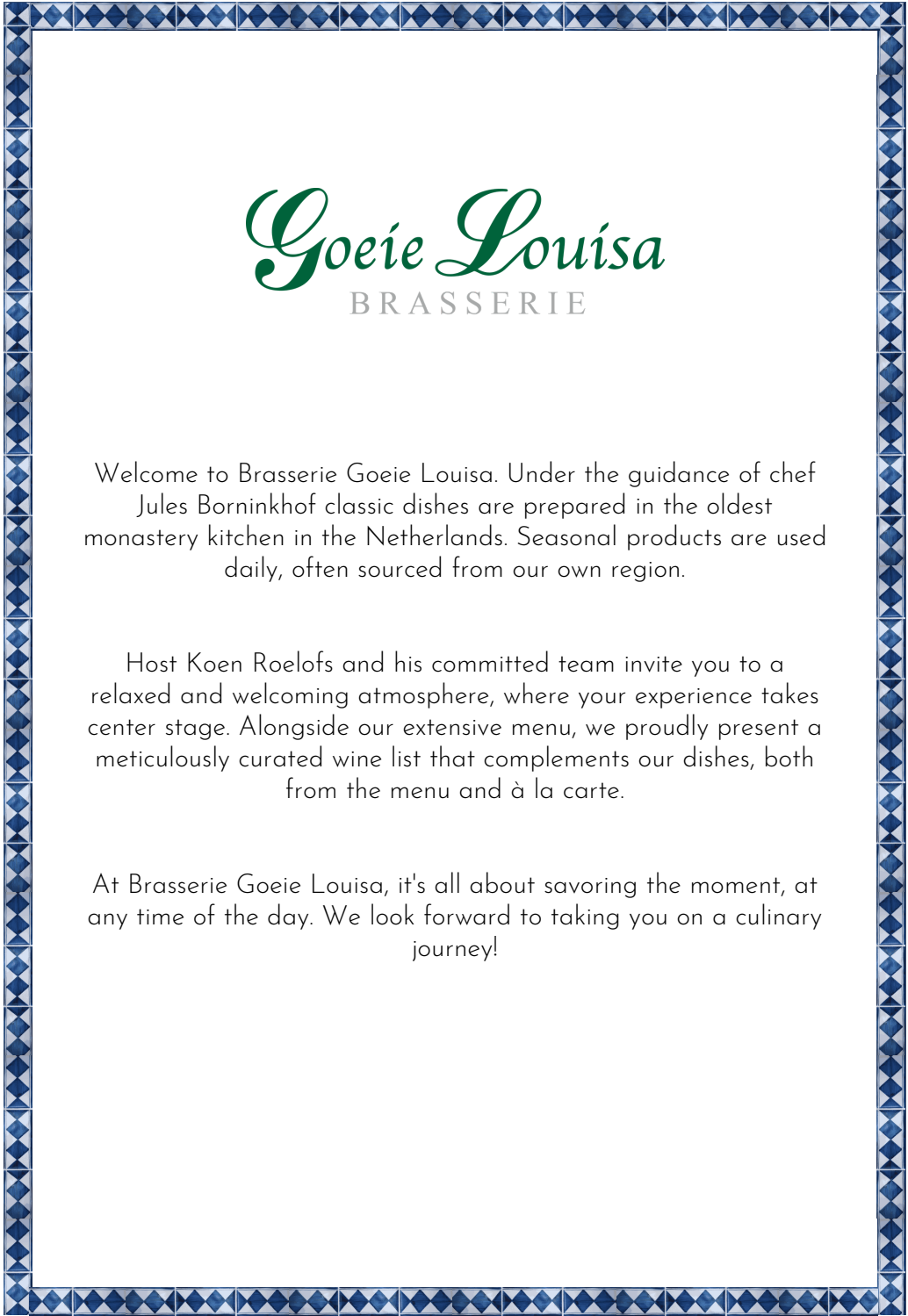




Goeie Louisa

BRASSERIE

Welcome to Brasserie Goeie Louisa. Under the guidance of chef Jules Borninkhof classic dishes are prepared in the oldest monastery kitchen in the Netherlands. Seasonal products are used daily, often sourced from our own region.

Host Koen Roelofs and his committed team invite you to a relaxed and welcoming atmosphere, where your experience takes center stage. Alongside our extensive menu, we proudly present a meticulously curated wine list that complements our dishes, both from the menu and à la carte.

At Brasserie Goeie Louisa, it's all about savoring the moment, at any time of the day. We look forward to taking you on a culinary journey!



CHEFS DINER

In addition to our à la carte dishes, you can also choose a 3 or 4-course chef's menu, carefully curated by our chef.

3-course Chef's Menu

57

4-course Chef's Menu

65

Both menus can be expanded with a cheese course and/or wine pairing.

3 glasses: **25.50**

4 glasses: **34**

Please feel free to inform one of our colleagues of any allergies and/or dietary preferences.

A LA CARTE

DINER

Entrees

Striped mullet

Bottarga, crème crue, trout roe

19

Stracciatella

Citrus, summer savory, green strawberry,
caraway, buckwheat

19

Beef tartare

Gascon beef, oyster, black mint

19

Entremets

Half lobster

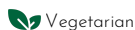
Beurre composé, brioche

25

Tortellini 'en papillote'

Truffle, parmesan cheese

18



Our dishes may contain allergens.

We are at your disposal for any inquiries you may have.

A LA CARTE

DINER

Main courses

Catch of the day

Fresh from our fishmonger from Yerseke

Daily price

Pig from Baambrugge

Pistachio, bagna cauda,

tomato beurre blanc

32

Eggplant

Goat yoghurt, pink peppercorn, olive

30

Desserts

Poached peach

Yoghurt, saffron

15

Red Fruits

Kombucha, jasmine

15

Cheese selection

Raisin bun, quince

18

Vegetarian 

Our dishes may contain allergens.

We are at your disposal for any inquiries you may have.

CHEFS LUNCH

In addition to our lunch dishes, you can also choose a 2 or 3-course chef's menu, carefully curated by our chef.

2-course Chef's Menu

51

3-course Chef's Menu

57

Both menus can be complemented with a cheese course.

Please feel free to inform one of our colleagues of any allergies and/or dietary preferences.

A LA CARTE

LUNCH

Octopus salad 22

Pointed pepper, feta, tomato, basil,
fennel

Burrata salad 19

Pistachio, caraway, peach

Belgian pistolet 18

Merguez, green tomato jam,
orange, peppers

Italian flatbread 18

Eggplant, burrata, tomato

Steak frites 38

Dry-aged sirloin, haricots verts,
sauce Choron

Catch of the day Daily price

Fresh from our fishmonger
in Yerseke

 Vegetarian

Our dishes may contain allergens.

We are at your disposal for any inquiries you may have.