

Goeie Louisa

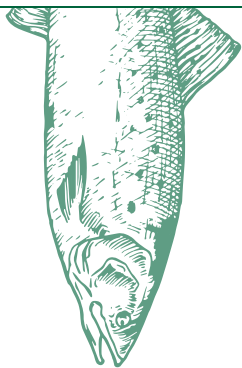
BRASSERIE

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

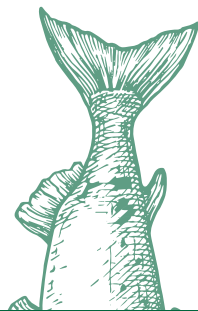
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Both menus can be expanded with a cheese course and/or wine pairing.

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'

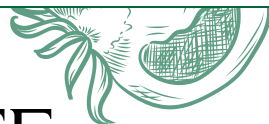
Truffle, Parmesan cheese

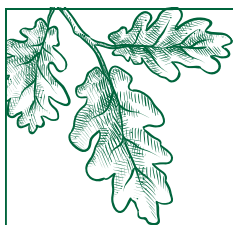
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 Vegetarian

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

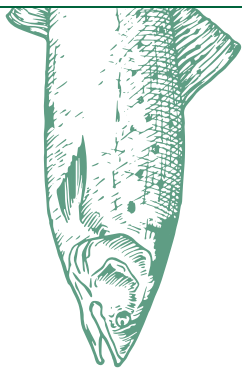
Raisin bun, quince
18



Vegetarian

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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

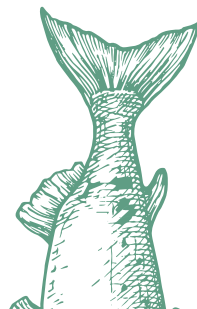
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3-course Chef's Menu

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

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

Our dishes may contain allergens.

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