

# 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, at any time of the day. We look forward to taking you on a culinary journey!

# Chefs MENU

Besides our a la carte dishes, you can also enjoy a 3 or 4-course chef's menu composed by our chef.

3-course chef's menu

**51**

4-course chef's menu

**59**

Both menus can be expanded with cheese.

Feel free to inform one of our colleagues about any allergies and/or dietary requirements.

# A la carte MENU

## Entrees

Scallop 18

asparagus, elderflower, pumpkin seed, almond

Steak tartar 'Louisa' 16

traditional served

New potato  15

farmer egg, gherkin, green herbs

## Entremets

North Sea squid 21

Dutch chorizo, romesco, bell pepper

Neck of lamb 21

turnip tops, herring roe, sea lavender, sheep yogurt,  
sauce beurre vert

Tortellini 'en papillote'  16

truffle, Parmigiano Reggiano

Our dishes may contain allergens.

We are at your disposal for any inquiries you may have

 Vegetarian

# A la carte MENU

## Main courses

**Monkfish** 28  
cauliflower, cabbage from the BBQ, lemon, sauce  
beurre noir

**Gasconne beef loin** 29  
leek, pommes Dauphine, sauce Bordelaise

**Asparagus**  27  
morrel, ramson, polenta, sheep cheese from Texel,  
sauce Soubise

## Desserts

**Basil**  13  
green apple, buttermilk

**Rhubarb**  13  
raspberry, îles flottantes

**Cheeses** 15  
selection of cheeses

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# A la carte LUNCH

<b>Caesar salad</b>	18
egg, anchovies, bacon, chicken, Parmigiano Reggiano	
<b>Foccacia</b> 	18
spinach, Dutch Feta, farmer egg	
<b>Sandwich 'hooibergham'</b>	18
sourdough bread, red pepper mayonnaise, turnip tops	
<b>Asparagus salad</b> 	20
romaine lettuce, sheep cheese from Texel, egg, mushroom	
<b>Beef burger</b>	20
onion, cheddar, gherkin, pommes frites	
<b>Steak</b>	28
pommes frites, sauce Bearnaise	
<b>Coupe Louisa</b>	13
ice from our patissier Tom	
<b>Cheeses</b>	15
selection of cheeses	

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 Vegetarian

# Lunch MENU

Besides our a la carte lunch, you can also enjoy a 2 or 3-course chef's menu composed by our chef.

2-course chef's menu

**46**

3-course chef's menu

**51**

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