

BROOKLYN

DINNER MENU



(17:00 – 22:00 hrs)

STARTERS

ITALIAN PLATTER (TO SHARE FOR 2) 22.5

Italiaans charcuterie plateau | Diverse Italiaanse vleeswaren | Diverse Italiaanse kazen | Gegrilde groentes | Vers afgebakken brood
Italian charcuterie platter / Various Italian meats / Various Italian cheeses / Grilled vegetables / Freshly baked bread

CAESAR SALAD 10

Romeinse sla | Gegrilde kip | Croutons | Ansjovis dressing | Gekookt ei | Parmezaanse kaas
Romain lettuce / Grilled chicken / Croutons / Anchovy dressing / Boiled egg / Parmesan cheese

CAESAR SALAD LARGE (MAIN) 15

NICOISE SALAD 9.5

Gegrilde tonijn | Cherry tomaten | Gemarineerde olijven | Rode uienringen | Haricot verts | Gekookt ei
Grilled tuna / Cherry tomatoes / Marinated olives / Red onion rings / Haricot verts / Boiled egg

NICOISE SALAD LARGE (MAIN) 14

GOAT CHEESE ROULADE 9.5

Rollade van geitenkaas | Gecarameliseerde walnoten | Granité van tomaten coulis
Roulade of goat cheese / Caramelised chest nuts / Granité of tomato coulis

SOUPS

PUMPKIN (VEGA) 8.5

Gekruide pompoen soep met julienne van groentes
Seasoned pumpkin soup with vegetables julienne

SOUP OF THE DAY

Vraag uw gastheer/gastvrouw om de soep van de dag
Ask your waiter/waitress for the soup of the day

MAINS

SHORT RIB

Gegrilde en gemarineerde runder short rib | Groene asperges | BBQ saus | “Luie wijven” friet
Grilled and marinated beef short rib / Green asparagus / BBQ sauce / “Lazy wives” fries

SUCADE

Rundersucade met huisgemaakt jus | Knolselderij mousseline | Diverse soorten paddenstoelen
Beef sucade with home made gravy / Celleriac mousseline / Different types of mushrooms

DUCK BREAST

Sous-vide bereide tamme eendenborst | Gebakken Opperdoezer ronden | Gebakken savooiekool | Jus van Granny Smith appels
Sous-vide cooked tame duck breast / Baked Dutch potatoes / Baked savoy cabbage / Gravy / Granny Smith apples

TUNA

Gegrilde tonijn steak met maanzaad | Tomaten risotto | Gemengde gegrilde groentes
Grilled tuna steak with poppy seed / Tomato risotto / Mixed grilled vegetables

COD FILET

Gebakken kabeljauw filet | Aardappel mousseline | Gerookte IJsselmeer paling | Postelein | Saus van groene waterkers
Pan fried cod filet / Potato mousseline / Smoked Dutch eel / Purslane / Sauce of green water cressgrilled vegetables

RAVIOLI (VEGA)

Met ricotta van geitenkaas gevulde ravioli | Groene asperges | Bospaddenstoelen | Bieslook & citroenschil
Ravioli filled with ricotta of goat cheese / Green asparagus / Forest mushrooms / Chives & lemon zest

RISOTTO (VEGA)

Risotto met tempura groenten | Paddenstoelen | Waterkers
Risotto with tempura vegetables / Mushrooms / Water cress

8.5

SIDES

“LAZY WIVES” FRIES

Verse gebakken “luie wijven” friet met schil | Mayonaise & ketchup
Freshly baked unpeeled fries / Mayonnaise & ketchup

3.5

SIDE SALAD

Gemengde groene salade met kruidendressing
Mixed green salad with herb dressing

3.5

DESSERTS

CHOCOLATE PIE

Chocolade canache taart | Yoghurt chips | Zeezout caramelsaus
Chocolate canache pie / Yogurt crisps / Sea salt caramel sauce

9

TROPICAL

Gegrilde ananas | Kokosnoot ijs | Saus van steranijs
Grilled pine apple / Coconu ice cream / Sauce of star anise

9

TRIO MOUSSE

Trio van verschillende soorten mousse:
Bloedsinaasappel | Witte chocolade | Bailey's
Trio of different kinds of mousse: Blood orange / White chocolate / Bailey's

9

DUTCH CHEESE PLATTER

Kaasplankje met 3 soorten Hollandse kazen | Appel-peren siroop | Amsterdamse uien compote | Geroosterd noten-vijgen brood
Cheese platter of 3 types of Dutch cheeses / Apple-pear syrup / Amsterdam onion compote / Toasted nuts-figs bread

12.5

INTERNATIONAL COFFEE

Uw keuze uit de volgende internationale koffies:
Iers | Spaans | Italiaans
Your choice of the following international coffees: Irish / Spanish / Italian

8.5

16.5

16.5