

Dinner menu



Dear guests,

Welcome to our restaurant!
Enjoy the dishes and our hospitality.

Team de Brabantse Kluis

Do you have any food allergies or dietary requirements?

Please let us know. We will provide you with the allergens menu

The Brabantse Kluis menu

4 courses for € 44,50

(starter, main course, dessert, coffee with sweets)

5 courses for € 49,50

(starter, soup, main course, dessert, coffee with sweets)

Carpaccio

With Parmesan cheese, pine nuts, salad and truffle or pesto dressing

or

Sister Sarto's salad

Smoked Rijpelaal eel, salmon, mackerel, capers and mustard dill dressing

or

Nachos with cheese

Nachos from the oven with melted cheese, tomato salsa, jalapeños and crème fraîche

Fresh tomato soup with meatballs*

or

Seasonal soup

Changing soup of the season

Tournedos with pepper sauce

Fillet steak (200 grams), the most tender part of the beef, served with pepper sauce

or

Pike perch fillet

With shellfish sauce

or

Ravioli

of goat cheese and honey, served with pumpkin sauce and pumpkin seeds

Trifle speculoos

Spiced biscuit crumble, white chocolate mousse and whipped cream

or

Heavenly mud

Chocolate mousse with whipped cream

or

Ice cream coupe

2 scoops of ice cream with whipped cream

Coffee with sweets

* Also available in a vegetarian option

Amuse

Pieces of baguette with herb butter 4,75

Break bread with spreads 7,25

Truffle mayonnaise, aioli and herb butter

Starters

Our starters are served with baguette and herb butter.

Carpaccio 12,50

With Parmesan cheese, pine nuts, salad and truffle or pesto dressing

- **With shaved duck liver** + 4,00

- **With 3 fried king prawns** + 5,95

Nachos with cheese 8,95

Nachos from the oven with melted cheese, tomato salsa, jalapeños and crème fraîche



Gamba's pil pil 10,50

Whit spicy tomato-garlic oil

Tataki of diamond hare 11,25

Japanese style of diamond hare with spring onion, red pepper, fried unions and Oriental sauce

* Also available in a vegetarian option



Soups

Served with baguette and herb butter

Fresh tomato soup* 6,50

With meatballs

Vegetable soup* 6,50

With meatballs

Homemade pea soup 7,25

Served with rye bread and bacon

Seasonal soup 6,50

Changing soup of the season

Salads

Babyleaf salad, served baguette and herb butter. Salads are available in the size of a starter or as a main dish salad.

Sister Sarto's salad 12,50/18,50

Smoked Rijpelaal eel, salmon, mackerel, capers and mustard dill dressing

Sister Madeleine's salad* 11,25/17,25

Lukewarm goat cheese with honey, sweet and sour onions, candied nuts and bacon

Sister Liesbeth's salad 12,25/17,25

Carpaccio, Parmesan cheese, pine nuts, bread croutons and pesto dressing



* Also available in a vegetarian option



Meat dishes

All meat dishes are served with stir-fried vegetables, fries and mayonnaise.

Tournedos with pepper sauce 30,95

Fillet steak (200 grams), the most tender part of the beef, served with pepper sauce

Surf and turf 25,50

Beef tenderloin slices with 3 fried king prawns and truffle sauce

Pork tenderloin slices with mushroom sauce 18,95

Mixed Grill 22,95

Western steak, pork tenderloin, beef tenderloin and chicken fillet, served with herb butter

Schnitzel with sauce of your choice 17,50

Choose between: mushroom sauce or pepper sauce

Burgers and sate

All dishes are served with salad, fries and mayonnaise.

Chef's Beefburger 18,50

With pulled pork, bacon, tomato, salad and truffle mayonnaise

Beefburger BBQ 17,95

With tomato, pickle, bacon, fried onion rings and barbecue sauce

Pork tenderloin satay 18,25

With fried onion, atjar, shrimp crackers and peanut sauce





Fish and vegetarian dishes

All fish dishes are served with stir-fried vegetables, fries and mayonnaise.

Oriental prawns 19,95

Baked in teriyaki sauce

Cod fillet 21,95

With a crumble of dried ham and butter-dill sauce

Pike perch fillet 22,50

With shellfish sauce

Ravioli 17,75

Of goat cheese and honey, served with pumpkin sauce and pumpkin seeds

Vegan jackfruit 17,95

Bread with jackfruit served with barbecue sauce and fresh salad



Desserts

Enjoy a delicious dessert or a good coffee. All desserts are prepared with care by our kitchen staff.

We serve artisanal farm ice cream full of flavour.

Trifle speculoos 6,95

Spiced biscuit crumble, white chocolate mousse and whipped cream

Heavenly mud 7,95

Chocolate mousse with whipped cream

Coupe stroopwafel 7,25

Typical Dutch cookie 'stroopwafel', vanilla ice cream with caramel sauce and pieces of stroopwafel

Milkmaid 5,25

2 scoops of ice cream with strawberry sauce or chocolate sauce

Cheesecake 7,75

Served with passion fruit ice cream, passion fruit sauce and whipped cream

Ice cream coupe 6,75

3 scoops of ice cream with whipped cream



Coffee specials 7,75

Irish coffee

With Irish whisky

Italian coffee

With Amaretto

Spanish coffee

with Licor 43

French coffee

with Grand Marnier