

Goeie Louisa

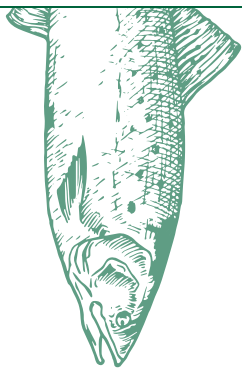
BRASSERIE

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

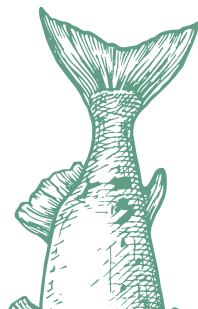
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Both menus can be expanded with a cheese course and/or wine pairing.

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

Mackerel

BBQ pepper broth, celery leaf

18

Rillettes of Kamper lamb

Green peas, sheep's yogurt, savory

18

Cœur de bœuf tomato

Goat cheese, grains, lemon verbena

16

Entremets

Lobster

Café de Paris, fennel

25

Tortellini 'en papillote'

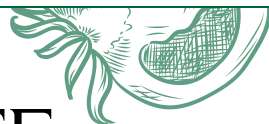
Truffle, Parmesan cheese

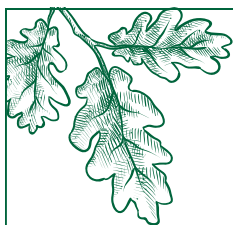
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 Vegetarian

Our dishes may contain allergens.

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





A LA CARTE

DINER

Main courses

Hake

Mussels, artichoke, Choron sauce

28

Dutch shortrib

Corn, green pepper, veal jus

29

Eggplant

Green herbs, saffron, cauliflower

27



Desserts

Cherries

Yogurt, chervil

13

Strawberry

Meringue, elderflower, lemon

13

Cheese selection

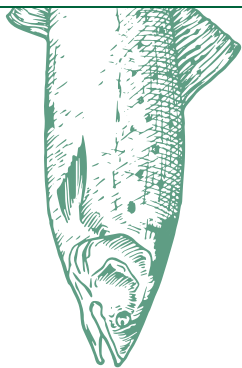
Raisin bun, quince

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

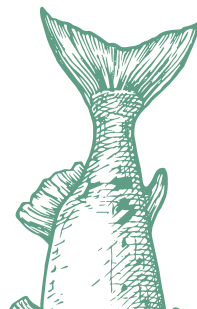
49

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

Caprese

Tomato, mozzarella, basil

18

Smoked duck salad

Swiss chard, fig, radish

19

Belgian pistolet

Smoked ribeye, summer truffle, white onion

18

Brioche

Brie de Meaux, horse mushroom

18

Steak frites

Dry-aged sirloin, green beans, béarnaise sauce

28

Poisson du jour

Fresh catch from our fishmonger in Yerseke

Daily price

 Vegetarian

Our dishes may contain allergens.

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