

Goeie Louisa

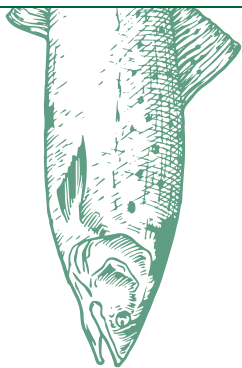
BRASSERIE

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

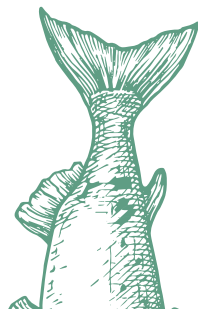
62

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

Scallop

Porcini broth, pear, chicory

18

Rutabaga

'Bunkercheese', pickle, tarragon

16

Duck rillettes

Lovage, Jerusalem artichoke, sunflower seeds

18

Entremets

Sweetbread

Cauliflower, curry, "Vette Jus"

25

Tortellini 'en papillote'

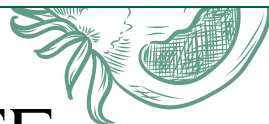
Truffle, Parmesan cheese

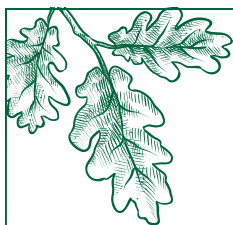
18

 Vegetarian

Our dishes may contain allergens.

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





A LA CARTE

DINER

Main courses

Atlantic Wolffish

Celeriac, lettuce, anise mushroom, sauce Grenobloise

32

Pork neck

Pommes aligot, cavolo nero, sauce Charcutière

32

BBQ cabbage

White beans, chorizo herbs oil, shiitake

30



Desserts

Chocolate

Hazelnut, eggnog

13

Tarte Bourdaloue

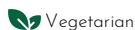
Vanilla ice cream, Doyenne pear

13

Cheese selection

Raisin bun, quince

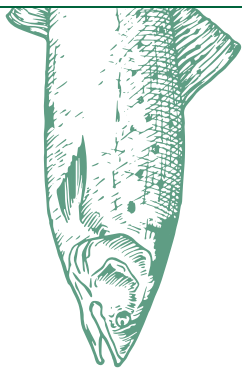
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CHEFS LUNCH

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

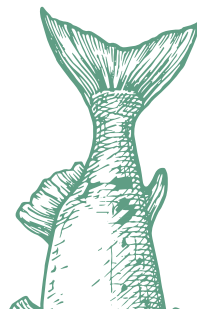
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3-course Chef's Menu

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

Smoked duck salad 19

Cottage cheese, red chard, fig

Romaine salad  19

Celery, black grape, Oudwijker Colosso

Belgian pistolet 20

Smoked ribeye, truffle

Brioche  18

Brie de Meaux, horse mushroom

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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