



DE BRANDERIJ

ANNO 1855

Starters

Fresh bread With herb butter and varying spreads	€7,25
Soup of the day	€7,75
Mustard soup With Groninger sausage and spring onion	€7,95
Carpaccio Parmesan cream, rocket, pine nuts, cornichon cucumber and crostini crumble	€11,95
Quesadilla served with mexican red sauce With cheddar, tomato, red onion and jalapeño	€7,50
Beetroot tartare With roasted hazelnuts, goat cheese and a basil dressing. (vegan is possible)	€9,25
Goat cheese salad Green salad with dates wrapped in bacon, gorgonzola, pear and red port syrup	€10,75
Pastrami Pastrami with fondue sauce of brie, chicory, capers, mustard dressing and tomato tapenade	€10,25
Whitefish tartare with shrimp croquette Slow-cooked white fish tartare with shrimp croquette and dill mayonnaise	€9,25
Tasting of starters Chef's choice! 3 small dishes of the menu for 2 people	€19,50

Main

Salads Served with baguette

Goat cheese salad Marinated goat cheese, served with red onion, sun dried tomatos, walnuts and balsamic vinegar	€17,50
Caesar Salad Grilled tender chicken fillet from the Josper Grill with boiled egg, old cheese, croutons, anchovies and mustard dressing.	€17,95

Meat Served with salad and potato garnish

Branderijburger XXL €18,75
100% beef burger with romaine lettuce, pickles, cheddar, fried bacon and sun-dried tomato aioli.
Served on an Italian bun

Tournedos of beef tenderloin €28,50
Served with grilled vegetables, choice of truffle jus or creamy gorgonzola sauce

Pork Tenderloin €18,95
Filled with gorgonzola, served with a creamy pepper sauce

Beef tenderloin skewer €19,95
Served with homemade chimichurri

Slowly cooked beef scallop €19,95
Slowly cooked beef scallop, served with carpaccio, rocket, truffle mayonnaise and own gravy

Tender chicken satay or tenderloin satay €18,50
Served with homemade satay sauce with atjar and kroepoek

Spareribs á la Branderij €19,75
Tender marinated sweet spicy ribs. Served with garlickysauce and chilimayo

Sirloin Steak €19,95
Served with grilled vegetables and Groningen mustard gravy

Lamb legs €21,50
Slow cooked lamb shank with green nut pesto

Fish Served with salad and potato garnish

Salmon fillet €20,95
Salmon fillet baked on the skin with dill-white wine sauce and seasonal vegetables

Catfish fillet €20,50
Fried catfish with tomato antiboise, basil and capers, pea cream and seasonal vegetables

Vegetarian Served with salad

Lasagne €18,50
With zucchini, leek, mushrooms, onion and brie. Finished with port syrup, arugula, cashew nuts and sun dried tomatoes

Thai yellow curry (vegan) €17,95
Mildly spicy curry with sweet & roseval potatoes, pumpkin, green beans, pak choi, onion

Plantburger (vegan) €18,50
No-beef burger on a floured bap. Served with spicy vegan mayonnaise, vegan cheddar cheese, gherkin, little gem and red onion chutney

Dessert

- “De Branderij Classic”** €8,95
White chocolate cake on a base of bastogne cookies. Served with caramel sauce, hazelnut cookie and fruit gel
- Dame Blanche** €8,95
Three scoops of vanilla ice cream with warm chocolate sauce
- Tropical Chocolate** €9,75
Homemade brownie with pecan nuts, white chocolate mousse & mango sorbet ice cream
- Classic Crème Brûlée** €9,25
Crème brûlée with parsnip cream, forest fruit compote and hazelnut crumble
Liqueur tip: Frangelico (+3.00)
- Branderij Affogato** €8,25
Three scoops of vanilla ice cream with white chocolate sauce, crumble of bastogne, finished with a fresh espresso
- Homemade Tiramisu** €9,75
- Cheese platter** €10,95 p.p
4 different kinds of cheese from local cheesemonger “Van Der Leij”. Served with crostini, berry compote and cornichon