

# MENU

## ENTREES

- Coppa di Parma**, Green bean salad, tomato salsa and pickled red onions 10.50  
**Carpaccio**, Old Holland cheese, pine nuts, sundried tomatoes, olive oil 10.50  
**Beet carpaccio**, edamame cream, dates, hazelnut dressing (vegan) 9.50  
**Gazpacho**, marinated scampi, focaccia crostini, paprika aioli 11.00\*  
**Creamy broccoli soup**, olive tapenade and croutons (vegan) 7.00  
**Soup of the day** 6.50

### TASTING PLATTER

Having trouble choosing?  
Let the chef surprise you  
with a selection of 3 small starters  
11.50 per person\*

## MAINS

- Catch of the day**, ask the staff for today's special 22.00\*  
**Grilled Chuck tender**, Roquefort sauce 21.50  
**Gnocchi**, cashewnuts, pumpkin and vegan cheddar sauce (vegan) 19.00  
**Coquelet**, spicy marinade, lemon, thyme jus 22.00\*  
**Classic mussels**, fries, salad and two sauces 21.50  
**Ribroast**, mango-pepper sauce 22.50\*

*All mains are served with fresh fries and salad*

### PAN FRIED POTATOES

3.50

## DESSERTS

- Fruit soup**, melon, mint and frozen yoghurt 7.50  
**Trifle**, strawberries, Swiss cream, vanilla ice cream 8.00  
**Poire Belle Helene**, poached pear, vanilla ice cream, warm chocolate sauce 7.00  
**Cheeseplatter**, assortment of 3 cheeses, "kletzenbrood", grapemustard, nuts 8.50\*

**OTHER GREAT DESSERT OPTIONS**  
baked goods by 'Lola's'  
(check the display fridge)  
finish it off with a scoop of ice cream



**3-course menu**  
**€33\***

Make your own  
3-course menu  
Choose 1 entree, 1 main and  
1 dessert from the dishes  
above

\* dishes with a \* have an additional  
cost of €1 on the menu price

ANY ALLERGIES? LET US KNOW!



BRASSERIE  
**ZYPENDAAL**

EST. 2014