





In addition to Buitenhuis, we have more atmospheric locations. Scan the QR code for an overview or visit Brasseriegroep.nl/locaties

FROM 1700 TILL 2200

ARTISAN ICE CREAM COUPE (can be 🌢)	7.5
3 rotating sorbet flavors, fresh fruit, meringue crunch	
- with whipped cream +0.5	
DRANKORGEL	8
amaretti mousse, Dutch brandy parfait & advocaat cream	

TYROLEAN APPLE STRUDEL 8 cinnamon cream, farmhouse vanilla ice cream

PAUL'S TASTING 8

RASPBERRY ICE MACARON (gluten & lactose free) 8.5

forest fruit sorbet, white chocolate, raspberry crumble

mini lemon pie, forest fruit ice popsicle, Dutch butter cake



CHANGE IT UP?

The Kasmenu is a monthly changing three-course menu. All dishes can also be ordered separately. Ask our colleagues about this month's kasmenu.

SEPARATE STARTER 11.5 SEPARATE MAIN COURSE 22.5 SEPARATE DESSERT 7.5

FOR KIDS

STAY CONNECTED!

WIFI Buitenhuis-gast PASSWORD iedereeneenbuitenhuis



Buitenhuis

FROM 0900 TILL 1100

BUTTER CROISSANT • strawberry jam or hazelnut spread, butter	4.75
SPELT-BANANA PANCAKES blueberry-mascarpone, almond, syrup	10.5
CHICKEN & WAFFLE crispy chicken, warm waffle, bacon, maple syrup	11.5
FARMERS' YOGHURT 6 granola, fig jam, dark chocolate	8
BREAKFAST BURGER 6 bagel, fried egg, avocado, tomato - with smoked salmon +3.5	8.5
FRIED EGGS 2 eggs, sourdough toast, fried bacon	9.5
BANANA BREAD TOAST (a) walnut, peanut butter, banana, chia seeds	8
NO TAKEAWAY BREAKFAST croissant, jam, pancake, blueberry mascarpone, farmhouse yogurt, granola, sourdough avocado to local juice	15 toast,

From 2 persons

LAZY SUNDAY BREAKFAST (can be
) 19.5 p.p. All week! Cause why should you only enjoy it on Sundays? mimosa, croissant, jam, bagel, salmon, pancake, blueberry mascarpone, sourdough toast avocado, farmer's cream yoghurt, granola, regional juice

FROM 0900 TILL LATE

APPLE NUT PIE (B) - with whipped cream +0.5	5
BROWNIE PIE (gluten-free) De Baksas, salted caramel	6
BLONDIE (gluten-free) De Baksas, white chocolate, raspberry	4.75
CARROTCAKE ♠ (gluten-free) De Baksas, walnut	5.5
SEASONAL CHEESECAKE	5.5
SMOOTHIES & JUICES	
SWEET MELODY melon, strawberry, mango	7
TROPICAL mango, pineapple, papaya	7
XTRA ENERGY banana, strawberry	7

FRESH TEA

MINT	3.95
GINGER-LEMON	3.95
ORANGE-GINGER	3.95
CINNAMON-STAR ANISE-ORANGE	3.95

COFFEE ®

HEALTHY AVOCADO

mint, pear, kiwi

freshly pressed

ORANGE JUICE

COFFEE	V.A. 3.
CAFÉ AU LAIT	3.75
ESPRESSO	3.4
ESPRESSO MACCHIATO	3.35
DOPPIO	4.4
LATTE MACCHIATO	3.75
FLAT WHITE	4.7
CAPPUCCINO	3.65

Did you know we have our own coffee blend?

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Johannes coffee 🕸 is organic, fair trade and 100% climate neutral!



AFTERNON!

FROM 1130 TILL 1600

SOUP

ROASTED PUMPKIN-LENTIL SOUP MUSHROOM SOUP 8 8 coconut yogurt, harissa, almond flakes chestnut, celery cream

SALADS

VERY LEIDS (can be **(**) WILD MUSHROOM SALAD 18.5 17.5 little gem, smoked carrot, onion compote, truffle croquettes, crispy oyster mushrooms, crispy parsnip, braised beef, Leiden cheese tuile vegetable chips, spinach, lamb's lettuce, hazelnut dressing **ADD FRESH FARMER'S FRIES?** 5

SANDWICH

BURRATA PULLED BEEF CROQUETTES 13.5 11 tomato & olive tartare, arugula, fried basil, potato salad, Amsterdam pickles, truffle-balsamic crumble - with parmaham +2 French mustard **CRISPY CHICKEN** CAS & KAS VEGAN CROQUETTES 14 12.5 spring onion-cucumber salad, Amsterdam pickles, truffle Japanese sesame sauce, kimchi salad, spring onion, red pepper mayonnaise CRISPY OYSTER MUSHROOMS **ROAST BEEF** 11 13 baba ganoush, marinated cluster mushrooms, thinly sliced, Leiden cheese crisps, Za'atar dressing vadouvan mayonnaise, red onion gel, roasted pumpkin seeds

14.5

FOCACCIA

SMOKED SALMON

fried capers, chives, red onion, crème fraîche

PORCHETTA 14.5 **ITALIAN PULLED CHICKEN** 13 Italian pork belly, pickled onion, arugula, pesto Parmesan, tapenade, roasted pepper, truffle mayonnaise JACKFRUITRENDANG 12.5 pickled cucumber, seroendeng

BURGERS

F*CK MEAT BURGER 20 pretzel bun, crispy parsnip, truffle mayonnaise, red onion compote, fried onion rings, fresh farmer's fries

From 2 persons —

LUNCHPLANK TO SHARE small pumpkin-lentil soup, slow-cooked beef croquette, sourdough bread, roast beef sandwich, smoked salmon

FEELGOOD BURGER

toasted brioche, cheddar, fried onion, bacon, pickle, Buitenhuis burger sauce, fresh farmer's fries

From 2 persons

VEGGIE LUNCH PLATTER TO SHARE • 19.5 p.p. small pumpkin-lentil soup, Cas&Kas croquette, sourdough bread, burrata-tomato sandwich, toast with baba ganoush and crispy oyster mushrooms



EVENING

3 COURSE KASMENU 37.5

FROM 17⁰⁰ TILL 21³⁰

ROASTED PUMPKIN-LENTIL SOUP coconut yogurt, harissa, almond flakes	8	SPICY CRAB TOAST brioche toast, lobster mayonnaise, green apple salad	13.5
MUSHROOM SOUP 6	8	9	
chestnut, celery cream		BURRATA tomato & olive tartare, rocket, fried basil,	13.5
PUMPKIN STRUDEL 🍎	10.5	truffle-balsamic crumble - with parmaham +2	
roasted pumpkin, feta, spinach, walnuts,			
balsamic syrup		GAMBA AL AJILLO	15
		pepper oil, garlic focaccia	
DRY AGED BEET (can be)	11		
tartare, spiced strained yogurt, walnut, watercress,		ROAST BEEF	13
apple cider		thinly sliced, aged cheese, piccalilli cream,	
		pickle, roasted pumpkin seed	
HOISIN DUCK 'AUTUMN' SPRINGROLL	13		

14.5

SAL ADS

seroendeng

MARINATED SALMON

SALADS			
VERY LEIDS (can be ()) little gem, smoked carrot, onion compote, crispy parsnip, braised beef, crispy Leiden cheese	18.5 wafer	WILD MUSHROOM SALAD • 17.5 truffle croquettes, crispy oyster mushroom, vegetable chips, spinach, lamb's lettuce, hazelnut dressing	
		ADD FRESH FARMER'S FRIES?	5
KNOL-AU-VENT 🌢	18.5	FEELGOOD BURGER	19.5
creamy ragout of celeriac, oyster mushrooms, chestnut mushrooms, celeriac and leek, served in puff pastry		toasted brioche, cheddar, fried onion, bacon, pickle, Buitenhuis burger sauce, fresh farmer's frie	es
in pair pastry		COD	23.5
F*CK MEAT BURGER (a) pretzel bun, crispy parsnip, truffle mayonnaise,	20	pan-seared in butter, roasted fennel, shrimp, shellfish, lobster sauce, sourdough crouton	
red onion compote, fried onion rings, fresh farme	er's fries	SLOW-BAKED SALMON	24
SLOWLY COOKED VEAL STEAK	24.5	herb-pistachio crust, spinach mash,	24

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SLOWLY COOKED VEAL STEAK Parma ham gravy, fregola, basil, sun-dried tomato	24.5
SEARED DUCK BREAST glass noodles, pak choi, shiitake, ginger-soy-honey sauce	23.5
STEAK FRITES Black Angus entrecote, cognac-pepper sauce, haricots verts, fresh farmer's fries	26

spring onion-cucumber salad, hoisin mayonnaise,

fried capers, chives, red onion, crème fraîche





BUITENHULS



