



Scan for our English menu

BRASSERIE
Buitenhuis

IEDEREEN EEN BUITENHUIS · IEDEREEN EEN BUITENHUIS · IEDEREEN EEN BUITENHUIS

MENU

FROM 09⁰⁰ TILL 11⁰⁰

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

From 2 persons

LAZY SUNDAY BREAKFAST (can be 🍌)	19.5 p.p.
<i>All week! Why would you only treat yourself on Sundays?</i> mimosa, croissant, jam, bagel, salmon, pancake, blueberry mascarpone, sourdough toast avocado, farmer's cream yoghurt, granola, local juice	

FROM 09⁰⁰ TILL LATE

APPLE NUT PIE 🍌	5
- with whipped cream +0.5	
BROWNIE PIE (gluten-free)	6
De Baksas, salted caramel	
BLONDIE (gluten-free)	4.75
De Baksas, white chocolate, raspberry	
CARROTCAKE 🍌 (gluten-free)	5.5
De Baksas, walnut	
SEASONAL CHEESECAKE	5.5
SMOOTHIES & JUICES	
SWEET MELODY	7
melon, strawberry, mango	
TROPICAL	7
mango, pineapple, papaya	
XTRA ENERGY	7
banana, strawberry	
HEALTHY AVOCADO	7
mint, pear, kiwi	
ORANGE JUICE	5.25
freshly pressed	

FRESH TEA

MINT	4.25
GINGER-LEMON	4.25
ORANGE-GINGER	4.25
CINNAMON-STAR ANISE-ORANGE	4.25

COFFEE 🍌

COFFEE	V.A. 3.55
CAFÉ AU LAIT	4.25
ESPRESSO	3.55
ESPRESSO MACCHIATO	3.7
DOPPIO	4.6
LATTE MACCHIATO	4.25
FLAT WHITE	4.85
CAPPUCCINO	3.85

Did you know we have our own coffee blend?

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

JOHANNES
— KWALITEITS KOFFIE —
1971 2017

🍌 = vegetarian 🍌 = vegan

🍌 = specially made for the Brasserie Group

AFTERNOON

FROM 11³⁰ TILL 16⁰⁰

SOUP

ROASTED PUMPKIN-LENTIL SOUP 🍷
coconut yogurt, harissa, almond flakes

8

OXTAIL SOUP

mushroom, shimeji mushrooms, chervil, omelette

8

SALADS

SMOKED DUCK BREAST
chicory salad, onion compote, pickled pumpkin

18.5

WILD MUSHROOM SALAD 🍷
truffle croquettes, crispy oyster mushrooms,
vegetable chips, spinach, lamb's lettuce, hazelnut
dressing

17.5

ADD FRESH FARMER'S FRIES?

5

SOURDOUGH

SANDWICH

GOAT CHEESE 🍷
grilled bell pepper and zucchini salsa, spicy granola

13.5

PULLED BEEF CROQUETTES
potato salad, Amsterdam pickles,
French mustard

11

CRISPY CHICKEN
Japanese sesame sauce, kimchi salad,
spring onion, chili

14

CAS & KAS VEGAN CROQUETTES 🍷
spring onion-cucumber salad, Amsterdam pickles, truffle
mayonnaise

12.5

CRISPY OYSTER MUSHROOMS 🍷
baba ganoush, marinated shimeji mushrooms,
Za'atar dressing

11

ROAST BEEF
thinly sliced, Leiden cheese crisps,
vadouvan mayonnaise, red onion gel,
roasted pumpkin seeds

13

SMOKED SALMON
fried capers, chives, red onion, crème fraîche

14.5

NICE AND WARM

FOCACCIA

PORCHETTA
Italian pork belly, pickled onion, arugula, pesto

14.5

ITALIAN PULLED CHICKEN
Parmesan, tapenade, roasted bellpepper,
truffle mayonnaise

14

JACKFRUITRENDANG 🍷
pickled cucumber, seroendeng

12.5

CHANGE IT UP

BURGERS

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

20

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

19.5

From 2 persons

LUNCHPLANK TO SHARE 19.5 p.p.
small pumpkin-lentil soup, slow-cooked beef croquette,
sourdough bread, roast beef sandwich, smoked salmon
toast

From 2 persons

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

🍷 = vegetarian 🍷 = vegan

Gluten-free bread? +1,50

EVENING

3 COURSE
KASMENU
39.5

FROM 17⁰⁰ TILL 21³⁰

IEDEREEN EEN BUITENHUIS · IEDEREEN EEN BUITENHUIS

ROAST BEEF thinly sliced, Leiden cheese crisps, vadouvan mayonnaise, red onion gel, roasted pumpkin seeds	13	SMOKED SALMON fried capers, chives, red onion, crème fraîche	14.5
OXTAIL SOUP mushroom, shimeji mushrooms, chervil, omelette	8	CRAYFISH salas, yuzu, sesame dressing, mango, pomegranate seeds, crispy furikake topping	13.5
PUMPKIN STRUDEL 🍂 roasted pumpkin, feta, spinach, walnuts, balsamic syrup	10.5	GOAT CHEESE 🍂 grilled bell pepper and zucchini salsa, spicy granola	13.5
DRY AGED BEET 🍂 (can be 🍷) tartare, spiced strained yogurt, walnut, watercress, apple cider	11	PORTUGUESE GAMBAS spicy garlic-tomato sauce, chorizo, garlic focaccia	15
HOISIN DUCK 'AUTUMN' SPRINGROLL spring onion-cucumber salad, hoisin mayonnaise, seroendeng	13	ROASTED PUMPKIN-LENTIL SOUP coconut yoghurt, harissa, almond flakes	8

STARTER KASMENU 12.5
changing starter

SALADS

SMOKED DUCK BREAST chicory salad, onion compote, pickled pumpkin	18.5	WILD MUSHROOM SALAD 🍷 truffle croquettes, crispy oyster mushroom, vegetable chips, spinach, lamb's lettuce, hazelnut dressing	17.5
		ADD FRESH FARMER'S FRIES?	5

KNOL-AU-VENT 🍷 creamy ragout of celeriac, oyster mushrooms, chestnut mushrooms, celeriac and leek, served in puff pastry	18.5	FEELGOOD BURGER toasted brioche, cheddar, fried onion, bacon, pickle, Buitenhuis burger sauce, fresh farmer's fries	19.5
F*CK MEAT BURGER 🍷 pretzel bun, crispy parsnip, truffle mayonnaise, red onion compote, fried onion rings, fresh farmer's fries	20	SEA BREAM FILLET garlic gambas, lobster sauce, tarragon oil	24.5
SLOWLY COOKED VEAL STEAK Parma ham gravy, fregola, basil, sun-dried tomato	24.5	SLOW-BAKED SALMON herb-pistachio crust, spinach mash, herb mustard beurre blanc	24
DUCK CONFIT apple potato mash, sauerkraut, port gravy	23.5	3 PREPARATIONS OF LIVAR MONASTERY PORK grilled fillet, stew of shoulder, crispy pork belly, apple potato mash	23.5
STEAK FRITES Black Angus rump steak, cognac-pepper sauce, haricots verts, fresh farmer's fries	26	MAIN COURSE KASMENU 23.5 changing main course	



Allergens?
Scan the QR code
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allergen card

BRASSERIE
Buitenhuis

Turn over
for desserts



More!

ARE YOU FAMILIAR WITH OUR OTHER LOCATIONS?



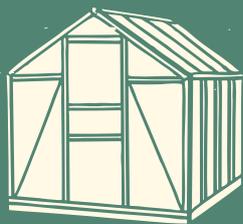
In addition to Buitenhuis, we have more atmospheric locations. Scan the QR code for an overview or visit [Brasseriegroep.nl/locaties](https://brasseriegroep.nl/locaties)

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	
BRIOCHE FRENCH TOAST	8
white chocolate parfait, caramelized banana, chocolate mousse	
TYROLEAN APPLE STRUDEL	8
cinnamon cream, farmhouse vanilla ice cream	
PAUL'S TASTING	8
mini lemon pie, forest fruit ice popsicle, Dutch butter cake	
RASPBERRY ICE MACARON (gluten & lactose free)	8.5
forest fruit sorbet, white chocolate, raspberry crumble	

DESSERT KASMENU 8
changing dessert

3 COURSE
KASMENU
39.5



KASMENU

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

Ask for the children's menu!
We also have a nice coloring page for you.

STAY CONNECTED!

WIFI Buitenhuis-gast **PASSWORD** iedereeneenbuitenhuis