

Three Course Menu From € 39.80

STARTERS

***Tomato Soup (can be ordered vegan)

Fresh, slightly sweet and creamy.

*Envelope with spinach and Brie

warm from the oven with honey-balsamic dressing and roasted

*Carpaccio from Argentinean beef with Peccorini

thinly sliced raw beef. It is served with a tasty little toast with olive-tapenade, mustard-dressing and Peccorini (grated cheese).

*Vitello Tonato (the special way) (suppl. € 1.25)

Roasted veal, thinly sliced and filled with a tuna salad and served with a dressing of green herbs, capers and picked lettuce.

*King prawns (suppl. € 2.00)

With a whisky- cocktail sauce.

Starters can also be ordered separately.

Soup € 7,50 other Starters (excluding supplement) € 11,00

Main courses ordered separately: € 24,95

Desserts ordered separately: € 9,00

The with * marked starters can also be ordered as a main course.

**this dishes can be ordered as a junior- or senior portion (-/- € 1,50)

***this dishes can be ordered vegan.

MAIN COURSES

**Steak from Uruguay

Either with Gorgonzola-, Pepper- red Wine sauce or a mushroom- cream sauce.

**Stew

Of spicy beef, a recipe of my friend Raphael, from the Catalan cuisine.

**Spareribs

So tasty, we need not say more!

Salmon fillet

Cooked in one of our ovens, covered with a sauce of crème fraiche and grilled pepper.

***Vegetarian Puff-Pastry Roll

Filled with steamed vegetables, roasted nuts and Brie.

Served with a slightly

Supplements are extra costs.

Extra: Baked bread with olive tapenade and herb-butter € 5.20

Allergens: are you allergic to certain products and/or ingredients, in consultation with the chef we can take this into account. Ask the service for information.

DESSERTS

Tiramisu

Home-made (like nearly everything on this menu) with roasted almonds.

Yoghurt Mousse

Purely Greek with roasted walnuts and hazelnuts, covered with a tasty sauce of honey.

Monchou pie

A delicious pie with a layer of Dutch biscuits, a layer of Monchou and a topping of cherries.

"Dame Blanche" (White Lady)

Vanilla ice-cream, warm Belgian chocolate sauce (Barry Callebaut) and home-made whipped cream with a touch of sugar.

"Karamelbokaal"

Vanilla ice-cream, covered with a caramel sauce made by our zealous student sprinkled with nougat.

"Hümmlinger Boeren Appeltaart"

Apple pie made after an old and well preserved family recipe. With almond and cinnamon ice cream. Plus some egg-nog sauce.

If the above mentioned desserts are too much for you, one can always order a cup of tea or coffee (this also means cappuccino/espresso and café au lait) instead. These will be served with a small liqueur of your choice with some sweetened whipped cream on top.

Three course christmas menu from € 39.80

Starters

Soup from the forest (vegetarian)

Creamy forest -mushroom soup.

Puff pastry

filled with a ragout of venison and mushrooms.

Fish palette (suppl. € 3.50)

With smoked salmon, Dutch shrimps, steamed mackerel and grilled mullet fillet.

Game tasting (suppl. € 3.50)

Wild boar coppa, roasted venison fillet and marinated goose with oyster mushrooms.

Pear

Poached, with brie from the oven, caramelized nuts and Balsamic syrup.



Main courses

Halibut fillet (suppl. € 2.95)

Baked on the skin with a topping of herbs and mie de pain, served on a vegetable risotto.

The "panting deer" cannot escape the hunt (suppl. € 7.50)

Fillet from the back on a venison stew with mushrooms and served with a mix of mashed potatoes and apples.

Veal tenderloin (suppl. € 7.50)

With melted gorgonzola and tagliatelle.

Pork tenderloin

Rolled in bacon then fried and served with Stroganoff sauce and rösti fries.

Pumpkin pie

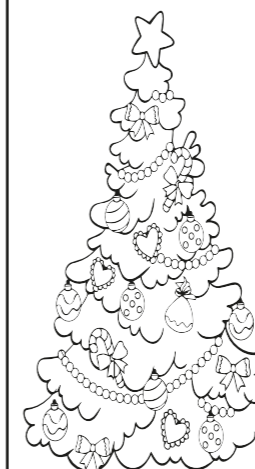
An interplay with a pumpkin schnitzel and cream cheese with herbs.



Desserts

Dessert Noelle (suppl. € 4.50)

A combination of several festive desserts.



On behalf of the employees of
Brasserie de Bergerrie,
we wish you a
Merry Christmas and a
healthy and prosperous 2024

