

# BR E N D

Broeck

GRAND CAFÉ • HOTEL • AMBACHT



DINER: 17:00 - 21:00



## TO START WITH

<b>BREAD</b> Whipped butter   sage oil   sea salt   3 pieces	7.5	<b>PORK BELLY</b> Hoisin   crispy rice   spring onion   sesame	10
<b>SERRANOHAM</b> Hot honey   pecan crumble	12.5	<b>EBI PRAWNS</b> Fried   torpedo shrimp   chili sauce   6 pieces	12

## STARTERS

*Delicious to share or just as a starter*

<b>BEEF CARPACCIO</b> Truffle mayonnaise   pecan   parmesan   aged balsamic	15
<b>VEAL TARTARE</b> Old Ruyge Weyde cheese   capers   spring onion   chives	13
<b>TERIYAKI CHICKEN BUNS</b> Gua bao   chicken   teriyaki   kimchi   sesame   2 pieces	12.5
<b>TUNA SASHIMI</b> Tuna   sea purslane   passion fruit   horseradish   cucumber	14

 **AUBERGINE**  
Gratinated | béchamel sauce | tomato sauce | sage

11

## MAIN COURSES

*Delicious to share or simply as a main course*

<b>DUCK</b> Sweet potato cream   mango chutney   hoisin   sugar snaps	24
<b>FLAT IRON STEAK 200/300 GRAM</b> Lobster risotto   crayfish   peas   herb oil	28   35
<b>RED SNAPPER</b> Pearl barley   green asparagus   parmesan foam   green peas	25
 <b>SAVOY CABBAGE &amp; LEEK</b> Japanese mayonnaise   beurre orange   Korean barbecue sauce	21

**COD AND PRAWN**  
Pumpkin purée | seasonal vegetables | koji beurre blanc | polenta


27.5

*Fancy something sweet? Ask for our dessert menu*

## SOUP

**TOM KHA KAI**  
Coconut | lemongrass | chicken | galangal

9

 **MUSTARD SOUP**  
Spring onion | cheese stick

8.5

## PLATE DISH

**CHICKEN SATAY**  
Chicken | peanut sauce | atjar | cassava | fries

22

**SMASHED BURGER**  
Tomato | onion chutney | burger sauce | cheddar | fries

22

## DELICIOUS TO ADD

Fries with mayonnaise      small 3.5 | large 5.5

Fries with truffle mayonnaise and parmesan      small 5 | big 7

 Vegetables      5

 Green salad      6

 Eastern stir-fried vegetables      6

• Do you have an allergy? Let us know! •