

BR E N I D

Broeck

GRAND CAFÉ • HOTEL • AMBACHT



DINER: 17:00 - 21:00



TO START WITH

BREAD

Salted butter | olive oil

6.5

GYOZA

Steamed chicken | teriyaki | spring onion | 4 pieces

10

PATA NEGRA

Spanish ham | Iberico pork | 60 grams

14.5

EBI PRAWNS

Fried | torpedo shrimp | chili sauce | 6 pieces

12

STARTERS

Delicious to share or just as a starter

BEEF CARPACCIO

Truffle mayonnaise | pecan | parmesan | aged balsamic

15

ORIENTAL DUCK

Duck breast | daikon | five spices

12.5

 **OKONOMIYAKI** 10.5
Japanese pancake | mushrooms | pointed cabbage | bonito flakes
Vegetarian option available

SCALLOP

2 pieces | Parmesan foam | green asparagus | quail egg
Supplement pata negra +3

13.5

 **STRACCIATELLA** 12.5
Burrata | beetroot | pistachio | Granny Smith

SALMON TARTARE

Blini | herring caviar | crème fraîche | dill

12.5

BEEF

Beef mouse | kimchi | sriracha mayonnaise | wasabi cracker

12.5

SOUP

CHESTNUT SOUP

Potato wedges | shoyu | salsify

9

MUSTARD SOUP

Spring onion | cheese stick

8.5

MAIN COURSES

Delicious to share or simply as a main course

SUCKLING PIG

Pumpkin purée | seasonal vegetables | truffle sauce

22.5

COD

Lobster risotto | crayfish | peas | herb oil

29.5

 **ROASTED LION'S MANE** 25
Lion's mane mushroom | shiitake glaze | glass noodles | peanut

STICKY BEEF

Beef | Asian glaze | pak choi | sugar snap peas | bean sprouts

25.5

SEA BASS

Pumpkin purée | seasonal vegetables | koji beurre blanc | polenta

26

 **EGGPLANT** 21.5
Romesco sauce | almonds | harissa | ricotta | pomegranate

Fancy something sweet? Ask for our dessert menu

PLATE DISH

STEAK FRITES

Fries | salad | truffle jus

26.5

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

 Vegetables 3.5

Fries with truffle mayonnaise
and parmesan

small 5 | big 7

 Green salad 6

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