

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

CRAYFISH THERMIDOR

served with bread

9.50

THE CLASSIC

CARPACCIO

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

9.75

FILOPASTRY

spinach, feta, pumpkin seeds and pomegranate dressing (vegetarian)

9.00

STEAK TARTARE

sauce of capers, onion and brandy and brioche toast

10.50

RILLETTE OF SMOKED MACKAREL

smoked beets and pickled red onions and toast

9.00

SWEET POTATO SOUP

with chili (vegetarian)

6.50

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

DUO OF DUCK

panfried duck breast and duck stew

21.00

CODFISH

cooked in garlic butter with a sauce of Pernod and dill

19.00

PAPPARDELLE

with a ragout of mixed nuts and mushrooms and rucola (vegetarian)

18.00

OUR SPECIALTY

BEEF TENDERLOIN

served with beef jus or creamy pepper sauce

180 gram 24.50

BREAM

cooked whole with tarragon sauce

21.00

PORK TENDERLOIN

with mixed mushrooms and thyme sauce

19.00

All mains are served with fresh fries and salad

PAN FRIED POTATOES

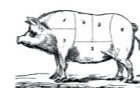
2.50

FOR THE TABLE

CHARCUTERIE PLATTER

assortment of cured meats
and pickles

14.95



DESSERTS

TARTE TATIN

of plums with vanilla ice cream

7.00

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



CHOCOLATE CAKE

with cherries and vanilla and lemon cream

7.00

POACHED PEAR

meringue and caramel ice cream

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

6.00

SPANISH COFFEE

Coffee with Licor43

6.00

ITALIAN COFFEE

Coffee with Disaronno Amaretto

6.00

JAMAICAN COFFEE

Coffee with Tia Maria

6.00

FRENCH COFFEE

Coffee with Grand Marnier

6.00

ARNHEM COFFEE

Coffee with 'Klarendalsche Likorette'

6.00

DUTCH COFFEE

Coffee with Ketel 1 Matuur

6.00

ANY ALLERGIES? LET US KNOW!

