

BRASSERIE
HERENGRACHT

DINNER

STARTERS

DUTCH BEEF CARPACCIO <i>TRUFFELMAYO/PINESEEDS/RUCOLA/CAPERS</i>	11.50
PORC BELLY <i>FRIED RÖSTI/SAUERKRAUT/CRANBERRIES</i>	9
MARINATED SALMON <i>WHISKY/HORSERADISH RICOTTA/CUCUMBER</i>	11
CHARCUTERIE <i>SMOKED HAM/PATÉ/DUCK RILETTE/TOMATO CHUTNEY</i>	13
MUSHROOM SALAD AS STARTER OR MAINCOURSE <i>ORGANIC BLUECHEESE/COOKING PEAR/CRANBERRIES</i>	10 / 15
FRENCH ONIONSOUP <i>CHEESE CROUTON/PARSLEY</i>	8
CAMEMBERT <i>CRANBERRY COMPOTE/RYE BREAD</i>	9.5
OCTOPUS CARPACCIO <i>DILLE POTATOSALAD/MUSTARD-VINAIGRETTE</i>	11
TOMATO SOUP <i>DARK RYE BREAD</i>	7.5
THIS WEEKS STARTER	9
<u>KIDS MENU</u>	
MEAT CROQUETS WITH FRIES	8
SMALL BEEF CARPACCIO <i>PARMESAN/SEEDMIX/TRUFFELMAYO</i>	6.5
PANCAKE DUTCH WITH POWDER-SUGAR AND SYRUP. ..	6.5
BEEFFILET OR CODFILET <i>WITH FRIES AND SALAD</i>	13
ICECREAM AND WHIPPED CREAM	5.5
HAMBURGER ON ROLL <i>ON A ROLL WITH FRIES AND SALAD</i>	13.5
SMALL TOMATOSOUP	5
SIDE BOWL OF FRENCH FRIES, SALAD OR VEGGIES	3.8

MAIN COURSES

VENISON STEAK <i>HERBY POTATOCREAM/RED CABBAGE/GAME-SAUCE</i>	23.5
FLANKSTEAK DRY AGED <i>POTATO-WEDGES/SEASONS VEGETABLES/REDWINE-SAUCE</i>	24.5
OSSOBUCO <i>MASHED POTATOES/SPRING ONION/CAPONATA/PARSNIPCHIP</i>	22.5
FILET OF HALIBUT <i>POTATOCREAM/CHINESE VEGETABLES/WHITE WINESAUCE</i>	23.5
SALMON STEAK <i>PASTA TAGLIATINI/ASIAN VEGGIES/TERIYAKI</i>	22.5
VEGETARIAN POKÉBOWL <i>VEGETABLES/NUTS/WILD RICE/NORICHIPS/AVOCADO</i>	18.5

GREAT BEEF NEEDS THE RIGHT TREAT AND SOME TIME TO DEVELOP THE BEST NATURAL TASTE. A COUPLE OF WEEKS OF DRY-AGING IN OUR OWN DRY -AGE CLIMATE. JUST LIKE THE FARMERS USED TO DO IN THEIR BARNs BACK IN THE OLD DAYS. DRY-AGING. THATS WHAT WE DO IN THE BRASSERIE TO OUR PRIME RIB AND FLANK-STEAK. TO CREATE GREAT TASTE THAT YOU DESERVE.

PRIMERIB BEEF PER 100 GR 9.9
ASK FOR AVAILABLE SIZES

DESSERTS

DUTCH CHEESEPLATEAU <i>APPELBUTTER/WALNUTS/GRAPES</i>	12
DAME BLANCHE <i>VANILLE ICE CREAM/HOT CHOCOLATE SAUCE</i>	8
PISTACHIO CRANBERRY PARFAIT <i>AMARENE CHERRIES</i>	8
BREAD AND BUTTER <i>SUGAR BREAD/CARAMEL ICE CREAM</i>	8
THIS WEEKS DESSERT <i>ASK YOUR WAITER OR WAITRESS</i>	7.5
3-COURSE WEEKLY MENU <i>FRESH FROM THE SEASON</i>	32.5