

**Starter:** Start your dinner with a platter of delicious warm sourdough bread, butter, sea salt and tomato salsa € 5,00

## **Brunel 3-course menu at € 38,50**

**Goat cheese mousse:** (vegetarian)  
with walnut, toast of nut bread, green asparagus and a crumble of truffle  
or  
**Red mullet**  
with lobster broth, cooked pumpkin, a fresh lime mayonnaise and pickled onion  
or  
**Pie of old Gouda cheese and Parma ham**  
with cranberry compote and tommberries

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**Extra course + € 3.50: Small cup of mustard soup with spring onion (vegetarian) and pieces of smoked chicken**  
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**Orzo: red risotto** (vegetarian)  
With a celeriac steak, beurre blanc. Herb oil, and cavolo nero  
or  
**Halibut fillet**  
with Charlotte potato, roasted meloes onion, cauliflower cream and a beurre rouge sauce  
or  
**Dutch steak**  
with miso puree, umami gravy, grilled corn and fried onions  
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**Pear crumble**  
with yogurt ice cream, almond and a custard cream  
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*For the enthusiast: bowl of Flemish Fries with mayonnaise € 5.00*