

## STARTERS

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

## MEAL SALADS served with baguette

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

## VEGETARIAN

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

## 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

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

## MAIN COURSE

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

## DESSERTS

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

## MEAT Served with green salad and potatoes

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

## FISH Served with green salad and potatoes

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

## DESSERTS

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

## SPECIALTY COFFEE

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