

BRANDSØN

FOOD & DRINKS



OUR FAVORITE APERITIFS

CRÉMANT D'ALSACE | BERNARD SCHNEIDER - BRUT 11

PROSECCO ROSÉ | LE COUCHON 8.5

PORTONIC | WITTE PORT, TONIC & LIMOEN 8.5

LE GRAND FIZZ | GREY GOOSE VODKA, ST. GERMAIN, LIME & SODA 10.5

TOKI HIGHBALL | SUNTORY TOKI WHISKEY, SODA & GRAPEFRUIT 14.5

RICARD | WATER & IJS 7

COCKTAILS

PORNSTAR MARTINI 13.5

42 BELOW VODKA, VANILLE,
PASSIEVRUCHT & PROSECCO

ESPRESSO MARTINI 12.5

42 BELOW VODKA, KAHLUA & ESPRESSO

NEGRONI 12.5

BOMBAY SAPPHIRE,
MARTINI RUBINO & CAMPARI

PALOMA 12.5

CAZADORES TEQUILA, LIMOEN,
GRAPEFRUIT & SODA

MOJITO 12.5

42 BELOW, BACARDI BLANCA, LIMOEN,
MUNT, SUIKER & SODA

LAZY RED CHEEKS 12.5

42 BELOW VODKA, FRAMBOOS & LIME

MOSCOW MULE 12.5

42 BELOW VODKA, FEVER TREE GINGERBEER,
LIMOEN & MUNT

GIN & TONIC

RENAIS 14

CITROEN, DRUIF & FEVER TREE TONIC

BOMBAY SAPPHIRE 10.5

LIME, SINAASAPPEL & FEVER TREE TONIC

COPPERHEAD SCARFES 16

APPEL & FEVER TREE TONIC

COPPERHEAD 16

SINAASAPPEL, ROOD FRUIT & FEVER TREE TONIC

MONKEY 47 15

GRAPEFRUIT & FEVER TREE TONIC

HENDRICK'S 12

KOMKOMMER & FEVER TREE TONIC

MOCKTAILS

NOGRONI 10.5

MARTINI VIBRANTE, 0.0 % GIN,
SPICED GRAPE SYRUP & CRANBERRY

VIRGIN PORNSTAR MARTINI 11.5

VANILLE, 0.0 % VODKA, PASSIEVRUCHT & LIME

VIRGIN MOJITO 9

0.0 % FLUÈRE, SODA, SUIKER,
MUNT & LIMOEN

VIRGIN MARTINI SPRITZ 9.5

MARTINI VIBRANTE, FEVER TREE TONIC
& GRAPEFRUIT

VIRGIN PALOMA 10.5

0.0% FLUÈRE, GRAPEFRUIT & SODA

VIRGIN LAZY RED CHEEKS 9

CRANBERRY, FRAMBOOS, LIMOEN, SUIKER,
MINT & SODA

COPPERHEAD DRY GIN & TONIC 13

SINAASAPPEL, 0.0 % GIN
& FEVER TREE TONIC

SPRITZES

APEROL SPRITZ 8.5

MARTINI SPRITZ 8.5

LIMONCELLO SPRITZ 8.5

HUGO SPRITZ 9

LILLET SPRITZ 8.5

OYSTER BAR

ZEELAND CREUSE OYSTER 5 | 27.5

PER PIECE | HALF DOZEN

TASTING OF 3 OYSTERS 17

CLASSIC, EASTERN & CHAMPAGNE FOAM

GILLARDEAU N3 6.5 | 35

PER PIECE | HALF DOZEN

TASTING OF 3 OYSTERS 21.5

CLASSIC, EASTERN & CHAMPAGNE FOAM

CHARCUTERIE

JAMON IBÉRICO | PATA NEGRA 48 MND 16

MORTADELLA | GRAN SIGILLO PISTACCHIO 7.5

CHORIZO | CULAR 9.5

STARTERS TO SHARE WE RECOMMEND 2 TO 3 DISHES PER PERSON

CAVIAR BERLIN | BLINI'S & CRÈME FRAÎCHE 29

TUNA TARTARE | RED PEPPER, PONZU, WAKAME, YELLOW CURRY CREAM & WASABI 12

GAMBA CEVICHE | STRAWBERRY, CUCUMBER, CORIANDER & RED PEPPER 12.5

BEEF TATAKI | PONZU, MANGO, PAK CHOI, YELLOW CURRY CREAM, NORI 12.5

SOFT SHELL CRAB | TEMPURA & HOISIN SAUCE 12.5

LOBSTER ROLL | LOBSTER, BRIOCHE, LIME & MAYONNAISE DAYPRICE

STEAK TARTARE | QUAIL EGG, FRISÉE & TOAST 12.5

BEETROOT | RED & YELLOW BEET, GOAT CHEESE, WALNUT, ORANGE & BALSAMIC 9.5

BONELESS IBERICO RIBS | THAI MARINADE 16.5

GAMBAS | 3 PIECES, AIOLI & PERNOD 13.5

FOIE GRAS | PÂTÉ, BRIOCHE & APRICOT 17.5

SOURDOUGH BREAD | BUTTER 4.5

CHORIZO CROQUETTES | 3 PIECES, LEMON-GARLIC MAYONNAISE 9.8

POLENTA | TRUFFLE MAYONNAISE, PARMESAN & CHIVES 11.5

STRACCIATELLA | FIGS, TOMATO & BASIL CREAM 12.5

PICKLED VEGETABLES | KESBEKE, GHERKIN & ONION 5.5

MAIN COURSES

DORADE | 900 GR | 2 PERS 65

ANTIBOISE, BABY POTATOES & BEURRE BLANC SAFFRON SERVED "ON THE BONE"

TUNA 29

CARROT CREAM, FENNEL, CURRY, SUGAR SNAP PEAS, ANTIBOISE & PUFFED NOODLES

WHOLE LOBSTER DAYPRICE

GRATIN, SAUCE BÉARNAISE, CARROT & CELERiac

GNOCCHI 26.5

SPINACH, STRACCIATELLA, PINE NUTS, OLIVE CRUMBLE & SAGE BUTTER

COTE À LOS | 800 GR | 2 PERS 89

DRY AGED, BEARNAISE & JUS DE VEAU

SUPPLEMENT FOIE GRAS 12.5

RACK OF LAMB 35

ARTICHOKE, CHIMICHURRI, PEARL COUSCOUS, LEMON, MINT, CARROT & POMEGRANATE

ENTRECÔTE | 200 GR 32.5

SWEET POTATO CRÈME, SPINACH, PEAS, BACON & BÉARNAISE

SUPPLEMENT FOIE GRAS 12.5

SIDES

FRESH FRIES | MAYONAISE 6.5

CAESARSALAD | CROUTONS, EGG & PARMESAN 8.5

SWEET POTATO FRIES | MAYONAISE 7.5

PEAS | BACON & SPINACH 9

SAUTÉED BABY POTATOES 7.5

DESSERTS

SELECTION OF 5 CHEESES | APPLE SYRUP & NUT BREAD 17.5

LIME CHEESECAKE | BLUEBERRY SORBET & RASPBERRY 13.5

SABAYON | VANILLA ICE CREAM, PISTACHIO & PEACH 14.5

SWEET OF THE DAY | CHANGING SELECTION 9.5

FRANGELICO AFFOGATO | ESPRESSO, VANILLA ICE CREAM & HAZELNUT 11.5

DESSERT WINE

BORDEAUX - SAUTERNES | HONEY, APRICOT & SAFFRON 8.5

MOSEL - AUSLESE - RIESLING | PEACH, SLATE, ORANGE-BLOSSOM 12

PIÈMONTE - MOSCATO D'ASTI | MUSCAT GRAPE, PEACH FOAM & ROSE PETALS 7.5

PINEAU DES CHARENTES | WALNUT, FIG & COGNAC BARREL 7.5

LUNCH CLASSICS 12.00 - 16.00 UUR

BRANDSØN BURGER 24

BACON, PICKLE, TOMATO CHUTNEY, OLD AMSTERDAM CHEESE & FRIES

TUNA SALAD 22

PONZU, BABY POTATOES, HARICOTS VERTS, RED ONION & QUAIL EGG

BURRATA SALAD 19.5

STRAWBERRY, TOMATO, BASIL, PISTACHIO & BALSAMIC
(SUPPLEMENT IBERICO PATA NEGRA 7,-)

BEEF TATAKI SALAD 21

ASPARAGUS, PAK CHOI, MANGO, RED PEPPER, PONZU & NORI

EGGS BENEDICT 19

POACHED EGG, BRIOCHE, GUACAMOLE, BACON & BÉARNAISE

EGGS ROYAL 19

POACHED EGG, BRIOCHE, GUACAMOLE, SMOKED SALMON & BÉARNAISE

TOAST CANNIBAL 16.5

STEAK TARTARE PRÉPARÉ, EGG & ONION

SALMON TOAST 16.5

SMOKED SALMON & CREAM CHEESE

FRENCH TOAST 13.5

RED BERRIES & POWDERED SUGAR

ALLERGY OR SPECIAL DIETARY REQUIREMENTS? PLEASE CONSULT OUR STAFF,
WE ARE HAPPY TO ACCOMMODATE YOUR NEEDS WITH PLEASURE.

ALL ITEMS ON THIS MENU ARE PREPARED IN A KITCHEN
WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT.

PORT

KOPKE COLHEITA
KOPKE TAWNY 10YO
KOPKE TAWNY|RUBY
KOPKE WHITE

BRANDY

ARMAGNAC XO
MARTELL VSOP
COURVOISIER VSOP
MENARD VSOP
REMY MARTIN XO
REMY MARTIN VSOP
BUSNEL CALVADOS VSOP
ARMAGNAC VSOP

GRAPPA

MARCATI AMARONE
MARCATI RISERVA
NONINO MERLOT

WHISK(E)Y

ROYAL BRACKLA 12 Y
LAPHROAIG 10Y
DEVERON 12Y
LAGAVULIN 16Y
GRANT'S
JACK DANIEL'S
BALVENIE 12Y
BULLEIT 95 RYE
BULLEIT BOURBON
JIM BEAM
BUFFALO TRACE
DEVERON 12Y
MONKEY SHOULDER
GENTLEMAN JACK
ABERFELDY 12Y
JAMESON
HIBIKI SUNTORY
TOKI SUNTORY

LIKEUR

TIA MARIA
AMARETTO LAZZARONI
LIMONCELLO LAZZARONI
COINTREAU
CAMPARI
FRANGELICO KAHLUA
DRAMBUIE
KAHLUA
FRANGELICO
GRAND MARNIER
LICOR 43
BAILEY'S
ISOLABELLA SAMBUCA
D.O.M. BENEDICTINE
POIRE WILLIAMS EAU DE VIE
SOUTHERN COMFORT
HEERING CHERRY
FERNET-BRANCA

RUM

ZACAPA SOLERA
BACARDI CARTA ORO
BACARDI CARTA NEGRA
BACARDI ANJO CUATRO
BACARDI BLANCA

AGAVE

MEZCAL TECUÁN
PARTON SILVER
PATRON ANEJO
CAZADORES BLANCO

VERMOUTH

MARTINI RUBINO
MARTINI BLANCO
MARTINI VIBRANTE 0.0%

BEERS

BEER ON DRAFT

SWINCKELS SUPERIEUR PILSENER 20 CL | 5.3 % | 3.5

LA TRAPPE TRIPEL | 8 % | 6.5

LA TRAPPE BLOND | 6.5 % | 6.5

LA TRAPPE WITTE TRAPPIST | 5.5 % | 6.5

BEER BY THE BOTTLE

WEIHENSTEPHANER | 5.4 % | 5.5

LA TRAPPE ISID'OR | 7.5 % | 7.6

CORNET OAKED BLOND | 8.5 % | 8.5

FOURCHETTE MULTI-GRAIN TRIPEL | 7.5 % | 8

UILTJE SESSION IPA | 3.6 % | 8

UILTJE NEIPA | 5.6 % | 8

RODENBACH FRUITAGE | 3.9 % | 5

NON ALCOHOLIC BEER

SWINCKELS | 4

LA TRAPPE EPOS LICHTBLOND | 6.5

BAVARIA RADLER | 4.5

RODENBACH FRUITAGE | 5

VANDESTREEK IPA | 0,2 % | 7.5

BRANDSØN AFTER-WORK APERO!

YOUR OUT-OF-OFFICE STARTS NOW

6 ZEEUWSE CREUSE OESTERS & 2 GLAZEN LE COUCHON BUBBLESQUE

17,5

MA T/M VRIJDAG VAN 16 TOT 18 UUR

