

# Lunch Menu

Well, well, here you are. We finally see your pretty face at Barrica, welcome! We made a fantastic lunch menu. Instead of the evening, we bring everything at the same time. So you can enjoy together! Ready, set, go! Oh wait! One last thing. If you have an allergy, you can find the labels below. Enjoy your day!

# Allergens

G Gluten F

Egg F Fish

P **Peanuts** 

S Soybeans

M Milk (Including Lactose)

N Nuts

CE Celery Mustard MD

Lupin

Mollusk MK Sulfite SU

# - Lunch -

#### Bruscetta Burrata / 11 (G, N, M)

Toasted sourdough (Levain & Le vin) with smoked cherry tomato, basil, burrata and pesto oil and parmesan. Just perfect.

# Pata Negra Fantástico / 11 (G, N, M)

Toasted sourdough (Levain & Le vin) with freshly smoked cherry tomato and Pata Negra (Cebo de campo).

## Croque señor / 12 (G, M, N, MD)

Double toasted sourdough (Levain & Le Vin) with grated cheese gruyere and Emmenthaler and jamon iberico. Topped with delicious bechamel. Good? Oui monsieur!

#### 'Uitsmijter' / 11 (G, N, M, E)

Yes we love our smoked cherry tomatoes topped with fried eggs and some gruyere and emmenthaler grated cheese. With a nice salsa verde. Daring? Yes!

It's not easy being green salad / 11.5 (G, N, M, E) Get ready for some crazy pea, little gem and green asparagus, with lime dressing, pistachio and parmesan. Oh and a little poached egg to top it off.

### U.Y.T. ~ loper / 9.5 (G, M, E)

This special one is the signature dish of our big sis **Bar U.Y.T.** Cheesecake, move over! This is a cheesecake like never before. With classical mascarpone and our secret ingredient. We advise you to enjoy fast, because we already saw some people fighting over this one...

## Tiramisu – 8 (E, м)

Made with lady fingers, amaretto, coffee and mascarpone. Always a good choice.