

STARTERS

Breading bread With herbed butter, tzatziki & olive oil	5,50
Soup of the day	6,25
Mustard soup With bacon and spring onion	5,95
Carpaccio Of Beef Tenderloin, with old cheese, rocket, pine nuts, sundried tomatoes and truffelmayonnaise	8,95
Bruschetta caprese A spanish toast served with tomato, red onion, mozzarella and pesto. Finished with balsamic syrup	7,50
Goat cheese salad Marinated goat cheese. Served with red onioncompote, sundried tomatoes, honey and pine nuts	8,25
Salad "De Branderij" Green salad filled with dares wrapped in bacon, gorgonzola, pear and red port syrup	8,95
Shrimp croquettes 2 Dutch shrimp croquettes, served with a creamy honey-musterddip	8,25
Tunasalad Homemade tunasalad served with bread	6,75
Chef's tapas platter 3 small dishes from our starters menu for 2 persons	13,95

MEAL SALADS served with baguette

Goat cheese salad Marinated goat cheese. Served with red onioncompote, sundried tomatoes, honey and pine nuts	13,75
Japanese steak salad Salad with grilled beef tenderloin, bean sprouts, sugar snaps and teriyaki sesame dressing	15,95
Salad "De Branderij" Green salad filled with dares wrapped in bacon, gorgonzola, pear and red port syrup	15,25

VEGETARIAN

Vegetarian lasagna With zucchini, onion, mushrooms, spinach, cashew nuts and brie. Finished with port syrup, rocket, pine nuts and sundried tomatoes	14,50
Thai red curry Mildly spicy curry with paprika, bok choy, onion, zucchini, mushrooms, sugarsnaps and lime leaves. Served with white rice	15,50

WEEKLY SPECIALS

You can find our weekly specials on the chalkboards

CHEF'S TASTING

We would like to draw your attention to the 3-course tasting of our menu. A surprising combination of 3 starters, 3 small main courses and a delicious dessert prepared by our chef. Only available per table.

€ 29,95 p.p.



DE BRANDERIJ

1855

3-COURSE MENU

Select your own 3-course menu from the dishes below **23,95**

STARTERS

Mustard soup With bacon and spring onion
Carpaccio (+ € 2,50) Of Beef Tenderloin, with old cheese, rocket, pine nuts, sundried tomatoes and truffelmayonnaise
Bruschetta A spanish toast served with tomato, red onion, mozzarella and pesto. Finished with balsamic syrup
Shrimp croquettes 2 Dutch shrimp croquettes, served with a creamy honey-musterddip

MAIN COURSE

Pork Tenderloin Filled with gorgonzola, served with a creamy pepper sauce
Souvlaki (+ € 2,50) Of marinated beef fillet, served with tzatziki
Vegetarian lasagna With zucchini, onion, mushrooms, spinach, cashew nuts and brie. Finished with port syrup, rocket, pine nuts and sundried tomatoes
Salmon fillet grilled on the skin Served with a creamy mustard sauce

DESSERTS

"De Branderij Classic" White chocolate pie on a bottom of bastogne cake. Served with caramel sauce, a hazelnut cookie, strawberry and mango gel.
Dame Blanche 3 scoops of vanilla ice cream with hot chocolate sauce
Chocolate Dream (+ € 2,50) Brownie, chocolate mousse, caramel ice cream and hazelnut crunch
Classic crème brûlée Served with spekkoeke and coconut foam Liqueur tip: Licor 43 Orochata (+ € 2,50)

MEAT Served with green salad and potatoes

Branderijburger XL 100% beef burger, with Jack Daniel's sauce, bacon and Tomato Salsa. Served on an Italian bun	14,95
Tournedos of beef tenderloin Served on fried mushrooms with a choice of truffle-madeira gravy or peppercognac sauce	19,95
Tenderloin Filled with gorgonzola, served with a creamy pepper sauce	15,50
Souvlaki Of marinated beef fillet, served with tzatziki	16,75
Duck breast fillet Sautéed duck breast coated with hoisin sauce. Served with a spring onion-marsala gravy	17,95
Spareribs á la Branderij Tender home-marinated sweet-spicy spareribs. Served with garlic sauce and chilimayonnaise	16,75

FISH Served with green salad and potatoes

Salmon fillet Salmon fillet grilled on the skin, served with an antiboise of tomato, olives, garlic, parsley and red onion	16,50
Codfish With king prawns, green asparagus and teriyaki sauce	17,25

DESSERTS

"De Branderij Classic" White chocolate pie on a bastogne cake. Served with caramel sauce, a hazelnut cookie, strawberry and mango gel.	7.75
Dame Blanche 3 scoops of vanilla ice cream with hot chocolate sauce	6.75
Chocolate dream Brownie, chocolate mousse, caramel ice cream and hazelnut crunch	8.50
Classic crème brulee Served with spekkoeke and coconut foam Liqueur tip: Licor 43 Orochata (+2.50)	7.75
Cheese platter A variety of four cheese's. Served with grapes, toast and pear jelly	8.95

SPECIALTY COFFEE

Dutch Coffee <i>Brown gin and cream</i>	5,50
Coffee "De Branderij" <i>Frangelico and cream</i>	5,95
Grunneger Kovie <i>Hooghoudt Fladderak and cream</i>	5,50
Irish Coffee <i>Jameson whiskey, brown sugar and cream</i>	5,95
Italian Coffee <i>Amaretto and cream</i>	5,95
French Coffee <i>Grand Marnier and cream</i>	5,95
Spanish Coffee <i>Tia Maria or licor 43 and cream</i>	5,95
Mexican Coffee <i>Kahlua and cream</i>	5,95
Hagel en donder Macchiato <i>Latte Macchiato with Hagel & donder Liquerette</i>	5,95