

BARLOW


BAR & RESTAURANT

INFORMATION BROCHURE



Barlow Bar en Restaurant
Plein 15-16
2511 CR Den Haag

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 @barlowdenhaag

Welcome to Barlow



Introduction

By means of this booklet we would like to give you an impression about to possibilities that we can offer in terms of breakfast, lunch, afternoon tea, dinner, lectures, meetings, workshops, a drink or receptions.

Please contact us for questions and custom advice. We look forward to hearing from you and are fully committed to make your event a great success.

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Booking Options

Bar Restaurant Terrace

Informal drinks are possible in our cafe and around the bar. With good weather we prefer to have a drink outside on the (heated) terrace! We can serve dinner in the restaurant up to 27 guests. The maximum group size for drinks is 60 people.



BAR & RESTAURANT



Meeting rooms

There are three private meeting rooms at Barlow. Each with their own unique interior. These rooms are suitable for both business and business and private purposes. The room capacity reaches from 2 to 60 people. Please contact us for exclusively renting our meeting rooms.



HENDRICK'S ROOM



JACK'S ROOM



GEORGE'S ROOM

Meetings

If you would like to organise a private meeting, you can visit one of our three rooms. It is also possible to plan a small public meeting in our cafe or restaurant. Below you will find an overview of rental prices and options.

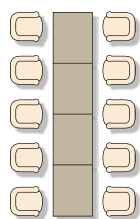
Room rental

We charge € 175,00 for rental per day shift. A dayshift are 8.30 am to 5.00 pm and 6.00 pm to 12.00 am. Rooms are available until 11.00 pm on Fridays and Saturdays.

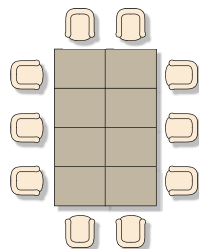
Maximum number of persons

Room arrangement	Jack's Room	Hendrick's Room	George's Room
Long table	20	12	14
Multiple tables	22	–	16
Square table	–	–	12
Oval table	–	12	–
Theater	22	16	16
U Shape	–	14	14
Drinks	60	–	–
Dinner	22	–	–

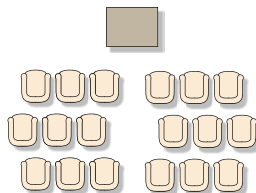
Table setup



Long table



Square table



Theater

Presentation resources

All meeting rooms are equipped with large windows that can be opened, allowing for fresh air and plenty of natural light. All our meeting rooms have access to WiFi. Flip-overs including markers and a LCD screen are available for presentation purposes at additional cost. Laptops can be linked through streaming or via HDMI. We will provide an HDMI cable.

Flipchart including paper and markers	€ 10,00
Microphone includes sound amplification (Jack's Room only)	€ 20,00
LCD TV including cables	€ 100,00

Meeting arrangements

Basic € 14,00 pp (excluding room rent)

- › Unlimited pots of coffee and tea
- › Still and sparkling water

Advanced € 26,00 pp (excluding room rent)

- › Unlimited pots of coffee and tea
- › Still and sparkling water
- › Lunch: soup of artichoke, mushrooms, herbal oil and croutons, and a mix of different sandwiches with bread from Menno (2pp)

Upgrade conference package

- › Organic yoghurt with seasonal fruits, compote and homemade granola € 7,50
(extra topping: chia seed or coconut flakes + € 1,00)
- › Vegetarian soup € 4,50
- › Fresh fruit € 4,25
- › Haagsche Croquette with white roll € 4,00
- › Quiche (vegetarian) € 4,00

Some sweets

- › Apple pie (cream + € 0,70) € 4,75
- › Strawberry cheesecake € 5,50
- › Chocolat Nut Brownie € 4,50
- › Blueberry muffin € 3,75
- › Homemade chocolate cookie € 2,50

Lunch

Lunch A € 12,90 pp

Sandwiches with bread from Menno (2 pp) topped with luxury fillings
Includes 1 glass of orange juice

Lunch B € 16,90 pp

Sandwiches with bread from Menno (3 pp) topped with luxury fillings
Includes 1 glass of orange juice

Lunch C - two course € 29,50 pp

Artichoke soup, mushrooms, herbal oil and croutons
or

Burrata, tomato, roasted bellpepper, pesto, pumpkin seeds, apple balsamico
and toast from Menno

Truffle risotto with fried mushrooms and arugula
or

Pan fried Black Angus bavette, legumes and
rosemary-garlic-red-wine gravy

Dinner

Menu A € 32,50 pp

Artichoke soup, mushrooms, herbal oil, croutons
or
Burrata, tomato, roasted bellpepper, pesto, pumpkin seeds, apple
balsamico and toast from Menno

Truffle risotto with fried mushrooms and arugula
or
Salmon skin fried, fennel, kalamata olive and orange
or
Pan fried Black Angus bavette, legumes and
rosemary-garlic-red-wine gravy

Menu B € 39,50 pp

Steak tartare (raw), yuzu miso, soft The Hague egg
black rise crunch, togarashi and toast from Menno
or
Burrata, tomato, roasted bellpepper, pesto, pumpkin seeds,
apple balsamico and toast from Menno

Truffle risotto with fried mushrooms and arugula
or
Salmon skin fried, fennel, kalamata olive and orange
or
Pan fried Black Angus bavette, legumes and
rosemary-garlic-red-wine gravy

Strawberry cheesecake and strawberry sorbet ice

Menu C € 43,50 pp

Steak tartare (raw), yuzu miso, soft The Hague egg,
black rise crunch, togarashi and toast from Menno
or
Crudo of salmon, citrus, coconut, avocado, sesame,
peanut and jalapeño
or
Truffle risotto with fried mushrooms and arugula

Sea bass, skin fried, bok choy and green curry sauce
or
Pan fried Black Angus bavette and legumes
rosemary-garlic-red-wine gravy
or
Indian curry, sweet potato, chick peas, coconut, rice, mango
chutney and flatbread

Chef's dessert

*All main courses are served with fresh fries
and side salad to share.*

*Do you have any allergies? We would like to know so we can
provide you with appropriate advice.*

Other wishes? Feel free to let us know!



Bites arrangements

Barlow Platter € 20,50 (20 pieces)

Fried shrimps, Old 'Haagsche' cheese, mini 'frikandellen', 'Haagsche' Bitterballs, 'Haagsche' Cheese fingers, vegetarian spring rolls.

Vegetarian Platter € 21,90 (16 pieces)

Old cheese, olives, beetroot bitterbal (vegan), cheddar jalapeño croquette, 'Haagsche' Cheese fingers, vegetarian spring rolls.

Crudit  Platter € 14,50 (6 persons)

Vegetables with labneh & harissa, olives and nuts

Special Bite (starting 10 people)

› Crispy chicken, kimchi mayonnaise and spring onion	€ 1,50 p.p.
› Dutch shrimp croquette, chives, citrus mayonnaise	€ 1,90 p.p.
› Parsnip truffle croquette, herb mayonnaise	€ 1,75 p.p.
› Steak tartare (raw), yuzu miso, seaweed cracker	€ 6,50 p.p.
› Burrata, grilled zucchini, tomato, Kalamata olive, pesto	€ 5,95 p.p.
› Salmon sashimi, mango-miso sauce, avocado cream and wakame	€ 7,00 p.p.
› Quiche (vegetarian)	€ 4,00 p.p.
› Satay ayam skewer, peanut sauce and cassava prawn crackers	€ 4,50 p.p.
› Mini beef burger, BBQ sauce, cheddar, tomato	€ 6,50 p.p.
› Mini truffle risotto, fried mushrooms and arugula	€ 8,00 p.p.

Terms and Conditions

All transactions follow the terms and conditions as stated by the Koninklijke Horeca Nederland.

Financial

Payments is possible by cash, pin, or credit card (excluding American Express). Invoices above € 250,00 will be sent free of charge, otherwise we will charge € 10,00 of administration fees. In case you want to pay by invoice, we will need the following:

- The right invoice details
- Copy of identification

Traveling by car?

Parking tip! Make a reservation in advance at Interpark Museumkwartier, which is located 4 minutes away by walk. Here you can park all day for €10,00 using Day Trip Parking. Website: www.parkereninmuseumkwartier.nl

Contact

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Opening hours

Monday to Thursday
08:30 to 01:00

Friday and Saturday
08:30 to 03:00

Sunday
10:00 to 01:00

Our kitchen is open from
09:00 to 22:00

