

& DE ZONDAG IS VAN LOUISA



COEUR DE BOEUF SERVED WITH A CLEAR TOMATO BROTH AND TEXEL SHEEP'S CHEESE.

CONFIT DUCK LEG WITH A SUMMERY CASSOULET OF SUGAR SNAP PEAS AND A CREAMY WHITE BEAN PURÉE, FINISHED WITH A POULTRY JUS.

REFRESHING LEMON POSSET WITH BASIL AND WHITE CHOCOLATE.

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