

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.



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.



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.

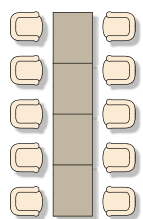
Room rental

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.

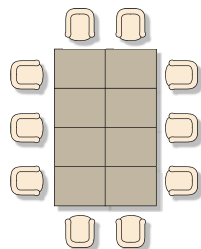
Maximum number of persons

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	14
Drinks	60	–	–
Dinner	22	–	–

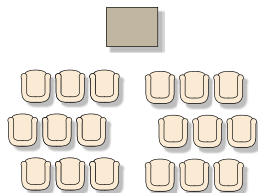
Table setup



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 mustard- leek, curry croutons and spring onion, and a mix of different sandwiches with bread from Menno (2pp)

Upgrade conference package

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

Some sweets

- › Apple pie (cream + € 0,70) € 4,75
- › Lemon cheesecake € 4,50
- › Carrot cake (vegan) € 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 € 29,00 pp

Burrata, watermelon, orange, tomato, basil, mint, tajin, pistachio and toast from Menno 🌿

or

Mustard- leek soup, curry croutons and spring onion 🌿 🍷


Grilled Black Angus bavette, mojo rojo and sweet potato 🍷 🌿

or

Truffle risotto with fried mushrooms and arugula 🌿 🍷


Dinner

Menu A € 31,50 pp


Burrata, watermelon, orange, tomato, basil, mint, tajin, pistachio
and toast from Menno 

or



Mustard-leek soup, curry croutons and spring onion  

Skin fried salmon fillet, cous cous and salsa verde 


or

Grilled Black Angus bavette, mojo rojo and sweet potato  


or


Truffle risotto with fried mushrooms and arugula  

Menu B € 38,50 pp



Burrata, watermelon, orange, tomato, basil, mint, tajin, pistachio
and toast from Menno 

or



Steak tartare (raw), soft the Hague egg, shimeji mushroom, truffle,
beet root-sesame crunch, toast from Menno 

Skin fried salmon fillet, cous cous and salsa verde 

or


Grilled Black Angus bavette, mojo rojo and sweet potato  

or

Truffle risotto with fried mushrooms and arugula  

Lemon cheesecake, red fruit compote, forest fruit sorbet ice 



Menu C € 42,50 pp


Steak tartare (raw), soft the Hague egg, shimeji mushroom, truffle,
beet root-sesame crunch, toast from Menno 

or


Salmon tartare, avocado, cucumber, chives, mango-miso dressing 

or



Truffle risotto with fried mushrooms and arugula  

Grilled Black Angus bavette, cauliflower, truffle gravy 




or

Cod fillet with miso, bimi and soy-sesame sauce 

or

Maroccan vegetable stew, ras el hanout, chickpea, apricots, tomato,
couscous and flatbread  

Chef's dessert

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

 vegetarian  gluten free  lactose-free

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.

Crudité 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, wasabi-citrus mayonnaise € 1,90 p.p.
- › Steak tartare, shimeji mushroom, truffle, beetroot-sesame crunch € 6,50 p.p.
- › Burrata, grilled zucchini, tomato, pomegranate & basil € 5,95 p.p.
- › Salmon sashimi, mango-miso sauce, avocado cream and wakame € 7,00 p.p.
- › Quiche (vegetarian) € 4,00 p.p.
- › Balinese satay skewer, peanut sauce and cassava prawn crackers € 4,50 p.p.
- › Mini beef burger, tomato chutney, aged cheese, herb aoli € 6,50 p.p.
- › Mini truffle risotto, 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

