

# 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

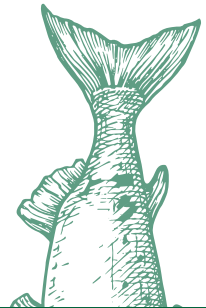
**62**

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

#### Shrimp

Curry, black quinoa, pickled cauliflower, celery  
18

#### Brawn

Broth of paprika, fennel, anchovis, black olive  
18

#### Rhubarb broth

Green strawberry, smoked mascarpone,  
kohlrabi, chervil  
16

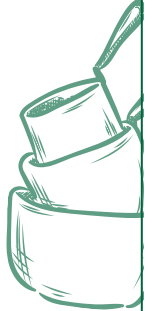
### Entremets

#### Octopus

Ramson beurre blanc, labneh, sea lavender  
25

#### Tortellini 'en papillote'

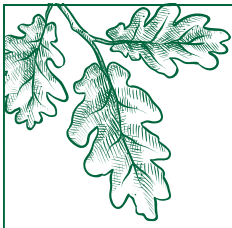
Truffle, Parmesan cheese   
18



 Vegetarian

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**

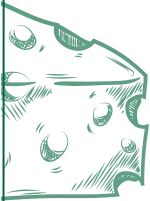
Fresh from our fishmonger from Yerseke  
Daily price

### **Neck of Lamb**

Vadouvan, artichoke, turnip greens, fenugreek  
32

### **Eggplant**

Green herbs, saffron, cauliflower  
30



## **Desserts**

### **Coupe Colonel**

Lime ice cream, limoncello & champagne  
13

### **Dark chocolate**

Strawberry, pistachio, verbena  
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

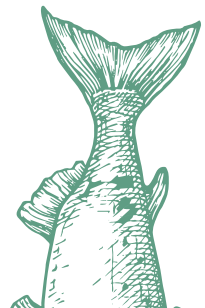
**49**

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

**Smoked duck breast salad** 19  
Red chard, fig, spring onion

**Burrata salad**  18  
Caraway seeds, pistachio

**Short rib sandwich** 19  
Smoked sweet pepper, jalapeño, pickled  
vegetables

**Italian flatbread**  18  
Harissa, spinach, feta

**Steak frites** 35  
Dry-aged sirloin, haricots verts,  
béarnaise

**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.

