

WELCOME TO GASTROBAR 6

HEREBY WE PRESENT OUR MENU, THE THOUGHT THAT WE PURSUE AT GASTROBAR 6 IS THAT WE COMBINE GASTRONOMY WITH CONVIVIALITY IN A MODERN, YET AUTHENTIC SETTING. THE AIM IS TO LET OUR GUESTS EXPERIENCE THE FINEST WINE - FOOD PAIRINGS. THEREFORE WE HAVE A SUGGESTION FOR AN APPROPRIATE GLASS OF WINE TO ALL PRELIMINARY, INTERMEDIATE AND MAIN COURSES IN THE MENU. THE COMBINATIONS ARE SOMETIMES EXCITING, SOMETIMES SURPRISING, SOMETIMES CLASSIC BUT ABOVE ALL DELICIOUS!

THE DISHES IN THE MENU ARE SMALLER IN SIZE BUT NICELY BALANCED WITH HONEST AND PURE FLAVORS. OUR SUGGESTION IS TO START WITH A PRELIMINARY, INTERMEDIATE AND MAIN COURSE, AND THEN DECIDE TO GO FOR A DESSERT OR NOT.

SCROLL THROUGH THE MENU AND LET US KNOW WHAT YOU ARE GOING FOR!

ENJOY GASTROBAR 6!

**OUR KITCHEN IS OPEN FROM 18:00 TO 22:30
BAR FOOD IS ALWAYS TO ORDER**

WE WILL OF COURSE TAKE CARE OF ANY ALLERGIES AND DIETARY NEEDS THAT YOU HAVE. PLEASE LET OUR STAFF KNOW AND WE WILL ENSURE TO TAKE CARE OF IT!

BAR-FOOD

HANDMADE REDBREAD WITH OLIVE OIL, MUHAMMARA, AND BEURRE FLEUR DE SEL (BROWN / WHITE / MIXED)	6,00
FRESHLY SLICED PATA NEGRA HAM (50 GR.) 24 MONTHS RIPE BELLOTA IBERICO HAM	12,00
FRESHLY SLICED CHARCUTERIES (75 GR.) PATA NEGRA / CHORIZO / DRIED FUET	9,75
RILLETTE OF MACKEREL WITH CRISPY OLIVE BREAD AND FRESHLY SOUR DUTCH VEGETABLES	5,75
BAPAO WITH RENDANG, RED BEET AND HORSERADISH ROOT (2 PIECES)	6,75
FALAFEL OF BEANS WITH SPICE HANGOP (4 PIECES)	3,75
BITTERBALLS "THE BURGUNDIAN" (6 PIECES)	6,00
PLATEAU GASTROBAR 6 (BREAD, CHARCUTERIE, MACKEREL RILLETTE WITH CRISPY OLIVE BREAD, 6 BITTER BALLS, BOERENKAAS AND OLIVES)	24,50

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STARTERS-INTERMEDIATE

**VELOUTÉ OF ASPARAGUS / RAVIOLI WITH CURED EGG YOLK /
FOAM MINCE / GREEN HERBS COULIS** **9,50**

WINE: 2016 MARTIN WASSMER, WEISSER BURGUNDY, GERMANY, BADEN
WEISSER BURGUNDY **6,00**
BOTTLE 32,50

**SOFTLY GROUND SALMON TROUT / MARINATED ASPARAGUS /
BUTTERMILK / CUCUMBER AND LIME JUICE** **11,50**

WINE: 2015 TENUTA SANT ANTONIO, SCAIA, ITALY, VENETO
GARGANEGA / CHARDONNAY **6,00**
BOTTLE 32,50

**CEVICHE OF TUNA / PREPARATIONS OF WATERMELON /
SWEET POTATO CREAM / OYSTER MAYONAISE** **12,50**

WINE: 2015 FRATELLI ZENI, CUSTOZA VIGNE ALTE, ITALY, VENETO
GARGANEGA / CHARDONNAY / TOCAI / TREBBIANO **6,00**
BOTTLE 32,50

**STRUCTURES OF TOMATO / PATA NEGRA BELLOTA /
CAKE OF OLIVE / DRESSING OF ACETO BALSAMIC** **10,00**

WINE: 2016 VILLA WOLF, PINOT NOIR ROSÉ, GERMANY, PALATINATE
PINOT NOIR **6,00**
BOTTLE 32,50

**GRAVAD LAX OF BEEF / CRISP BREAD WITH FILET AMERICAIN /
ESPUMA OF HONEY AND MUSTARD / SALSA VERDE** **11,75**

WINE: 2015 TERRE STREGATE, SVELATO, ITALY, CAMPANIA
FALANGHINA SANNIO **6,00**
BOTTLE 32,50

**TARTAR OF YELLOW BEET / GOAT CHEESE WITH OLIVE CRUMB /
FOAM OF GREEN PEA'S / DRESSING OF WATERCRESS AND MINT** **9,50**

WINE: 2016 LILI ROSÉ, FRANCE, MÉDITERRANÉE
GRENACHE / CINSAULT / TILBOURENC **6,00**
BOTTLE 32,50

MAIN COURSES

**BAKED RED FISCH / SPRING VEGETABLES /
TEMPURA OF SQUID / FOAM FROM ESCABECHE** **18,75**

WINE: 2015 DVERI PAX, JANEZ, SLOVENIA, STAJERSKA
FURMINT / PINOT GRIS / RIESLING **6,00**
BOTLLE 32,50

**ON THE SKIN BAKED HADDOCK / UDON /
QUAIL LEG / TOM KA KAI / LITTLE GEM** **18,75**

WINE: 2015 DOMAINE ZINCK, 'PORTRAIT', FRANCE, ALSACE
PINOT BLANC **6,00**
BOTLLE 32,50

**2 PREPARATIONS OF LAMB / FALAFEL OF BEANS /
MOJO VERDE / LAMB GRAVY WITH FERMENTED GARLIC** **19,75**

WINE: 2015 ANAKENA NEW LANDS WINERY, BIRDMAN, CHILI, ALTO CACHAPOAL
CABERNET SAUVIGNON / MERLOT **6,00**
BOTLLE 32,50

**GRILLED VEAL / CRÈME OF MISO AND TOFU /
SALAD OF QUINOA AND SOYBEAN / MISO JUS** **16,75**

WINE: 2014 CHÂTEAU PENAUD, CUVÉE SERGE, FRANCE, BLAYE CÔTES DE BORDEAUX
MERLOT / MALBEC **6,00**
BOTLLE 32,50

**ROAST BEEF SUGARY / GREEN VEGETABLES /
GRATINATED POTATO / GRAVY WITH PICCALILLY** **17,00**

WINE: 2015 CELLAR DE CAPCANES, LES TAULES DE FLOR EN FLOR, CATALUÑA, SPAIN
GARNACHA / CABERNET SAUVIGNON / SYRAH **6,00**
BOTLLE 32,50

**RISO NERO / SPRING VEGETABLES /
SEASONED CRÈME FRAICHE / FOAM OF LETTUCE** **16,00**

WINE: 2016 SCHLOSS GOBELSBURG, LÖSS, AUSTRIA, KAMPTAL
GRÜNER VELTLINER **6,00**
BOTLLE 32,50

DESSERTS

MOUSSE OF WHITE CHOCOLATE AND LAVENDER / STRAWBERRIES / SOUP OF RHUBARB / ICE CREAM OF ALMOND MILK	9,25
OMELETTE SIBÉRIENNE OF "ADVOCAAT" / RASPBERRY SAUCE / CANNELLONI OF TEA AND LAWYER	8,75
"TARTELETTE" WITH RENDANG CREAM SUISSE / GRILLED PINEAPPLE / LIME / COCONUT ICE CREAM	9,25
SELECTION OF 6 CHEESES FROM FROMAGERIE GUILLAUME / SOUTH FRUITS / RYE – NUTS BREAD	14,75

GASTROBAR6 EXPERIENCE

(THE GASTROBAR6 EXPERIENCE IS ONLY SERVED FOR THE COMPLETE TABLE)

**BESIDES THE MENU WE SERVE OUR GASTROBAR6 EXPERIENCE WITH
DIFFERENT DISHES FROM THE MENU, WE ALWAYS TAKE CARE OF ANY
SPECIAL REQUESTS AND ANY DIETARY NEEDS FROM YOUR SIDE**

THE GASTROBAR6 EXPERIENCE CAN BE ORDERED AT:

4 – COURSES	38,50
5 – COURSES	45,00
SELECTION OF FOUR CHEESES	10,00

**WITH OUR GASTROBAR6 EXPERIENCE WE CAN ALWAYS SERVE OUR
PAIRING WINES**

SPARKLING

2012 GRAMONA CAVA, LA CUVEE GRAND RESERVA, SPAIN 40,00
XAREL-LO/MACABEO GLASS 7,00

CHAMPAGNE

S.A. CASTELNAU CHAMPAGNE, BRUT, FRANCE 69,50
CHARDONNAY/PINOT NOIR/PINOT MEUNIER

S.A. CHAMPAGNE DEUTZ, BRUT CLASSIC, FRANCE 79,50
PINOT NOIR / CHARDONNAY / PINOT MEUNIER

S.A. JAQUESSON, CUVÉE N° 738 GRAND VIN, EXTRA BRUT, FRANCE 95,00
CHARDONNAY / PINOT NOIR / PINOT MEUNIER

S.A. CHAMPAGNE BOLLINGER, SPECIAL CUVÉE, BRUT, FRANCE 105,00
PINOT NOIR / CHARDONNAY / PINOT MEUNIER

SELECTION OF THE HOUSE

2015 BODEGAS VALLOBERA BLANCO, SPAIN, RIOJA 22,50
VIURA GLASS 4,00

2016 CANTINA MONTE TESSA, ITALY, PUGLIA 22,50
NEGROAMARO GLASS 4,00

2015 DOMAINE LE PIVE, ROSE GRIS, FRANCE, SABLE DE CAMARGUE 22,50
GRENACHE / CINSAULT / GRENACHE GRIS / CABERNET FRANC GLASS 4,00

PORT

DOW'S WHITE PORT/RUBY PORT/TAWNY PORT 4,00

DOW'S 10 YEAR OLD TAWNY PORT 6,00

DOW'S 20 YEAR OLD TAWNY PORT 10,00

DOW'S 30 YEAR OLD TAWNY PORT 16,00

WHITE WINES

2013	DOMAINE J.P. BALLAND, SANCERRE GRANDE CUVÉE, FRANCE, LOIRE SAUVIGNON BLANC	60,00
2014	DOMAINE GOISOT, CORPS DE GARDE, FRANCE, BOURGONDY CHARDONNAY	46,50
2013	DOMAINE JEAN DEYDIER, CHÂTEAUNEUF-DU-PAPE, FRANCE, RHÔNE GRENACHE BLANC/CLAIRETTE/BOURBOULENC	69,50
2013	DOMAINE DOUDET NAUDIN, MEURSAULT, FRANCE, BOURGONDY CHARDONNAY	119,50
2011	CHATEAU CARBONNIEUX, FRANCE, BORDEAUX, PESSAC-LÈOGNAN SAUVIGNON BLANC/SEMILLON	112,50
2013	NIEPOORT, TIARA, PORTUGAL, DOURO CÓDEGA DO LARINHO/RABIGATO/DONZELINHO/CERCIAL	70,00
2012	QUERCIABELLA, BATÀR, ITALY, TUSCANY CHARDONNAY/PINOT BLANC	129,50
2008	RIJK'S PRIVATE CELLAR, FASCINATION, SOUTH AFRIKA, TULBAGH SEMILLION/SAUVIGNON BLANC	46,50
2014	SCHLOSS GOBELSBURG, STEINSETZ, AUSTRIA, KAMPTAL GRÜNER VELTLINER	50,00
2015	SCHLOSS REINHARTSCHAUSEN, GERMANY, RHEINGAU RIESLING	46,50
2012	IXSIR, ALTITUDES BLANC, LEBANON, BEKAA VALLEY MUSCAT/VIOGNIER/SAUVIGNONG BLANC/SEMILLION	45,00
2013	TILLY'S VINEYARD, HENSCHKE, AUSTRALA, EDEN VALLEY SAUVIGNON BLANC/SEMILLON/CHARDONNAY/RIESLING/PINOT GRIS/GEWÜRTZTRAMINER	55,00

RED WINES

2014	VINCENT MOREY, LES HÂTES, FRANCE, BOURGONDY, SANTENAY PINOT NOIR	66,00
2011	THOMAS MOREY, 1^E CRU LES GRÈVES, FRANKRIJK, BOURGONDY, BEAUNE PINOT NOIR	95,00
2012	VILLA PONCIAGO, LA RESERVE, FRANCE, BEAUJOLAIS, FLEURIE GAMAY	47,00
2009	CHATEAU DU TERTRE, FRANCE, BORDEAUX, MARGAUX CABERNET SAUVIGNON/MERLOT/CABERNET FRANC/PETIT VERDOT	160,00
2011	G.D. VAJRA, BAROLO, ITALY, PIEDMONT NEBBIOLO	110,00
2013	POGGIO ANTICO, ROSSO DI MONTALCINO, ITALY, TUSCANY SANGIOVESE	79,00
2014	PASSAGEM RESERVA, QUINTA DAS BANDEIRAS, PORTUGAL, DOURO TOURIGA NACIONAL/TOURIGA FRANCA	49,00
2013	BODEGAS ARZUAGA, CRIANZA, SPAIN, RIBERA DEL DUERO TEMPRANILLO	59,00
2015	SAN PEDRO, 1865, CHILE, MAULE VALLEY CARMENERE	42,00
2013	PAXTON, MV, AUSTRALIA, MCLAREN VALE SHIRAZ	39,00
2013	BOUCHARD FINLAYSON, HANNIBAL, SOUTH AFRIKA, WALKER BAY SANGIOVESE/PINOT NOIR/NEBBIOLO/MOURVEDRE/BARBERA/SHIRAZ	90,00
2006	SEGHECIO, OMAGGIO, USA, CALIFORNIA, SONOMA COUNTY SANGIOVESE/CABERNET SAUVIGNON	150,00

GIN-TONICS

LE GIN – FEVER TREE ELDERFLOWER TONIC JUNIPER – ROSEMARY – LIME	9,50
DUTCH COURAGE – FEVER TREE PREMIUM INDIAN TONIC JUNIPER – LEMON – CARDEMOM	10,00
BOBBY'S – FEVER TREE CLEMENTINE TONIC WITH CINNAMON CLOVE – TARRAGON – ORANGE	10,50
VL92 – FEVER TREE ELDERFLOWER TONIC LAVENDER – STAR ANISE – PINK PEPPER	11,00
FIFTY POUNDS – FEVER TREE MEDITERRANEAN TONIC ANISEED – JUNIPER – LEMON	11,50
DICTADOR – FEVER TREE CLEMENTINE TONIC WITH CINNAMON CARDAMOM – PINK PEPPER – TANGERINE	12,00

COCKTAILS

CAIPIRINHA LIME – CACHACA – CANE SUGAR – SPARKLING WATER	6,50
NEGRONI TWIST BOMBAY GIN – APEROL – WHITE VERMOUTH – ORANGE	7,50
COINTREAU FIZZ TEA COINTREAU – MINT – LIME – SPARKLING WATER	6,50
WALHALLA HAVANA CLUB – LIME – FEVER TREE GINGER BEER	8,00
PINKY WODKA – PINEAPPLE JUICE – STRAWBERRY LIQUEUR – FEVER TREE PREMIUM INDIAN TONIC	7,50
VIRGIN MOJITO CUCUMBER SIROP – ROSE LIME – SPRITE – MINT	4,75

SODAS

BEERS

COCA COLA	2,25	BRAND UP	2,75
COCA COLA LIGHT	2,25	BRAND IMPERATOR	3, ,25
NESTEA ICE TEA/GREEN	2,25	VEDETT IPA	4,25
FANTA	2,25	PETRUS BLOND	4,25
CASSIS	2,25	BROUWERIJ 'T IJ 'IJWIT'	4,50
TONIC/BITTER LEMON	2,25	CAROLUS CLASSIC	4,50
SPRITE	2,25	CAROLUS TRIPEL	4,50
CHAUDFONTAINE STILL	2,25	IKI YUZU	4,75
CHAUDFONTAINE SPARKLING	2,25	VERBODEN VRUCHT	4,75
SCHULP APPLE JUICE	2,50	LA TRAPPE 'QUADRUPPEL'	5,00
FRESH ORANGE JUICE	3,75	WIECKSE WITTE 0,0%	2,75
FEVER TREE TONIC	3,25	AMSTEL 0,0%	2,75
PREMIUM INDIAN			
MEDITERRANEAN			
ELDERFLOWER			
CLEMENTINE CINNAMON TONIC			
GINGER BEER			

COFFEE'S

COFFEE	2,50
CAPPUCINO	2,75
ESPRESSO	2,50
DOUBLE ESPRESSO	3,75
RISTRETTO	2,50
DOUBLE RISTRETTO	3,75
MACCHIATO	2,50
LATTE	3,25
LATTE MACCHIATO	3,25
SPECIAL COFFEE'S	7,50
HOT CHOCOLATE	3,75
TEA	2,75
ANASTASIA EARL GREY	
BB DETOX GREEN TEA	
BE COOL VERBENA	
GINGER LEMON GREEN TEA	
JASMIN GREEN TEA	
ST PETERSBURG BLACK TEA	

LIQUERS

AMARETTO	4,75
BAILEYS	4,25
COINTREAU	4,75
TIA MARIA	4,75
LIQUOR CUARENTA Y TRES	4,25
GRAND MARNIER CORDON ROUGE	4,75
GRAND MARNIER CUVÉE L.A.	6,50
DOM BENEDICTINE	4,25
DRAMBUIE	4,75
LIMONCELLO	4,50
SAMBUCA	4,50
KAHLUA	4,50

WHISK(E)Y'S

THE GLENLIVET	7,50	POJER E SANDRI / TRAMINER	7,50
OBAN 14 YEARS	8,75	POJER E SANDRI / CHARDONNAY	7,50
DALWHINNIE 15 YEARS	9,50	BERTA / VILLA PRATO 'GIOVANE'	8,75
LAPHROIG QUARTER CASK	9,50	POGGIO ANTICO / BRUNELLO	9,25
GLENALBA 34 YEARS	13,50	MARZADRO / GEWÜRZTRAMINER	10,00
GLENFARCLAS 25 YEARS	22,50	BERTA / 'TRE SOLI TRE' 2007	16,00

COGNAC ETC.

SEGUINOT V.S.O.P	7,75	HAVANA CLUB ANEJO ESPECIAL	5,00
SEGUINOT VINCEMUS	11,50	RICARD	3,50
SEGUINOT 'AGE INCONNU'	16,00	BELVEDERE WODKA	7,00
ARMAGNAC HORS D'AGE	7,75	BOLS CORENWIJN '6 YEARS'	3,25
CALVADOS '00	7,25	ZUIDAM YOUNG GENEVER	3,00
CALVADOS '89	11,50	ZUIDAM VERY OLD GENEVER	6,00

GRAPPA'S

DISTILLED