

Brasserie van Baerle

Breakfast & Brunch Menus (Sundays Only)

BREAKFAST AND BRUNCH (till 13:00 hours)

Poached eggs with ham and Hollandaise sauce, coffee or tea	€ 16.50
Big Breakfast; Eggs with bacon and sausage, served with toast, jam & marmelade, coffee or tea and a glass of orange juice	€ 16,50
Chef's Breakfast; a glass of Champenoise, three blini's; one with salmoncaviar and sour cream, one with smoked salmon and one with carpaccio, served with toast and coffee or tea	€ 18,50
French breakfast: Orange juice, waffle with fresh fruit or French toast with butter and maple syrup, coffee or tea	€ 9,50

Lunch & Dinner Menus

Voorgerechten

Six 'Fines de Claires' oyster, served on the half-shell, or Asian style	€ 17.00
<i>Muscadet de Sèvre et Maine '04, Moulin Vert, Branger & Fils</i>	€ 24.75
	per glass 4.25
Sautéed duck foie gras with "Du Puy" lentil salad	€ 16.50
<i>Viognier '04, Dom. Fontarèche, Vin de Pays d'Oc</i>	€ 20.00
	per glass 4.30
Roast scallops with tomato 'marmelade' and phylo crackers	€ 14.50
<i>Veltinsky '04 Graf Hardegg, Weinviertel, Austria</i>	€ 24.50
	per glass 4.15
Grilled portobello mushroom with spinach salad and truffle egg	€ 13.50
<i>Donna Marzia Rosso Salento '03, Conti Zecca, Sicily</i>	€ 21.00
	per glass 3.70
<i>Duck foie gras terrine with our own brioche bread</i>	€ 19.50
<i>Chardonnay/Welschriesling '04, Illmitz, Alois Kracher, Neusiedlersee</i>	€ 35.00
	per glass 5.95
'Caesar salad'	small € 11.00
(as we like it best!)	large € 16.50
<i>Vermentino di Sardegna '04, Costamolino, Argiolas, Sardegna</i>	€ 24.75
	per glass 4.25
'van Baerle' Special	€ 25.00
A plate with smoked salmon, carpaccio, foie gras terrine, and buckwheat blini with salmon caviar and sour cream, etc.	
<i>A good glass of champagne: Veuve Clicquot, Brut</i>	€ 59.50
	per glass 9.50
Crab soup with skewered prawns	€ 12.50
<i>Vigne des Dames '03 wit, Sablet, Le Gravillas, Côtes du Rhône Villages</i>	€ 19.75
	per glass 3.40
Poached eggs with smoked salmon on Oberlander toast	€ 16.50
<i>Chardonnay '02, Dom. De Panery,</i>	€ 21.00

<i>Vin de Pays d'Oc</i>	per glass 3.70
Veal croquettes with sautéed mushroom and creamy truffle vinaigrette	€ 15.00
<i>Montepulciano d'Abruzzo '01, Orlandi Contucci Ponno, Abruzzo</i>	€ 29.50
	per glass 5.00

With every dish we suggest a wine by the glass. In the winelist you will find alternatives.

Hoofdgerechten

Grilled sea bass with homemade crab mayonaise and a roast pepper dressing	€ 26.00
<i>Tocai Friulano '03, Ronco dei Tassi, Cormons Friuli</i>	€ 31.00
	per glass 5.20
'Catch of the day'; our chef picks the best fish, and makes something special	€ 22.50
<i>Picpoul de Pinet '04, Domaine de Lauriers, Coteaux du Languedoc</i>	€ 22.50
	per glass 3.80
Sautéed Dover sole with mussels, lemon risotto and aioli	€ 24.00
<i>Orvieto '04, Terre Vineate, Palazzone, Umbrië</i>	€ 29.50
	per glass 5.00
Poached turbot served in a hearty chicken bouillon with ravioli and celery	€ 27.00
<i>Petit Chablis '03, William Fèvre</i>	€ 35.00
	per glass 5.95
'Market Menu' a changing menu, 3 courses	€ 33.00
'Steak tartaar' with french fries and salad	€ 21.50
<i>Dom. Saint-Julien du Bosc '03 non filtré, Coteaux du Languedoc</i>	€ 21.00
	per glass 3.70
"Three-way veal": grilled filet, sautéed sweetbreads with tarragon and 'crepinette'	€ 25.00
<i>Blaufrankisch '04, Heinrich, Burgerland, Oostenrijk</i>	€ 35.00
	per glass 5.95
Sautéed duck breast, 'confit' of duck and sauerkraut	€ 22.00
<i>Vigne des Dames '03, Sablet, Côtes du Rhône</i>	€ 19.75
	per glass 3.40

Dutch Gelderland pork with sautéed chicory and caraway cream sauce	€ 23.00
<i>Rioja El Coto Crianza'01, Bodega El Coto</i>	€ 24.75
	per glass 4.25

Vegetarian dishes are allways a possibility

Desserts

Assortment of Dutch and French cheeses	€ 15.00
Graham's Port 10 years	glass 7.50
Graham's Port Late Bottled Vintage '98	glass 5.50
Vacherin Mont d'Or ravioli with shaved Parmesan Cheese and extra virgin olive oil	€ 13.00
<i>Blaufrankisch'04, Heinrich, Burgerland, Austria</i>	€ 35.00
	glass 4.75
Peach Melba	€ 12.50
<i>Rivesaltes Tuilé S.A., Domaine des Demoiselles</i>	glass 4.75
Homemade vanilla ice cream with Valrhona chocolate sauce and orange-flavored cookies	€ 9.00
<i>Muscat Museum, Yalumba, Liqueur wine</i>	glass 5.95
'Pear 'Tarte Tatin' with cinnamon ice cream	€ 12.50
<i>Beerenauslese '02, Kracher, Burgenland</i>	½ bottle € 34.50
	per glass 6.25