

& DE ZONDAG IS VAN LOUISA



TARTARE OF DUTCH FLANK STEAK, CLASSICALLY PREPARED AND SERVED WITH COMPLEMENTARY GARNISHES.

MEUNIÈRE-STYLE FILLET OF PLAICE, SERVED WITH CRISP HEARTS OF LETTUCE AND A CLASSIC GRENOBLOISE SAUCE.

WHITE CHOCOLATE WITH LIME, A REFINED DESSERT WHERE CREAMINESS MEETS CITRUS FRESHNESS.

JULES BORNINKHOF - CHEF DE CUISINE

BRASSERIE GOEIE LOUISA

RESERVEREN: [030-233 7595](tel:030-2337595) / BRASSERIE@KARELV.NL

OPENINGSTIJDEN: 11:00-22:00

ADRES: GEERTEBOLWERK 1, 3511 XA, UTRECHT