## GROLSCH

GROLSCH WEIZEN
PILSNER URQUELL
FUNKY FALCON - Two Chefs Brewing
GREEN BULLET IPA - Two Chefs Brewing
TWO CHEFS BOTTLE OF THE MONTH - Two Chefs Brewing 4.5 4.5
4.5

PERONI
GROLSCH RADLER
STENDER - 0.5\% ALC

## BAR SNAGKS <br> CFROM 4 PM UNTIL 1 PM)

## BAR BASICS

Geroosterde noten, gemengde olijven

## CARTER PLATTER <br> Selection of bar snacks

Verschillende barsnacks
CHARCUTERIE
Selection of thinly sliced meat
Selection of thinly sliced meat
Verschillende dungesneden vleeswaren
ATOM
Satted yoghurt, beurre noisette and chili, served with bread
Gezouten hangop, gebrande boter met chill,
geserveerd met brood

## EDAMAME

Green soybeans, sesame dressing
Groene sojabonen, sesam dressing
OYSTERS (half dozen or dozen)
Served with mignonette, lemon
Geserveerd met mignonette, citroen
CRISPY FETA PASTRY
Served with a herbs dip
Krokant filodeeg met feta en kruiden dip

## CRUDITÉ

Raw vegetables with hummus
Rauwe groenten met hummus
LOBSTER BITTERBALLS (4 pieces)
Tarragon mayonnaise
Kreeften bitterballen, dragon mayonaise
UNCLE CEES BITTERBALLS ( 5 pieces)
Beef bitterballs
Rundvlees bitterballen
SPRING ROLLS (5 pieces)
6
Vegetarian spring rolls, homemade ponzu-chili mayonnaise 7

[^0]7


BAR \& KITCHEN


EST. 2014
RESERVATIONS@BARCARTER.NL
WWW. BARCARTER.NL
VALERIUSSTRAAT 85-HS
1071 MG AMSTERDAM
020-7526855

## WHITE WINE

$\begin{array}{ll}\text { LE DROPT, Sauvignon Blanc, Atlantique, FR } & \text { 4/22 }\end{array}$ DOMAINE QUARTAUT, Chardonnay, Languedoc, FR 5/26 GREGORIS, Pinot Grigio, Veneto, IT 6/30

## ROSE WINE

CINQ, Merlot \& Grenache, Languedoc, FR 4/22
FLEUR, DOMAINE DE L'AMAURIGUE, Grenache/Cinsault, 6.5/36
Provence, FR, 2015

## RED WINE

CARMINUCCI VIABORE ROSSO, Sangiovese/ 4/22
Montepulciano, Marche, IT
DOMAINE QUARTAUT, Merlot, Languedoc, FR 5/26
BODEGAS PIQUERAS, Tempranillo, Almansa, ES 6/30

## SPARKLING

CAVA D'ARCIAC brut 6/30
CHAMPAGNE BARONS DE ROTHSCHILD brut 68
$\begin{array}{lr}\text { CHAMPAGNE BARONS DE ROTHSCHILD rose } & 110\end{array}$

## GIN \& TONIC <br> served with fever tree

## GIN OF THE WEEK

BOMBAY SAPPHIRE - lemon 8
TANQUERAY - lime 8
HENDRICKS - cucumber and black pepper 11
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STAR OF BOMBAY SAPPHIRE - ginger and lemongrass $\quad 12$
BOBBY'S - orange and cloves $\quad 12$
GIN MARE - rosemary 12
MOMBASA - kumquat12
THE BOTANIST - orange zest and basil ..... 12
NAPUE - cranberry and rosemary13
AORUNN - granny smith and juniper berries13

MONKEY 47 - blackeries and

## COGKTAILS

## PORNSTAR MARTIN

OUR vodka, passionfruit puree, vanilla sugar syrup

Fresh cucumber, tequila, dry vermouth, lime juice, honey

OUR vodka, Lillet blanc, St. Germain, lemon juice
CAPRESE LIQUIDA
Gin, lemon juice, thyme \& rosemary syrup, black pepper, fresh basil

Dark rum, white rum, cointreau, almond syrup, lime juice
ANTIBIOTIC
Tequila, mezcal, lemon, domaine de Canton, honey ginger syrup
PINK CONFESSION
Gin, lime, raspberries, cranberry bitters

## THE STINSON

Bourbon, apple juice, lime juice, honey, ginger, mint
MOIITO
Rum, lime juice, sugar syrup, fresh mint leaves

## LONGDRINKS

MOSCOW MULE
OUR vodka, lime juice, angostura, ginger beer 9
DARK ' N STORM
9
Rum, lime juice, angostura, ginger beer
PALOMA
SPRITZ

St. Germain, soda, prosecco



[^0]:    CLASSIC HOT DOG
    Mayonnaise, musterd, ketchup, pickles and crispy onions
    Mayonaise, mosterd, ketchup, augurk en krokante uitjes

