



DE BRANDERIJ

ASSEN

3-COURSE MENU € 26,50

Bread

Served with herb butter

Pork tenderloin satay

Royal satay with homemade peanut sauce

Vegetarian tortellini

Served with homemade creamy sauce and vegetables

White Chocolate Cake

On a base of bastogne biscuit, served with a strawberry coulis.



DE BRANDIERIJ

ASSEN

3-COURSE MENU € 29,95

Bread

Served with herb butter

Mustardsoup

With Groninger mustard, sausage and spring onion (opt. vegetarian)

Pork tenderloin

Served with homemade peppersauce

Hake fillet

Served with hollandaisesauce

Vegetarian tortellini

Served with homemade creamy sauce and vegetables

White Chocolate Cake

On a base of bastogne biscuit, served with a strawberry coulis.

Dame Blanche

Three scoops of vanilla ice cream with warm chocolate sauce



DE BRANDERIJ

— A S S E N —

3-COURSE MENU STANDARD € 34,50

Mustardsoup

With Groninger mustard, sausage and spring onion (opt. vegetarian)

Beetroot Tartar

Served with roasted hazelnuts, goat cheese and basil dressing.

Shrimp croquettes

2 Dutch shrimp croquettes. Served with creamy mustard dip.

Pork tenderloin

Filled with blue cheese, served with homemade peppersauce

Salmon fillet baked on the skin

Served with dill-white wine sauce

Vegetarian lasagna

With zucchini, leek, mushrooms, onion and brie. Topped with port syrup, arugula, cashew nuts and sun-dried tomatoes.

White Chocolate Cake

On a base of bastogne biscuit, served with a strawberry coulis.

Dame Blanche

Three scoops of vanilla ice cream with warm chocolate sauce

Classic Crème Brûlée

Served in a classic way



DE BRANDERIJ

ASSEN

3-COURSE MENU DELUXE € 38,50

Goat cheese salad

Marinated goat cheese served with red onion, sun-dried tomatoes, walnuts and balsamic vinegar.

Carpaccio-wrap

Beef tenderloin carpaccio rolled in tortilla with aged cheese, pine nuts and truffle mayonnaise.

Shrimp croquettes

2 Dutch shrimp croquettes. Served with creamy mustard dip.

Skewer of Beef Tenderloin

Served with homemade chimichurri

Salmon fillet baked on the skin

Served with dill-white wine sauce

Vegetarian lasagna

With zucchini, leek, mushrooms, onion and brie. Topped with port syrup, arugula, cashew nuts and sun-dried tomatoes.

White Chocolate Cake

On a base of bastogne biscuit, served with a strawberry coulis.

Tiramisu

Homemade Tiramisu

Tropical Chocolate

Homemade brownie met pecannoten, white chocolatemousse and mango sorbet