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# DE BRANDERIJ

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ANNO 1855

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## 3-COURSE MENU € 26,50

### **Bread**

Served with herb butter

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### **Pork tenderloin satay**

Royal satay with homemade peanut sauce

### **Vegetarian tortellini**

Served with homemade creamy sauce and vegetables

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### **White Chocolate Cake**

On a base of bastogne biscuit, served with a strawberry coulis.



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## 3-COURSE MENU € 29,95

### **Bread**

Served with herb butter

### **Mustardsoup**

With Groninger mustard, sausage and spring onion (opt. vegetarian)

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### **Pork tenderloin**

Served with homemade peppersauce

### **Hake fillet**

Served with hollandaisesauce

### **Vegetarian tortellini**

Served with homemade creamy sauce and vegetables

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### **White Chocolate Cake**

On a base of bastogne biscuit, served with a strawberry coulis.

### **Dame Blanche**

Three scoops of vanilla ice cream with warm chocolate sauce



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## 3-COURSE MENU STANDARD € 34,50

### **Mustardsoup**

With Groninger mustard, sausage and spring onion (opt. vegetarian)

### **Beetroot Tartar**

Served with roasted hazelnuts, goat cheese and basil dressing.

### **Shrimp croquettes**

2 Dutch shrimp croquettes. Served with creamy mustard dip.

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### **Pork tenderloin**

Filled with blue cheese, served with homemade peppersauce

### **Salmon fillet baked on the skin**

Served with dill-white wine sauce

### **Vegetarian lasagna**

With zucchini, leek, mushrooms, onion and brie. Topped with port syrup, arugula, cashew nuts and sun-dried tomatoes.

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### **White Chocolate Cake**

On a base of bastogne biscuit, served with a strawberry coulis.

### **Dame Blanche**

Three scoops of vanilla ice cream with warm chocolate sauce

### **Classic Crème Brûlée**

Served in a classic way



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## 3-COURSE MENU DELUXE € 38,50

### Goat cheese salad

Marinated goat cheese served with red onion, sun-dried tomatoes, walnuts and balsamic vinegar.

### Carpaccio-wrap

Beef tenderloin carpaccio rolled in tortilla with aged cheese, pine nuts and truffle mayonnaise.

### Shrimp croquettes

2 Dutch shrimp croquettes. Served with creamy mustard dip.

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### Skewer of Beef Tenderloin

Served with homemade chimichurri

### Salmon fillet baked on the skin

Served with dill-white wine sauce

### Vegetarian lasagna

With zucchini, leek, mushrooms, onion and brie. Topped with port syrup, arugula, cashew nuts and sun-dried tomatoes.

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### White Chocolate Cake

On a base of bastogne biscuit, served with a strawberry coulis.

### Tiramisu

Homemade Tiramisu

### Tropical Chocolate

Homemade brownie met pecannoten, white chocolatemousse and mango sorbet