

SNACKMENU

CHARCUTERIE PLATTER

assortment of cured meats
14.95

BITTERBALLEN

typical Dutch snack served with mustard mayonaise
6 pc 5.75 | 9 pc 8.50 | 12 pc 11.00

OLD HOLLAND CHEESE

with whole grain mustard
5.50

MINI FRIKANDELLEN

typical Dutch snack served with mayonaise
4.50

VEGETABLE SAMOSA

with garlic-mint dip (vegetarian)
5.50

MIXED PLATTER

assortment of cured meats, bread, bitterballen,
Old Holland cheese, pickles and olives
15.50

BREAD PLATTER

sourdough and brown bread with aioli,
olive oil and sea salt
4.95

CRACKERS

1.75

OLIVES

2.50

CHIPS

1.00

OPENING HOURS

Wednesday through Sunday from 11.00 am
Monday and Tuesday closed

 FREE WIFI



BRASSERIE
ZYPENDAAL



EST. 2014

MENU

ENTREES

SALMON TATAKI

with little gem, wasabimayonaise and cucumber pearls

9.75

THE CLASSIC

CARPACCIO

served with Old Holland cheese,
pine nuts, sundried tomatoes and olive oil

9.75

MACKAREL

fried mackerel with smoked potatoes and
cream of verveine

9.50

YELLOW BEET

yellow beet carpaccio with avocado cream and
sweet and sour red pepper

8.50

VITELLO TONATO

vitello tonato with tunamayonaise, capers and
kalamata olives

9.75

POULTRY BROTH

with ravioli and bourbon marinated pear

6.00

SOUP OF THE DAY

6.00

TASTING PLATTER

Having trouble choosing?
Let the chef surprise you
with a selection of 3 small starters

11.00 p.p.

MAINS

COD

ovenbaked cod with a jus of yellow curry,
green beans, mussels and a chorizo crisp

19.50

CORN CHICKEN

panfried chickenbreast with Bonne Femme and taragonjus

19.00

STRUDEL

filled with couc-cous, apricots and chickpeas,
with a sauce of paprika and Ras el Hanout (vegetarian)

18.50

OUR SPECIALTY

BEEF TENDERLOIN

served with beef jus or creamy pepper sauce

180 gram 24.50

VEAL DUO

duo of braised veal and veal sirloin with a sauce of shitake and thyme

19.50

RIBROAST

grilled pork ribroast with a sauce of cognac and smoked bacon

21.00

All mains are served with fresh fries and salad

PAN FRIED POTATOES

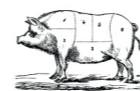
2.50

FOR THE TABLE

CHARCUTERIE PLATTER

assortment of cured meats
and pickles

14.95



DESSERTS

WARM WINTERFRUIT

with a cinnamoncrunch and
frozen yoghurt

6.50

OTHER GREAT DESSERT OPTIONS

baked goods by 'Joob bakt' and Lola's' (check the display fridge)
finish it off with a scoop of ice cream



CREMA CATALANA

with vanilla ice cream

6.50

CHOCOLATE MOUSSE

dark chocolate mousse with toblerone, eggnog and drunk raisins

6.50

CHEESE PLATTER

assortment of cheeses served with "kletzenbrood",
grape pulp mustard and nuts

7.50

SPECIAL COFFEES

IRISH COFFEE

Coffee with Jameson Whiskey

5.80

SPANISH COFFEE

Coffee with Licor43

5.80

ITALIAN COFFEE

Coffee with Disaronno Amaretto

5.80

JAMAICAN COFFEE

Coffee with Tia Maria

5.80

FRENCH COFFEE

Coffee with Grand Marnier

5.80

ARNHEM COFFEE

Coffee with 'Klarendalsche Likorette'

5.80

ANY ALLERGIES? LET US KNOW!

