

# BR E N D

Broeck

GRAND CAFÉ • HOTEL • AMBACHT





DINER: 17:00 - 21:00

## ALL TIME FAVORITES



<b>MUSTARD SOUP</b> 	8
With spring onions and homemade cheese stick	
<b>CARPACCIO</b>	14.5
Thin sliced beef carpaccio with truffle mayonnaise and cheese	
<b>SALMON</b>	26.5
Salmon with pappardelle, pesto cream sauce, arugula and Parmesan cheese	
<b>BROECK'S BURGER</b>	21.5
Blank Angus burger, cheese and smokey burger sauce	
<b>CHICKEN SATAY</b>	20.5
Chicken stay on a skewer with peanut sauce and fries	
<b>TOURNEDOS (200 GRAM)</b>	33
With truffle gravy	
<b>DAME BLANCHE</b>	10
Vanilla ice cream, hot chocolate sauce, Dutch advocaat	
<b>BROECK'S ICE CREAM DESSERT</b>	10
Three Cookie ice cream with caramel sauce	

*Would you like to start with some bread?*

**BREAD** 6  
Bread with salted butter

## STARTERS

<b>TOM KHA KAI</b>	9.5
Thai chicken soup with lemongrass, galangal, shiitake and pulled chicken thigh	
 <b>GNOCCHI</b>	13
Homemade gnocchi with sage butter, roasted walnuts, arugula and sun-dried tomato	
<b>SCALLOPS</b>	17.5
Fried scallops with celeriac cream, bacon crumble and hazelnut oil	
<b>TRUFFLE BEEF</b>	14
Marinated beef loin with ponzu, truffle mayonnaise and sweet potato cream	
<b>DUCK AND APPLE</b>	14.5
Homemade duck prosciutto with caramelized apple, pistachios, crostinis and aged balsamic vinegar	


## MAIN COURSES

<b>TUNA STEAK</b>	25
Briefly grilled tuna steak with sesame and a salad of oriental vegetables	
<b>LAMB SIRLOIN</b>	29.5
With asparagus, hollandaise sauce and potato gratin	
<b>HALIBUT AND PRAWN</b>	25
Halibut fillet with fried prawns, peas cream, candied kohlrabi and butter sauce	
<b>FLAT IRON STEAK</b>	26
Tagliata style with aged balsamic vinegar, Parmesan cheese, arugula and caramelized pecans	
 <b>PAPPARDELLE</b>	21.5
Vegetarian pasta with fresh spinach, mint, zucchini and pistachios	
 <b>GADO GADO</b>	17
Indonesian salad with white cabbage, green beans and peanut sauce, seroending and cassava with a boiled egg (vegan possible)	

*All main courses are served with fries and mayonnaise*



## HUNGRY?

Extra fries	5.5
 Extra salad	5.5

## DESSERT

<b>CHEESE</b>	14.5
4 cheeses with crostini, balsamic vinegar and nuts	
<b>BANOFFEE PIE</b>	10
Banoffee with hazelnut ice cream, pisang ambon foam, caramel and Swiss cream	
<b>LEMON MERINGUE</b>	11
Tartalette with lemon curd and a small glass homemade limoncello	
<b>FRIANDISES FOR COFFEE</b>	5
Sweets for your coffee or tea	

• Do you have an allergy? Please let us know! •