



FRONTAAL



FOOD FOR
THOUGHT

LITTLE BAR

BEER FOR
THOUGHT

UTRECHT

Drinks

FRONTAAL LITTLE BAR

FRONTAAL CORE RANGE BEER

		15 ^{cl}	25 ^{cl}
1. Juice Punch	NEIPA 5,8%	4	5,5
2. Double Juice Punch	DOUBLE NEIPA 8,5%	5	7
3. Bulldog	IPA 6%	4,5	6
4. Kia Ora	NEW ZEALAND IPA 5,5%	4,5	6
5. Witte Simmie	WHEAT BEER / WIT BIER 5.2%	3,5	5
6. Blonde Simmie	BELGIAN BLONDE 5%	3,5	5
7. Andreas	TRIPEL 8,5%	4,5	6
8. Rhodesian	AMERICAN BARLEYWINE 11,3%	4,5	6
Rothaus - Germany		25^{cl}	50^{cl}
Tannenzäpfle - PILSENER		3,75	7,5
Hefeweizen - WEIZEN		4,25	8,5

Do you want more?

Check our Untappd list for latest Frontaal specials and guest beers on tap selected by Fred from Little Beershop.



Still not enough choice?

Check our fridge for the most exclusive beers on can handselected by Fred from Little Beershop.

Non Alcoholic Beers

Juice Punch - NEIPA | 0,5% 5,5

We always have 7 different non alcoholic beers in the fridge. Ask our staff or look in the bottom off the fridge.

Cold Beverages

3,75

Spa Rood
Ice Tea Lemon
Ice Tea Green
Ginger Ale
Bitter Lemon
Apple Juice
Fritz-Kola
Fritz Kola Suikervrij
Fritz Limo Sinas

Warm Beverages

3

Tea
Filter Coffee

Let's do a tasting!

Frontaal Flight

16

Tasting 4 glasses (15cl)
Get to know our brewery

Beer Explorer

16

Tasting 3 glasses (15cl)
Choose 1 yourself, we will surprise you with 2 more matching beers

'Roze Bunker' syrups

3,75

Wild ice tea | smoked lime | citrus
movement if available.

Sparkling or flat

Wine

Red | White (glass 6,75 bottle 27)
Our wines come from our neighbor VinVin

Food for thought, beer for thought

FRONTAAL LITTLE BAR

Welcome at Frontaal Little Bar. We have 28 specialty beers on tap to combine with our quality comfort food. Local suppliers, fair trade products and organic meat. Fill the table with food and beer to share and be surprised.

Our restaurant is the home location of Frontaal Brewing Co. from Breda in Utrecht. Guest beers selected by Fred from Little Beershop just around the corner.

Proost Jochie!
Enjoy your meal!

Snacks / Starters

Bread & Butter **Vega**

Bread from Urban Bakery broodbrood with black garlic butter

8

Nachos **Vega**

Cheddar, pickled red onion, jalapeños, salsa roja
+ Homemade Beer Hotsauce + 1.5

11

Cheeseboard **Vega**

Mix 3 special cheeses with Rhodesian beer syrup

11

Mac&Cheese Balls **Vega**

Mix 3 special cheeses with Rhodesian beer syrup

7,5

Going Nuts **Vegan**

Mixed nuts

4,5

Bitterballs **Meat or Vega**

Six real 'bitterballen' with a mustard sauce

7,5

CHARCUTERIE BOARD

Choose **Meat** or **Vega**

(two persons or more)

13pp

Assorted cured meats, cheese, Mac&Cheese ball, olives, pickles, nuts, crudite with hummus

DIY BURGER

Double **Vega**/Beef slider
Served with Fries

18

+ make it triple +3,5
+ melted blue cheese +2
+ homemade hot sauce +1,5
+ side coleslaw +2
+ onion jam with
Rhodesian Barleywine +1

Allergy?
Ask for the allergen card

Pick Your Meal

FRONTAAL
LITTLE BAR

Check the board for our rotating specials.

We recommend 3 to 4 dishes per person. Feel free to share!

Sabro 3 course menu
(two persons or more)

Starter: Charcuterie

37,5 pp

Main: Choose 1 slider + 1 side + 1 fries or salad

Dessert: Brownie Heaven or Cheesecake

SLIDERS

American style small burger

Juice Punch Slider 12
(Chef's special) **Meat or Vega**
Brioche, pulled pork, raspberry-chili jam, goat cheese and fried pineapple + extra burger patty +3,5

Beef Slider 10
Brioche, beef burger (bio), bacon, cheddar, sauce and garnish + extra burger patty +3,5 + Mac&Cheese ball +2,5 + melted blue cheese +2 + onion jam with Rhodesian barleywine +1

Vegan Slider Vega 10
Brioche, Redefine Meat burger, onion jam, homemade beerbq-sauce, garnish + extra burger patty +3,5 + melted blue cheese +2 + jalapenos +1 + vegan brioche +0,5

Falafel Slider Vega 8
Wrap with homemade falafel, tahin sauce, garnish

Sweetie Slider 9
Brioche, pulled Surinamese masala chicken (bio), chipotle, homemade pickle

SIDES

Mac&Cheese Balls Vega 6
Macaroni, cheese, spicy Korean mayonnaise

Price Winning Taco's 10
Nehari Birria (stewed pulled beef) taco with fresh pico de gallo and homemade salsa roja.

Check the board for our other special rotating taco's

Spanish Garlic Cauliflower Vega 8
Cauliflower covered in garlic and smoked sweet paprika

Korean Carrots Vega 7
Carrots glazed in agave syrup and gochujang

Coleslaw Vega 7
Fresh coleslaw

No Waste, No Choice
Meat or Vega

3 dishes 21
4 dishes 25

FRIES / SALADS

Fries With Three Sauces Vega 7
beerbq-sauce, chipotle and mayonnaise

Parmesan Fries Vega 7
Parmesan cheese, beurre noisette

Falafel Salad Vega 8
Mesclun, caramelized tomato, pickled red onion, homemade falafel, and tahin drizzle

Sweet Potato Salad Vega 8
Mixed salad, caramelized tomato, pickled red onion, baked sweet potato, feta cheese and almonds

Extra Toppings

Homemade hot sauce 1,5
Melted blue cheese 2
Jalapenos 1
Mac&Cheese ball 2,5
Onion jam with Rhodesian barleywine 1

Allergy?

Ask for the allergen card

Desserts

Dessert to Share
S'mores, chocolate, pie, icecream

16

Pie **Vegan**
Rotating pie from Life's a Peach

8

Brownie Heaven
'Hemelse' brownie with icecream

7

Cheese Cake
Strawberry Cheesecake

7

Kids

Beef Slider Menu
Beef slider with fries, and a surprise

12,5

Vega Slider Menu **Vega**
Vega slider with fries, and a surprise

12,5

Arrangements

FRONTAAL
LITTLE BAR

Something to celebrate? Come together with your friends, family or colleagues and have the table filled with beer and delicious dishes to share. Are you looking for a unique location right in the center of Utrecht for a dinner, drinks or something else? Would you like to combine your meeting with a beer and food pairing? In the back of our restaurant we have a special space with a large table. We have space for groups from 6 to 60 people.

For groups of more than 8 people, we like to fill the table with comfort food, bites and matching beers.
Book a table or contact us at: restaurant@frontaallittlebar.nl

1. VARIOUS BITES

19 pp

Meat or **Vega**

'Borrelplank' for a light appetite. Sausage and cheese, Mac&Cheese ball, olives, pickles, nuts, crudite with hummus, nachos.

+ 4 tasters matching Frontaal beers, 35 pp

2. BITES & SLIDERS

29 pp

Meat or **Vega**

'Borrelplank' and American style sliders for a medium appetite. Sausage and cheese, Mac&Cheese balls, olives, pickles, nuts, crudite with hummus. DIY burger with cowlsla.

BUILD YOUR OWN: DIY BURGER

Double Vega/Beef slider Served with Fries

- + make it triple +3,5
- + melted blue cheese +2
- + jalapenos +1,5

+ 4 tasters matching Frontaal beers, 45 pp
+ dessert +7 pp

3. BITES, SLIDERS & COMFORT FOOD

37 pp

Meat or **Vega**

'Borrelplank', mix of American style sliders, taco, vegetables, fries/salad. Sausage and cheese, Mac&Cheese balls, olives, pickles, nuts, crudite with hummus, sliders, fries with mayonnaise, coleslaw, various vegetable sides.

+ 4 tasters matching Frontaal beers, 55 pp
+ dessert +7 pp

Allergy?
Ask for the allergen card