BRASSERIE Buitenhuis

All the latest!
Good mood food!

BUITENHUISCHER COURANT

Menu

Sweater weather

COAT OFF, UMBRELLA DOWN, FIRE ON

WARM UP *At Buitenhuis*



BRASSERIE Buitenhuis

Drinks

Johannes coffee (BG)

Coffee from	3.55
Coffee with milk	4.25
Espresso	3.55
Espresso macchiato	3.7
Doppio	4.6
Latte macchiato	4.25
Flat white	4.85
Cappuccino	3.85
Johannes coffee feats oatmilk	*+0.5*

Special latte

Caramel latte	5
Chai latte	5
Dirty chai latte	5.5

Fresh tea

Mint	4.25
Ginger-lemon	4.25
Orange-ginger	4.25
Cinnamon-star anise-orange	4.25

Cake

Apple-nut pie (M) *homemade*	5
With fresh whipped cream	***+0.75***
Heavenly carrot cake (G) (M) *De Baksas, shredded carrot, walnut*	6
Blondie (G) *De Baksas, white chocolate, raspberry*	4.75
Grandma's stroopwafel sensation (G) *De Baksas, caramel*	5.5
Cheesecake *of the season*	5.5

Limos & healthy sodas

100% organic Fritz 33cl *rhubarb*	5.2
Buta Kombucha 33cl *- ginger lemon* *- forest fruit*	5.85
Bionade 33cl *- orange, ginger* *- elderberry*	4.9

Fresh iced tea

Pink grapefruit	5
Green tea & jasmine	5
Strawberry & mint	5

Living things

✓ prebiotic ✓ low in sugar ✓ lots of fibre

Lemon & ginger	5.5
Watermelon & lime	5.5

Smoothies & juices

Sweet melody *melon, strawberry, mango*	7
Tropical *mango, pineapple, papaya*	7
Xtra energy *banana, strawberry*	7
Healthy avocado *fresh mint, pear, kiwi*	7
Jus d'orange *freshly squeezed*	5



Stay connected!

WIFI *Buitenhuis-gast*

PASSWORD *iedereeneenbuitenhuis*

Breakfast from 09^{00} to 11^{00}

N.Y. croissant buns

Smoked salmon 12
cream cheese

Avocado smash Ⓥ 10.5
fried egg, tomato

With smoked salmon ***+3.75***

Goodmorninggg

Croissant Ⓥ 5
strawberry jelly or hazelnut spread, butter

Pancakes spelt-banana Ⓥ 12.5
blueberries, vanilla mascarpone, maple syrup

Skyr yogurt Ⓥ 8.5
honey, granola, dates, blueberries

Chicken & waffle 12
crispy chicken, hot waffle, bacon, maple syrup

Sunny side up eggs *can be veggie* Ⓥ 10
2 eggs, sourdough bread, bacon, cheese

French toast Ⓥ 9
cinnamon sugar, banana flavoured butter with Maltesers

Banana bread Ⓖ Ⓥ 8
walnut, peanut butter, banana, chia seeds

Lazy Sunday Breakfast 19.5

can be veggie Ⓥ

Bellini virgin or regular, croissant bun, jelly, Skyr yogurt, granola, cream cheese, smoked salmon, pancake, sourdough bread, local juice



More than this...

Did you know this isn't our only location?
Within Brasserie Groep, we have five more wonderful venues, each with its own atmosphere and character.

Have something to celebrate or organize?
You're in the right place with us. We'd love to create something special together. Curious about the possibilities? Feel free to speak to one of our colleagues.

Gift idea!

Give a Brasserie Groep Gift Voucher. The lucky recipient gets to choose: breakfast, a burger, a bottle of wine from our wine selection, or whatever their heart desires. Beautifully wrapped, of course! Complete the gift with one of our own Christmas cards. Also redeemable at other Brasserie Groep locations.

Curious to find out more? Scan the QR-code to get in touch with us directly, or ask someone of our team. We're happy to help!

BG = specially made for Brasserie Groep

Ⓥ = veggie Ⓥ = vegan Ⓖ = gluten free

BUITENHUISCHER COURANT
Winter edition

BRASSERIE Buitenhuis

Allergens?
Scan the QR code or ask for our allergen menu

Lunch from 11³⁰ to 16⁰⁰

Good afternoon

Creamy courgette soup 9
almonds, crispy bacon, focaccia toast

Tom kha gai 9
bean sprouts, cabbage, spring onion, shiitake, udon noodles

Sandwich hot-smoked salmon 14.5
sweet & sour cucumber, sesame dressing, boiled egg, spring onion

Sandwich Asian entrecote 14
ponzu, curried peanuts, spring onion, sesame dressing, spicy mayonnaise

Sandwich Dutch blue cheese *can be veggie* Ⓥ 12
marinated fig, blue cheese, crispy serrano ham, roasted pumpkin, crispy potato bits, focaccia toast

Beef croquettes 12.5
potato salad, Amsterdam pickles, mustard

Cas & Kas vegan croquettes Ⓜ 12.5
spring onion & cucumber salad, Amsterdam pickles, truffle mayonnaise

Croque monsieur 12
white sourdough bread, ham, farmhouse cheese, béchamel

Salads

Caesar salad 18.5
crispy chicken, Parmesan, boiled egg, crispy bacon, romaine lettuce, focaccia toast

Dutch blue cheese *can be veggie* Ⓥ 17.5
marinated fig, blue cheese, crispy serrano ham, roasted pumpkin, crispy potato bits, focaccia toast

All Day

Pancakes spelt-banana Ⓥ 12.5
blueberries, vanilla mascarpone, maple syrup

Burgers

F*ck meat burger Ⓜ 20
toasted brioche, baked celeriac, miso glaze, fried garlic, wasabi mayonnaise, coleslaw, fresh fries

Feelgood burger 20
toasted brioche, cheddar, bacon, Buitenhuis burger sauce, fried onions, pickle, fresh fries

Korean sticky crispy chickenburger 20
toasted brioche, kimchi, coleslaw, spicy mayonnaise, fresh fries



Toasted Brioche

Pulled chicken 14
barbecue sauce, red cabbage salad, yoghurt dressing, puffed corn

F.L.A.T. Ⓥ 12.5
feta, romaine lettuce, guacamole, tomato, spicy paprika aioli

Prosciutto di Parma 14
burrata cream, olive oil, pistachio, basil pesto

Pork belly 15
sweet soy glaze, fried onions, atjar ketimoen, sriracha mayonaise

Bites from 11[30] to 22[00]

Platters to share

Paul's sharing platter 24
nachos, salt & pepper bun, green garlic olives, marinated almonds, chicken bites, bitterballen, fried gyoza

Vegetarian sharing platter (V) 24
nachos, salt & pepper bun, green garlic olives, marinated almonds, vegan gyoza, cheese sticks, truffle croquettes

Italian sharing platter 24
burrata, salt & pepper bun, green garlic olives, marinated almonds, truffle croquettes, Parma ham, calamari fritti, aioli

Dutch Bites

Bitterballen 8 pcs. 9
mustard

Cheese sticks 8 pcs. (V) 9
chili sauce

Salt & pepper bun (V) 7
green garlic butter

Mixed Dutch bites 16 pcs. 14



Paul's Boutique

The name of our bites section is a nod to the second album by the Beastie Boys, also called Paul's Boutique. One of the owners of Brasserie Groep is a big fan, and the original album even has a place of honour in our display cabinet.

Since our head chef is also named Paul, it's no coincidence that this section is called Paul's Boutique. Here, Chef Paul shows what he does best: small dishes crafted with care, full of flavour and creativity!

Curious about the album?
Check out the full album here!

Bites of the world

Crispy chicken bites 8 pcs. 9
Japanese sesame sauce

Chicken gyoza 8 pcs. 9
fried, Japanese sesame sauce

Vegan gyoza 8 pcs. (M) 8.5
fried, chili sauce

Chicken wings 8 pcs. 8.5
hot honey, crispy chili, sesame

Butterfly prawns 8 pcs. 9
chili sauce

Truffle croquettes 6 pcs. (M) 9
lemon aioli

Nacho classic (V) 11
cheddar, guacamole, salsa, sour cream

Calamari fritti 12
fried squid, aioli, lemon salt

Burrata *can be veggie* (V) 14.5
schiacciata, Parma ham, tomato, pesto

Desserts All day baby!

Artisan ice cream sundae can be vegan (M) 8
3 rotating sorbet flavours, seasonal fruit, wafer

With fresh whipped cream +0.75

Coffee with madeleines 8.5
coffee or tea of your choice, French vanilla cakes, scoop of vanilla ice cream

Tiramisu trifle 8.5
mocha tiramisu, chocolate, ladyfingers, coffee liqueur

Millionaire's shortbread 9
Dutch butter cake, chocolate, caramel, vanilla ice cream

Grandma's apple crumble 9
cinnamon ice cream, pastry cream

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Starters from 17[00] to 21[30]

Salt & pepper bun (V) 7
green garlic butter

Creamy courgette soup 9
almonds, crispy bacon, focaccia toast

Tom kha gai 9
bean sprouts, cabbage, spring onion, shiitake, udon noodles

Shallot tarte tatin (V) 12.5
goat's cheese, pistachio, balsamic syrup

Hot-smoked salmon 14.5
sweet & sour cucumber, sesame dressing, egg yolk cream, spring onion

Duck breast tataki 13.5
orange caramel, teriyaki mayonnaise, crackling, spring onion, sesame

Tuna carpaccio 15
ponzu, daikon, avocado cream, nori crumble, radish, crispy rice paper

Thai crab cakes 14.5
prawn tartare, red onion & mango salsa, sesame mayonnaise, lime

Crispy pork belly 14
sweet soy & sesame glaze, Asian slaw, roasted and puffed corn

Burrata cream (V) 13.5
saffron tomatoes, focaccia toast, basil, balsamic crumble, lemon oil

Asian entrecote 14
ponzu, curried peanuts, spring onion, sesame dressing, spicy mayonnaise

Main from 17[00] to 21[30]



Salads

Caesar salad 18.5
crispy chicken, Parmesan, boiled egg, crispy bacon, romaine lettuce, focaccia toast

Dutch blue cheese *can be veggie* (V) 17.5
marinated fig, blue cheese, crispy serrano ham, roasted pumpkin, crispy potato bits, focaccia toast

F*ck meat burger (M) 20
toasted brioche, baked celeriac, miso glaze, fried garlic, wasabi mayonnaise, coleslaw, fresh fries

Feelgood burger 20
toasted brioche, cheddar, bacon, Buitenhuis burger sauce, fried onions, pickle, fresh fries

Korean sticky crispy chickenburger 20
toasted brioche, kimchi, coleslaw, spicy mayonnaise, fresh fries

Steak frites 26
Black Angus rump steak, béarnaise, king oyster mushroom, red cabbage, fresh fries

Slow-cooked veal chuck 24
roasted bunched carrots, parsnip cream, parsnip crisps

Baked pumpkin (V) 21
herb ricotta, crispy potato bits, potato mousseline, truffle balsamic crumble

Gently cooked halibut 26
beurre blanc with Dutch smoked bacon, potato mousseline, charred green asparagus

Catch of the day daily price
changing special from Arie the fishmonger, with matching sides

Tortelloni al tartufo (V) 22.5
pea cream, fried sage, beurre noisette, hazelnut

Guinea fowl suprême 23
porcini sauce, roasted cauliflower, tomato jam

Wine & Bubbles

White wines

Viognier | Eau de Parole (BG) — 5.85 / 27.5
France, fresh and floral, notes of apricot and peach, perfectly balanced
The conversation starter by Brasserie Groep

Pinot Grigio | Sacchetto — 6.5 / 32
Italy, fresh and juicy, pear, peach

Chardonnay | Guillaman — 5.85 / 27.5
France, full-bodied and creamy, with a hint of vanilla, organic

Verdejo | De Haan Altes — 6 / 29
Spain, fruity, ripe white fruit, touch of sour

Blanc chardonnay | Le Patapouf — 6.75 / 32.5
France, full, round, light wood-tones

Rosé wines

Grenache & Cinsault | Eau de Parole (BG) — 6 / 29
France, fresh, light, dry
The conversation starter by Brasserie Groep

Blush Pinot Grigio | Sacchetto — 6.25 / 29
Italy, fresh, raspberry

Syrah, Cabernet sauvignon | Chateau du Seuil — 7 / 35
France, rosé from Provence, elegant, spiced, red fruit notes (organic)

Red wines

Merlot | Eau de Parole (BG) — 5.85 / 27.5
France, elegant and smooth, fruity, with a subtle richness
The conversation starter by Brasserie Groep

Tempranillo | El Convertido — 5.85 / 27.5
Spain, spicy, red fruit (organic)

Cabernet sauvignon | Sacchetto — 6.35 / 29.75
Italy, full, ripe red fruit

Syrah & Grenache | Les Petites Cabanes — 6.75 / 32.5
France, lush and powerful, with spicy notes and blackberry

Montepulciano | Feudi Bizantini — 6.25 / 29
Italy, powerful, with notes of vanilla, chocolate and cherry

Sparkling

Prosecco spumante | Extra dry | La Delizia — 6.25 / 30
Italy, fresh and uplifting, citrus, pear

Bubb royal | Crémant d'Alsace AOC — 7.75 / 39.5
France, rich, perfectly balanced

Moscato | Sacchetto 0.0% — 6.25 / 30
Italy, refreshing, fruity



Want something different?

Take a look at our wine cabinet. There you'll find a rotating selection of special wines by the bottle, chosen for their character and flavour.

From fresh and crisp to round and expressive — always something you may not know yet, but will definitely want to taste.

BRASSERIE Buitenhuis

Beer

Draught beers

Heineken Pils 5%	From 3.75
Heineken Pils 0.0%	From 3.75
Affligem Blond 6.8%	6
Affligem 0.0%	6
Vedett Extra White 4.7%	6
Frisse Neus Pale Ale 4.8% (BG)	6
Dark Days Tap	6.25
Bolleke (de Koninck) 5.2%	6
For the love of tapbier *rotating flavourful beers*	6.25

Alcohol-free bottle

Fopneus Neipa 0.3% (BG)	5.75
Radler 0.0%	4.75
Corona 0.0%	5.75
Playground vandeStreek IPA 0.5%	6



Let's go!



Cocktails

Malibu Melon Sunset *melon, pineapple, strawberry, Malibu*	10
Strawberry Sundown *strawberry, banana, Tulip Spritz*	10
Tequila Tropical *ÉLALA tequila, mango, pineapple*	10
F*CK G&T *St. Germain elderflower, ginger ale, fresh mint*	10
Spiced-up Paloma *ÉLALA tequila, grapefruit, bird's eye chili*	10
Bring me back to Bali *vodka, passionfruit, pandan*	10
Guilty Pleasure *Hendrick's gin, Indian tonic, cucumber*	11
Strawberry Daiquiri *rum, strawberry, lime*	10

Mocktails

Ginger mule *ginger, lime*	9
Mojito *fresh mint, lime*	9
Pink Gin *raspberry, pomegranate*	9
Virgin Paloma *grapefruit, lime*	9

Spritz

Spritz 0.0% *orange bitters, sparkling water*	9
Clementino Spritz *clementine liqueur, prosecco, sparkling water*	9.5
Tulip Spritz *Our favourite!* *Dutch Tulip vodka, elderflower, lime, fresh mint, angostura, sparkling water*	9.5
Limoncello Spritz *limoncello, prosecco, sparkling water*	9.5
Aperol Spritz *Aperol, prosecco, sparkling water*	9.5