

# De Brasserie

## Specials

### STARTERS

Salad with gratinated goat cheese with honey and mustard dressing	€ 8,50
Dutch shrimp cocktail with cocktail sauce	€ 10,50
Smoked eel from Gerrit Eveleens	€ 12,50
Carpaccio of beef fillet with sauce of nuts and tête de moine	€ 12,00
Italian tomato soup	€ 5,50
Soup of the day, changes daily	€ 5,50

### MAIN COURSES

Tournedos of salmon and catfish fillet served with bacon and a beurre blanc sauce	€ 17,00
Small soles à la meunière (3 pieces)	€ 24,50
Small soles "Sailor style" with king shrimps, shrimps, onions and peppers	€ 29,50
Fish parade shrimp skewers, grilled salmon and fried baby sole served with beurre blanc sauce	€ 22,50
Pork tenderloin with creamy pepper sauce	€ 17,00
Sautéed tournedos with shallots and red wine sauce	€ 25,50
De Brasserie Special of the grill A combination of grilled medallions of tenderloin, pork and lamb chops with herb butter	€ 25,00

### DESSERTS

Crème Brûlée served with vanilla bourbon ice-cream	€ 7,75
Parade of Petit Desserts combination of different and surprising desserts	€ 9,50
Say cheese! different kinds of cheese, let our chef surprise you	€ 10,50

# Menu

## De Jonge Jager

3-COURSE CHOICE MENU € 29,50 PER PERSON

### STARTERS

Mini clubsandwich of vitello tonnato veal with tuna mayonnaise and dried Serrano ham	€ 7,50
Ardennese ham with honey melon and southern fruits compote	
Fresh salad of spinach with a dressing of bacon and a small lukewarm steak of lightly smoked salmon	

### MAIN COURSES

Baked breast of duckling with balsamic-portwine sauce	€ 16,50
Codfish with a skin of sardines tapenade from the oven, with a beurre-blanc sauce and tapenade of olives	
Rose of egg-roll pastry filled with spinach and a poached egg on sautéed forest mushrooms, with fettuccine noodles and truffle cream	

### DESSERTS

Classic Sorbet	€ 5,50
Fruit salad, sorbet ice-cream, forest fruit sauce and whipped cream	
Bread fritters of sugar bread with cinnamon ice-cream	
Parfait of bitter-almond macaroons	

It is also possible to order the individual dishes described at the menus De Jonge Jager and De Maalderij, separately

# Menu

## De Maalderij

3-COURSE CHOICE MENU € 37,50 PER PERSON

### STARTERS

Tuna carpaccio with balsamics-syrup and rocket pesto, fresh salad with small strips of parmesan cheese	€ 9,50
Trio of duck Confit duck leg on a bed of fettuccine, smoked breast of duckling on a fresh salad, grilled duck liver with caramelized apple	
Grand Entrée: Beef carpaccio, smoked breast of duckling, smoked salmon and tomato soup	

### MAIN COURSES

Baked fillet of lemon sole served with shrimp risotto and roasted cherry tomato's and lobster sauce	€ 21,50
Baked roundel of veal wrapped in parma ham and a creamy sage sauce	
With pastrami filled fillet of guinea fowl with a sauce of garlic and cashew nuts	

### DESSERTS

Warm chocolate tart with vanilla ice-cream	€ 6,50
Raspberry tiramisu and raspberry sorbet ice-cream	
Tarte tatin of apple with butterscotch ice-cream	

On the mirrors and blackboards you will find our monthly changing menu of €27,50, as well as the dish of the week

# Lunch dishes

## FRIED EGGS SUNNY SIDE UP/OMELETTE

Various fried eggs sunny side up € 6,75  
*Optional additions: ham, cheese, bacon, roast beef and tomato. Per item* € 0,25

Omelette "Bonne Femme" € 7,95

## SOUPS

Eastern chicken soup € 4,50  
Vegetable soup € 4,50  
Soup of the day, changes daily soup € 4,50  
French onion soup topped with cheese € 4,50

## NOONTIME MEAL

Salad Hussar's style with roast beef, fricandeau and smoked salmon. With eggs sunny side up and bacon. Served with bread and butter € 9,95

## AFTER NOONTIME MEAL

Bowl of tomato soup, salad hussar's style 1/2 baguette with egg salad and 1/2 baguette with American fillet with onions € 9,95

## DELICIOUS ROLLS

Veal croquette roll € 3,75

Healthful roll € 4,50

Meat loaf roll € 4,95

Italian roll with farmers ham, tomato and onions, baked with cheese € 5,50

French roll "devil's chicken" with onion, peppers, mushrooms and bean sprouts € 5,95

Mozzarella/tomato panini € 5,95

Focaccia Salami with mushrooms, peppers and onions, gratinated with mozzarella € 6,10

Waldkorn chive cream cheese with boiled egg and farmers ham € 6,90

Ciabatta carpaccio with sun dried tomatoes, pesto and Parmesan € 9,95

Trio of mini sandwiches fish smoked salmon, Dutch shrimps and eel € 11,50

# Salads and plates

## SALADS

Caesar salad € 8,75  
smoked chicken filet, Parmesan cheese, bacon, anchovy and garlic croutons

De Jonge Jager salad € 9,90  
mixed salad with fried slices of beef, mushrooms, onion and peppers

Niçoise salad € 9,90  
tuna salad with grilled tuna, haricots verts, olives, red onion and peppers

## PLATES

De Rustende Jager burger € 7,65  
with melted cheese, chilli sauce and French fries

Sate of chicken, served with bread € 9,50  
*Optional addition French fries € 1,50*

Sate of pork fillet, served with bread € 10,00  
*Optional addition French fries € 1,50*

Escalope Viennese style € 15,50  
with French fries and salad

Two fried baby soles € 17,50  
served with French fries, salad and whipped herb sauce

# Snacks

<<Bitterballen>> or various minisnacks (8 pieces) € 4,80

Cheese young and old € 4,80

<<Ossenworst>> sausage of minced meat € 4,80

Various kinds of bread. Served with tapenade, olive oil with sea salt, butter and herb butter € 4,80

Fish variation, smoked salmon and smoked eel of Gerrit Eveleens, served with sliced bread (4+4) € 9,50

# De Brasserie



R  
E  
S  
T  
A  
U  
R  
A  
N  
T