

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

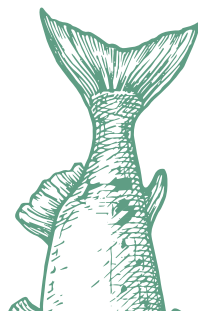
54

4-course Chef's Menu

62

Both menus can be expanded with a cheese course.

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



A LA CARTE

DINER

Entrees

Guinea fowl

Smoked 'crème cru', artichoke, Belper Knolle

18

Salmon trout

Vichyssoise, dill, turnip, new potato

18

Magnolia

Goat's cheese, cucumber, pea

16

Entremets

Sweetbread

Carrot, shallot, jus de veau

25

Cockles

Chowder, purslane, buckling

18

Tortellini

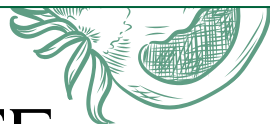
"En papillote", Parmesan, truffle

16

 Vegetarian

Our dishes may contain allergens.

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





A LA CARTE

DINER

Main courses

Flank steak

BBQ, marrow, leek, Pommes Anna

28

Striped mullet

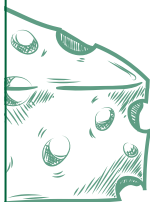
Green asparagus, velouté, morels, celery

30

Eggplant

Cauliflower, saffron, green herbs

27



Desserts

Rhubarb

Misérable, Suisse crème, basil

13

Nougatine

Raspberry, white chocolate, lemon

13

Cheese selection

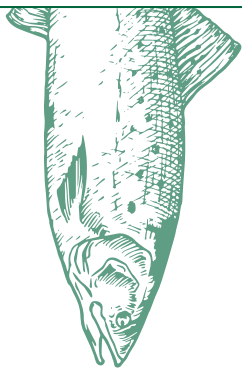
Raisin bun, quince

16



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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

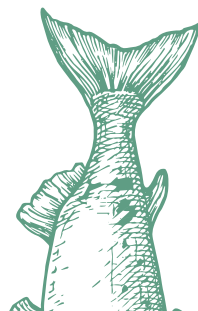
49

3-course Chef's Menu

54

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

Brioche farmer's egg  18

Oyster mushroom, spring onion, tarragon

Flemish bread 18

Short rib, spicy coleslaw, red onion

Mackerel salad 18

Lettuce, egg, apple, new potato, dill

Burrata salad  19

Yellow beet, orange, hazelnut

Steak frites 28

Sirloin, haricots verts, Béarnaise

Poisson du jour Daily price

Fresh from our fishmonger
in Yerseke

 Vegetarian

Our dishes may contain allergens.

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