

## SNACKMENU

### CHARCUTERIE PLATTER

assortment of cured meats  
14.95

### BITTERBALLEN

typical Dutch snack served with mustard mayonaise  
6 pc 5.75 | 9 pc 8.50 | 12 pc 11.00

### OLD HOLLAND CHEESE

with whole grain mustard  
5.50

### MINI FRIKANDELLEN

typical Dutch snack served with mayonaise  
4.50

### VEGETABLE SAMOSA

with garlic-mint dip (vegetarian)  
5.50

### MIXED PLATTER

assortment of cured meats, bread, bitterballen,  
Old Holland cheese, pickles and olives  
15.50

### BREAD PLATTER

sourdough and brown bread with aioli,  
olive oil and sea salt  
4.95

### CRACKERS

1.75

### CHIPS

1.00

### OLIVES

2.50

### OPENING HOURS

Wednesday through Sunday from 11.00 am  
Monday and Tuesday closed

 FREE WIFI



BRASSERIE  
**ZYPENDAAL**



EST. 2014

MENU

## ENTREES

### PULLED SALMON

marinated in mustard and vanilla  
with a lemon dill cream

9.50

### THE CLASSIC

#### CARPACCIO

served with Old Holland cheese, pine  
nuts, sundried tomatoes and olive oil

9.75

### COPPA DI PARMA

served with sangria gel, crispy chorizo  
and honey marinated melon

9.75

### CAMEMBERT

oven baked with garlic, crudité  
and crostini (vegetarian)

9.50

### SCAMPI'S

salad with paprika caviar, cured fennel  
and grapefruit

9.50

### BOUILLABAISSE

fish soup served traditionally with rouille and toast

9.50

### POMODORI SOUP

with basil cream (vegetarian)

6.00

### SOEP OF THE DAY

6.00

### BREAD PLATTER

sourdough and brown bread with aioli,  
olive oil and sea salt

4.95

## MAINS

### RISOTTO

served with seasonal vegetables and Old Holland cheese (vegetarian)

18.50

### SOLE

pan fried with jus and lemon

19.50

### PETITE TENDER

served with a spicy tomato and garlic salsa

250 grams | 21.50

### SUCKLING PIG PORKCHOPS

served with magor sauce

19.75

### OUR SPECIALTY

#### BEEF TENDERLOIN

served with beef jus or creamy pepper sauce

180 grams | 24.50

### DUCKBREAST

pan fried with orange and pink pepper sauce

19.50

### BOUILLABAISSE

fish soup served traditionally with rouille and toast

18.50

*All mains are served with fresh fries and salad*

### PAN FRIED POTATOES

2.50

### FOR THE TABLE

#### CHARCUTERIE PLATTER

assortment of cured meats  
and pickles

14.95



ANY ALLERGIES? LET US KNOW!

## DESSERTS

### APPLE BAVAROIS

served with mascarpone cream  
and pistachio crumble

6.50

### OTHER GREAT DESSERT OPTIONS

baked goods by 'Joob bakt' and Lola's' (check the display fridge)

finish it off with a scoop of ice cream



### STRAWBERRY ROMANOFF

vodka marinated strawberries with strawberry cream  
and vanilla ice cream

6.50

### DAME BLACHE

vanilla ice cream, whipped cream and hot chocolate sauce

6.50

### CHEESE PLATTER

assortment of cheeses served with "kletzenbrood",  
grape pulp mustard and nuts

7.50

## SPECIAL COFFEES

### IRISH COFFEE

Coffee with Jameson Whiskey

5.80

### SPANISH COFFEE

Coffee with Licor43

5.80

### ITALIAN COFFEE

Coffee with Disaronno Amaretto

5.80

### JAMAICAN COFFEE

Coffee with Tia Maria

5.80

### FRENCH COFFEE

Coffee with Grand Marnier

5.80

### ARNHEM COFFEE

Coffee with 'Klarendalsche Likorette'

5.80

