



DE BRANDERIJ

ANNO 1855

Starters

Fresh bread With herb butter and varying spreads	€6,95
Soup of the day	€7,25
Mustard soup With Groninger sausage and spring onion	€7,25
Carpaccio Of beef tenderloin with aged cheese, arugula, pine nuts, sun dried tomatoes and truffle mayo	€10,95
Beetroot tartare With roasted hazelnuts, goat cheese and a basil dressing. (vegan is possible)	€8,95
Goat cheese salad Marinated goat cheese, served with red onion, sun dried tomatoes, walnuts and balsamic vinegar	€10,75
“De Branderij” salad Green salad with dates wrapped in bacon, gorgonzola, pear and red port syrup	€10,25
Best out of the sea Dutch shrimp croquette and homemade tuna salad. Served with a creamy mustard sauce and bread	€9,25
Tapas platter from the Chef 3 small dishes of the menu for 2 people	€18,50

Main

Salads Served with baguette

Goat cheese salad Marinated goat cheese, served with red onion, sun dried tomatoes, walnuts and balsamic vinegar	€17,25
Caesar salad Grilled chicken fillet of the Jospier Grill with boiled egg, aged cheese, croutons, anchovies and mustard dressing	€17,75
“De Branderij” salad Green salad with dates wrapped in bacon, gorgonzola, pear and red port syrup	€17,75

Meat Served with salad and potato garnish

Branderijburger XXL	€18,50
100% beefburger with romaine lettuce, pickles, cheddar, fried bacon and sun dried tomato aioli. Served on an Italian bun	
Loin steak	€19,95
Served with grilled veggies and Groninger mustard gravy	
Pork tenderloin	€18,95
Filled with gorgonzola, served with a creamy pepper sauce	
Beef tenderloin skewer	€19,75
Served with homemade chimichurri	
Beef stew	€19,95
Slowly cooked beef, served with carpaccio, arugula, truffle mayo and homemade gravy	
Tender chicken satay or tenderloin satay	€17,75
Royal satay with homemade peanut sauce, sour pickles and cassava prawn crackers	
Spareribs á la Branderij	€19,50
Tender marinated sweet spicy ribs. Served with garlic sauce and chili mayo	
Tournedos of beef tenderloin	€28,50
With grilled veggies, served with truffle gravy or gorgonzola sauce	
Duck breast fillet	€20,50
Sautéed duck breast with roasted vegetables and a honey sesame hoisin sauce	

Fish Served with salad and potato garnish

Salmon fillet	€19,95
Baked on the skin, finished with oyster sauce, sesame seed and roasted vegetables	
Cod fillet	€23,50
Served with grilled veggies and a dill white wine sauce	

Vegetarian Served with salad

Lasagna	€17,95
With zucchini, leek, mushrooms, onion and brie. Finished with port syrup, arugula, cashew nuts and sun dried tomatoes	
Thai yellow curry <i>vegan</i>	€17,25
Slightly spicy curry with sweet potato, pumpkin, parsnip, zucchini, bok choy and onion. Served with white rice	
Plant burger <i>vegan</i>	€18,50
Plant based burger on a floured bap, served with hemp sauce, pickles, romaine lettuce and red onionchutney	

Dessert

“De Branderij Classic”	€8,75
White chocolate cake on a base of bastogne cookies. Served with caramel sauce, hazelnut cookie and fruit gel	
Dame Blanche	€7,75
Three scoops of vanilla ice cream with warm chocolate sauce	
Chocolate Caramel	€9,75
Homemade brownie with pecan nuts, chocolate mousse and caramel ice cream	
Classic Crème Brûlée	€9,25
Served with spekkoek and coconut foam	
Tip: Licor 43 Horchata (+ €2,50)	
Drunk Sultan	€9,50
Three scoops of vanilla ice cream served with raisins pickled in alcohol and egg liqueur	
Cheese platter	€10,95 p.p
4 different kinds of cheese from local cheesemonger “Van Der Leij”. Served with grapes and port syrup	

3 or 4 course menu Served with salad and potato garnish

€33,50

Starters

Groninger mustardsoup

With groninger sausage and spring onion

Carpaccio (+ €3,00)

Of beef tenderloin with aged cheese, arugula, pine nuts, sun dried tomatos and trufflemayo

Beetroot tartare

With roasted hazelnuts, goat cheese and a basil dressing. (vegan is possible)

Shrimp croquettes

2 Dutch shrimp croquettes. Served with a creamy honey mustard sauce

Main

Pork tenderloin

Filled with gorgonzola and a creamy pepper sauce

Beef tenderloin skewer (+ €2,50)

Served with homemade chimichurri

Vegetarian lasagne

With zucchini, leek, mushrooms, onion and brie. Finished with port syrup, arugula, cashew nuts and sun dried tomatos

Skin baked salmon

Served with a creamy dill sauce

Dessert

“De Branderij Classic”

White chocolate cake on a base of bastogne cookies. Served with caramel sauce, hazelnut cookie and fruit gel

Dame Blanche

Three scoops of vanilla ice cream with warm chocolate sauce

Chocolate Caramel (+ €2,50)

Homemade brownie with pecan nuts, chocolate mousse and caramel ice cream

Classic Crème Brûlée

Served with spekkoek and coconut foam

Liqueur tip: Licor 43 Horchata (+ €3,00)

Cheese platter (fourth course (+ €9,50))

4 different kinds of cheese from cheesemonger “Van Der Leij”