



# brasserie VRIJBURCHT

## **SANDWICHES 'VRIJBURCHT' – 11:30 till 16:00**

*On dark sourdough bread (Glutenfree bread available € 1,50 supplement)*

Hummus with rosemary oil, dried kalamata olives and marinated chickpeas € 10.50 (VN)

Vitello Tonnato; thinly sliced veal with cream of tuna, capers, aragula and quail-egg € 12.50

Smoked salmon with horseradish and romaine lettuce € 13.75

Roast beef of entrecôte with chipotle mayonnaise, salsa of bell- pepper, head lettuce poached egg € 14.75

Avocado, Feta-cheese, sour cream, pomegranate and walnut € 12.50

Chef's special Bacalhau with tomato, mango- chutney and cream of birambi € 12.50

Brioche with crayfish, bisque mayonnaise and head lettuce € 15.50

## **WARM LUNCH DISHES – 11:30 till 16:00**

Grilled sandwich 'Vrijburcht' with chicken roulade, tomato, farmer's cheese and red bell-pepper dip € 12.75

Spicy grilled sandwich "Vrijburcht" with pepperoni, farmer's cheese, white onion, South American red pepper and red bell-pepper dip € 12.75

Kids grilled sandwich with chicken roulade and cheese € 6.75

"Eggs Norwegian" poached eggs with marinated salmon, wild spinach and Hollandaise sauce € 16.50

Steak sandwich with portobello mushroom, brie and aragula € 16.50

## **SNACKS**

Flatbread with dip € 8.50 (V)

Bitterballen (6) with mustard € 8.25

Bitterballen 'Ajuma' (6) with ras el hanout mayonnaise € 8.75 (V)

Cheesesticks (6) with "Old Amsterdam" and chilisauc € 8.25 (V)

Crispy chicken (5) with sauce of roasted sesame € 9.50

Nachos from the oven with tomato, onion, jalapeño, cheddar and guacamole € 13.50 (V)

Bruschetta's. €9.50 (V)

## **HOMEMADE CAKES AND CHOCOLATE**

Passionfruit cheesecake € 6.00

Appel pie with almond € 6.00

**+ whipped cream € 0,50**

Bonbons (various flavours) € 2.50

*V = Vegetarian/ VN = Vegan/ Allergies or special wishes ? Please let us know.*



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# VRIJBURCHT

## STARTERS

Flatbread with dip € 8.50

Beetroot soup with Wasabi crème fraise € 12.50

Roast beef of Rib-eye with chipotle mayonnaise, salsa of bell- pepper and poached egg € 16.50

Vitello Tonnato; thinly sliced veal with cream of tuna, capers, aragula and quail-egg € 13.50

Carpaccio of kohlrabi , saffron , cranberries, arugula and citrus dressing (VN) € 11,50

Oriental salad with fillet of red mullet, kimchi , orange ,red pepper and bamboo shoots € 14.50

Caprese salad with “ Coeur de Boeuf” tomato, burrata, arugula and pine nuts with crostini € 13.50 (V)

“ Paling in 't groen” ; Smoked eel with cream of spinach, green peas, jacked beetroot, fresh herbes and rye bread € 15.50

## MAIN COURSES

Catch of the day (daily price)

Panfried sole fish with beurre noisette, fries and mixed salad € 23.50

Pan fried rib-eye (250gr. - medium rare ) with potato Gratin , haricots verts and

Beurre café de paris € 35,00

Grilled corn fed spring chicken with poultry sauce, farmers fries and mixed salad € 23.75

Burger of “Blonde d' Aquitaine” beef (200 gr. - medium) with Fontina cheese, compote of red onion, mustard mayonnaise and fries € 21.50

Pasta Vongole with linguine € 22.50

Melanzane alla parmigiana with scamorza, flatbread and aragula € 21.50 (V)

Baked

Shoarma of oyster mushroom, pita bread, garlic cream, little gem and grilled vegetables € 21.50 (VN)

## SIDE DISHES

Flatbread with dip € 8.50

Farmers fries with mayonnaise € 5.75 (Large)

Farmers fries with mayonnaise € 4.25 ( small)

Sweet potato fries with chipotle mayonnaise ( with Parmesan on request) € 8.50

Mixed salad € 4.50

Potato Gratin € 4.50

## FOR THE KIDS

Chicken nuggets with fries and lettuce € 11.50

Pasta with tomato sauce, basil and Parmesan cheese € 9.50 (V)

Mini magnums (milk chocolat) with smarties € 6.50

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