
ENTREES

RILLETTE OF SMOKED MACKAREL

Smoked beets and pickled red onions

9.50

THE CLASSIC

CARPACCIO

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

10.50

GRATINATED MUSHROOMS

with Gruyere cheese (vegetarian)

9.50

STEAK TARTARE

sauce of capers, onion and brandy and brioche toast

11.00

GRILLED WINTER VEGETABLES

Salad of grilled winter vegetables with mustard marinated feta,
honey and thyme (vegetarian)

9.50

ONION SOUP

classic French onion soup with a gratinated cheese crouton (vegetarian)

7.00

SOUP OF THE DAY

6.00

TASTING PLATTER

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

11.50 p.p.

MAINS

GAME STEW

with red cabbage and mashed potatoes

20.50

GUINEA FOWL

with baked apple and calvados sauce

21.00

STUFFED ZUCHINI

with bulgur, nuts, cranberries and a Vacherin Mont d'Or sauce (vegetarian)

18.50

OUR SPECIALTY

BEEF TENDERLOIN

served with beef jus or creamy pepper sauce

180 gram 25.50

HAKE FILLET

with a chickpea and tomato stew and a spinach and saffron sauce

19.50

SUCKLING PIG FILLET

Grilled, with braised sauerkraut and a raisin and sherry sauce

21.50

All mains are served with fresh fries and salad

PAN FRIED POTATOES

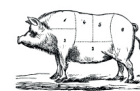
2.50

FOR THE TABLE

CHARCUTERIE PLATTER

assortment of cured meats
and pickles

15.50



ANY ALLERGIES? LET US KNOW!

DESSERTS

CREME BRULEE

with Arnheems liquor and vanilla ice cream

7.00

OTHER GREAT DESSERT OPTIONS

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



BREAD AND BUTTERPUDDING

With cinnamon ice cream and white chocolate sauce

6.50

POACHED PEAR

meringue and caramel ice cream

6.50

CHEESE PLATTER

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

8.00

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



SNACKMENU

CHARCUTERIE PLATTER

assortment of cured meats
15.50

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