

ENTREES

ASIAN MARINATED SALMON

salad with Asian marinated salmon and panfried gamba's, cream of mint and lemon, gomasio and saffron prawn crackers

9.50

THE CLASSIC

CARPACCIO

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

10.50

MUSHROOMS AU GRATIN

with cheesemix gratinated mushrooms (vegetarian)

9.50

VITELLO

with pickled green beans, mangogel and a profiterole filled with tuna cream

11.00

TOFU AND GOAT'S CHEESE

Pan fried tofu and goat's cheese with balsamic marinated turnip, roasted carrots and chicory (vegetarian)

9.50

ZUCCHINI SOUP

Creamy soup of roasted zucchini with blue cheese

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

DUKE OF BERKSHIRE PORKNECK

slowcooked with a Madeira jus and lentil stew

19.50

VEAL LOIN

with panfried chicory, black pudding and black pepper sauce

21.50

TASTING

stew of fennel and pumpkin, cheese croquette and grilled Portobello mushroom (vegetarian)

18.50

OUR SPECIALTY

BEEF TENDERLOIN

served with beef jus or creamy pepper sauce

180 gram 25.50

WINTER COD

with beets, orzo and arrabiata sauce

19.50

COQ AU VIN

Chicken thighs with Parisian potatoes, bacon, carrots, mushrooms, onion and fresh thyme, in a red wine sauce

20.50

All mains are served with fresh fries and salad

PAN FRIED POTATOES

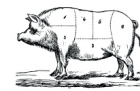
2.50

FOR THE TABLE

CHARCUTERIE PLATTER

assortment of cured meats and pickles

15.50



DESSERTS

CREME BRULEE

with Arnhems 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



PARISIAN PROFITEROL

filled with mango cream, white chocolate ice cream and warm chocolate sauce

7.00

CREPES

with fried apples, rum raisin ice cream and Captain Morgan sauce

7.50

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

ANY ALLERGIES? LET US KNOW!



SNACKMENU

CHARCUTERIE PLATTER

assortment of cured meats
15.50

BITTERBALLEN

typical Dutch snack served with mustard mayonaise
6 pc 6.00 | 9 pc 8.75 | 12 pc 11.50

OLD HOLLAND CHEESE

with whole grain mustard
6.00

MINI FRIKANDELLEN

typical Dutch snack served with mayonaise
5.00

VEGETABLE SAMOSA

with garlic-mint dip (vegetarian)
6.00

MIXED PLATTER

assortment of cured meats, bread, bitterballen,
Old Holland cheese, pickles and olives
16.50

BREAD PLATTER

sourdough and brown bread with aioli,
olive oil and sea salt
5.00

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