

# 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**

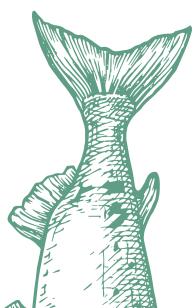
4-course Chef's Menu

**62**

Both menus can be expanded with a cheese course 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

### Eel

Jerusalem artichoke, celery leaf, celeriac  
18

### Filet of veal

Bone marrow, Roscoff, chickweed, spring onion  
18



### Yellow beet

Radish, basil, sauce Maltaise  
16



## Entremets

### Bouchée à la Reine

Veal sweetbread ragout, truffle  
25

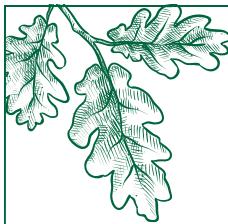
### Tortellini 'en papillote'

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

### Hake

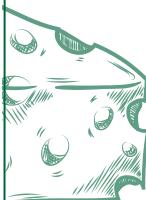
BBQ cabbage, beurre noir, cauliflower cream, preserved lemon, almonds  
32

### Guinea fowl suprême

Bagna càuda, lettuce, tarragon, champignon de Paris  
32

### Gnocchi

Beurre vert, goat's yogurt, broccoli heart  
30



## Desserts

### Grapefruit

Buttermilk, tarragon  
13

### Oeufs à la neige

Blackberry sorbet  
13

### Cheese selection

Raisin bun, quince  
18



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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**

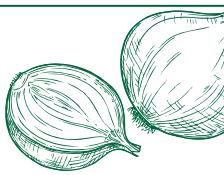
3-course Chef's Menu

**54**

Both menus can be complemented with a cheese course.

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# A LA CARTE LUNCH

**Caesar salad**

19

Farm egg, anchovies,  
bacon, chicken, Parmesan

**Fennel salad** 

19

Tangerine, fig, celery

**Mackerel sandwich**

18

Egg, chicory, pickle

**Gribiche sandwich** 

18

Oyster mushroom, tarragon, truffle

**Steak frites**

35

Dry-aged sirloin, haricots verts,  
béarnaise

**Poisson du Jour**

Daily price

Fresh catch from our fishmonger  
in Yerseke

 Vegetarian

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