy private space overlooking the beautiful Singel: perfect for intimate lunches or dinners.

The setting accommodates up to 12 guests.

Please contact our team for more information.



Bites



7. Sicilian green olives – €6,50
8. Bread from bakery Fyka – butter - €7,50
9. Manchego - mildly spicy sheep's cheese - aged for 12 months - €14,50
10. Brioche Sobrasada - honey - €5,75 per piece
11. Brioche Lukewarm smoked eel - €5,75 per piece
12. Oven-baked Camembert cheese - garlic - thyme - honey - €18,50

Haute friture

13. Codfish croquettes - lemon mayonnaise - from 3 pieces- €10,50
14. Oxtail croquettes - calvados mayonnaise - from 3 pieces - €10,50
15. Veal 'bitterballen' - mustard mayonnaise - 6 pieces - €9,50
16. Shii-take 'bitterballen' - miso-mayonnaise - 6 pieces - €9,50



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Antipasti to share



- 16. Green asparagus - Parmesan cheese - Aceto Balsamico - hazelnut - €13,-
- 18. Roasted cauliflower - ras el hanout - raïta - pomegranate - €12,50
- 19. Ravioli filled with porcini - truffle cream sauce - herb oil - €15,50
- 20. Oeuff bearnaise - little gem - €7,50 - *per piece*
- 21. Homemade Frites - Parmesan cheese - mayonnaise - €8,50



- 22. Steak tartare - á la Barlotta - €19,-
- 23. Tagliata di manzo - Parmesan cheese - Aceto Balsamico - €18,50
- 24. Escargots - herb butter - Parmesan cheese - €15,50
- 25. Entrecôte - 400 grams - from Palmesteyn - bearnaise - €55,-
- 26. Pulpo - stracciatella - smoked paprika powder - lemon - €24,50
- 27. Gambas pil pil - €16,50
- 28. Mussels - á la Barlotta - €16,50
- 29. North Sea sole - 400 grams - baked in butter - lemon - parsley - €55,-



Desserts



- 30. Tiramisu - €9,50
- 31. Crème brûlée - €9,50
- 32. Coupe Colonel (0.0) - €10,50
- 33. Cheeseplatte of Fromagerie Kef - fig compot - €18,50
- Limoncello - €6,-
- Espresso Martini - €13,50



Dessertwines

- Pacherenc du Vic Bilh, Chateau de Diusse, Sud Ouest, France - €10,-
Lush and aromatic with honey, tropical fruit, and fresh acidity. Sweet yet beautifully balanced.
- PX (Pedro Ximénez), Barbadillo 'Mil Pesetas',
Jerez, Spain - €13,50
*Rich and intense with dried figs, raisins, caramel, and chocolate.
Velvety and indulgent*



Port

- Andresen Fine White Port - €8,50
- Andresen Late Bottled Vintage 2017 - €10,-
- Andresen 10 Years Old Tawny - €10,-
- Andresen 20 Years Old Tawny - €15,-





SPARKLING WINES & O.O

Cava Brut, Josep Masachs, Spain - €9,50/€47,50

Champagne A. Bergere, Brut Origine, France - €110,-

o.o Pizzolato Sparkling Bio (0.2L), Italy - €12,-



BEERS



Vedett Extra Pilsner - €4,50

Brouwerij 't IJ Biri - €6,50

IJwit - €6,50

Brouwerij 't IJ IPA - €6,50

Duvel 666 - €6,50

Brouwerij 't IJ Zatte (triple) - €6,50

La Chouffe - €6,50

Brouwerij 't IJ Gouden IJ (blond) - €6,50

MC Chouffe (dark) - €6,50

Vrijwit 0,5 - €6,50



COCKTAILS

Aperol Spritz - €10,50

G&T Tanqueray - €11,50

Negroni - €13,50

G&T Tanqueray 0.0 - €10,50

Paloma - €13,50

G&T Bobby's - €12,50

Yuzu Spritz - €12,50

G&T Seedlip - 0.0 - €11,50

Yuzu Spritz - 0.0 - €10,50





SPARKLING WINES

Cava Brut, Josep Masachs, Spain

Full soft Brut, toast, almond, nuts, apple and apricot with an elegant mousse.

Champagne A. Bergere, Brut Origine, France

Refreshing and precise with citrus, green apple, fine bubbles, crisp acidity, and a clean, elegant finish.



€9,50/€47,50

€110,-

ALCOHOLFREE WINE

0.0 Pizzolato Sparkling Bio, Veneto, Italy (0,2 l)

Light, fresh, and fruity with crisp bubbles. Easy and refreshing alcohol-free style.



€12,50

ROSÉ WINES

Gamay, Domaine Caillou, Sud Ouest, France

Fresh and fruity rosé with raspberry, red berries, and smooth acidity. Light and refreshing.

Provence Bio, Estandon Vignerons, Provence, France

Classic Provence rosé, crisp and elegant with strawberry, white peach, and subtle herbs.



€7,-/€35,-

€8,50/€42,50

WHITE WINES

LIGHT-BODIED & REFRESHING

Sauvignon Blanc, Domaine Caillou, Sud Ouest, France

Fresh and juicy with lively citrus, gooseberry, and green apple. Light, crisp, and refreshing with a clean finish.

Rueda (Verdejo), Puerta Adalia, Castilla y Leon, Spain

Aromatic and vibrant with citrus, green apple, and subtle herbal notes. Fresh, lively, and very approachable.

Picpoul de Pinet, Castelnau, Languedoc, France

Bright and refreshing with citrus, green apple, and white blossom. Lively acidity and a crisp, saline finish.

Pinot Grigio, Maso di Mezzo, Veneto, Italy

Elegant and smooth with ripe pear and white peach. Fresh acidity and a soft, easy-drinking style.

Riesling, Dr. Bürklin-Wolf, Pfalz, Germany

Dry and precise with lime, green apple, and mineral notes. Vibrant acidity and a long, refreshing finish.

Sancerre, Renaissance, Loire, France

Fresh and refined with grapefruit, white flowers, and pronounced minerality. Clean, elegant, and vibrant.



€7,-/€35,-

€7,50/€37,50

€45,-

€9,-/€45,-

€60,-

€75,-



WHITE WINES



MEDIUM BODIED & AROMATIC

Pinot Blanc, Fernand Engel, Alsace, France

€50,-

Fresh and elegant with apple, pear, and gentle floral notes. Clean, soft, and beautifully balanced.

Viognier, Astruc, Languedoc, France

€8,50/42,50

Expressive and round with ripe apricot, peach, and floral aromas. Smooth texture with gentle freshness.

Vouvray, Alain Robert, Loire, France

€60,-

Delicate and aromatic with pear, apple, and floral notes. Fresh acidity balanced by a soft, rounded texture from oak notes.

Chablis, Château de Fleys, Bourgogne, France

€75,-

Pure and mineral-driven with lemon zest, green apple, and flinty notes. Crisp, precise, and classic Chablis style.



WHITE WINES



FULL-BODIED & COMPLEX

Chardonnay Parcelaire, Castelnau, Languedoc, France

€9,-/€45,-

Fresh and elegant with ripe apple, citrus, and a light creamy touch. Well-balanced with oak and vanilla richness.

Mâcon-Roche, Château de Messey, Bourgogne, France

€75,-

Bright and elegant with peach, citrus blossom, and subtle minerality, lightly rounded by gentle oak notes. Fresh Burgundian character with finesse.

Bouzeron (Aligoté), Domaine Jean Féry, Bourgogne, France

€75,-

Crisp and lively with citrus, green apple, and a chalky mineral edge, enhanced by subtle oak and gentle texture. Refreshing, precise, and very food-friendly.

Chardonnay, District 7 Monterey, California, U.S.A

€13,50/67,50

Ripe and smooth with tropical fruit and baked apple, supported by clear oak notes of vanilla and toast. Creamy texture balanced by fresh acidity.

Pouilly-Fuissé 'Pierres Longues', Clos des Rocs, Bourgogne, France

€95,-

Complex and refined with ripe stone fruit and citrus, layered with gentle creaminess, toasted notes, and mineral tension. Deep, polished, and harmonious.

Meursault 'Vieilles Vignes', Guy Bocard, Bourgogne, France

€150,-

Rich and layered with ripe citrus, baked apple, and hazelnut, complemented by subtle toast and gentle spice. Silky and rounded on the palate, with fine minerality, depth, and a long, elegant finish.



RED WINES



LIGHT BODIED & FRUITY

Merlot, 'Je m'appelle', Languedoc, France €7,50/€37,50

Smooth and juicy with ripe plum, red berries, and soft tannins. Easy-drinking and well-balanced.

Pinot Noir, Nicolas Potel, Languedoc, France

Fresh and elegant with red cherry, raspberry, and light spice.

Silky texture and refined finish.

Rioja, Leza Garcia Nube, La Rioja, Spain

Fruit-forward and smooth with red berries, gentle spice, and soft oak. Balanced and very approachable.

Moulin-à-Vent 'Très Vieilles Vignes', Domaine Anita,

Beaujolais, France

Concentrated and elegant with dark berries, floral notes, and spice. Structured with great depth.

Pinot Noir, Domaine Remoriquet, Bourgogne, France

Elegant and layered with cherry, strawberry, and subtle earthy notes. Fresh acidity and fine structure.

Also chilled

€8,-/€40,-

€11,-/€55,-

€75,-

€67,50



RED WINES



MEDIUM-BODIED & SPICY

Côtes du Rhône 'Tradition', Domaine des Garriguettes, Rhône, France €55,-

Warm with red fruit, herbs, and black pepper. Notes of red plum and cherry. Medium-bodied with soft velvety tannins.

Negroamaro, Integro, Puglia, Italy

Ripe and expressive with dark cherry, plum, and subtle cocoa. Smooth structure with fresh balance.

Barbera d'Alba, Moccagatta, Piemonte, Italy

Juicy and vibrant with cherry, raspberry, and fresh acidity. Elegant and lively with a clean finish.

Mercurey, Domaine de Suremain, Bourgogne, France

Rich and expressive with black fruit, spice, and velvety tannins. Classic Burgundy with strength and balance.

Pommard, Domaine Georges Joillot, Bourgogne, France

Powerful yet refined with dark cherry, spice, and firm tannins. Structured with depth and elegance.

Gevrey-Chambertin, Domaine Jean Féry, Bourgogne, France

Intense and refined with dark cherry, spice, and earthy depth. Firm yet polished tannins give structure and length, leading to a long, elegant finish.

€8,50/€42,50

€65,-

€77,50

€135,-

€155,-



RED WINES

FULL-BODIED & ROBUST



Primitivo '1954', Cantine Paradiso, Puglia, Italy

€14,-/70,-

Full and generous with ripe berries, plum, and warm spice. Soft tannins and a rich, velvety mouthfeel.

Châteauneuf-du-Pape, Domaine des Garriguettes, Rhône, France

€110,-

Full-bodied and complex with ripe fruit, herbs, and warm spice. Rich and generous on the palate, yet balanced and harmonious with a long, warming finish.

Margaux 'La Sirène de Giscours', Château Giscours, Bordeaux, France

€135,-

Elegant and layered with blackcurrant, cedar, and subtle spice. Smooth tannins and refined balance.

Brunello di Montalcino, Il Poggione 2019, Toscana, Italy

€145,-

Classic and structured with dark cherry, herbs, and leather. Elegant, powerful, and long-lasting.

Barolo, Francesco Rinaldi & Figli, 2016, Piemonte, Italy

€165,-

Complex and refined with rose, red fruit, spice, and firm tannins. Structured and powerful, yet elegant, showing notes of dried herbs, tar, and a long, lingering finish that reflects classic Barolo character.

