

# Brasserie de Kanunnik

Menu



## Brasserie de Kanunnik

Our brasserie exudes the classic rich monastery atmosphere, but captured in a contemporary monk's robe. Just as the kitchen brothers used to prepare very healthy monastery meals, our modern-day chefs now put their heart and soul into our dishes. Naturally, we use seasonal products from our region.

### Starters

#### **Limburg | Charcuterie | Board**

€ 12,90

Thinly sliced Limburgian cured meats served with fresh bread.

#### **Roast Beef | Remoulade | Butterhead Lettuce | Amsterdam Onion**

€ 12,90

Slow-cooked thin slices of Double Dutch beef with classic remoulade, butterhead lettuce, and Amsterdam onions.

#### **Gravad Lax | Brioche | Limburg Mustard**

House-marinated salmon on brioche with Limburg mustard sauce, herbs, and herb oil.

€ 13,90

#### **Kohlrabi | Asparagus Tips | Herbs | Horseradish**

Pickled kohlrabi carpaccio with asparagus tips, herbs, and horseradish.

€ 12,90

### Soup:

#### **Limburg | Mustard | Croutons**

Traditional Limburg mustard soup served with croutons and honey oil.

€ 8,50

If you have any allergies or dietary requirements, please inform your host/hostess!



## Main Courses

**Sweetbread | Bacon | Balsamic | Mizuna | Herb Oil** € 17,90

Roll of sweetbread with mizuna, balsamic, and herb oil.

**Ravioli | Bisque | Cherry Tomato | Arugula** € 14,90

Ravioli filled with prawns, accompanied by pan-seared prawns, cherry tomatoes, arugula, and lobster bisque.

**Dutch Steak | Pepper Jus | Broad Beans** € 24,90

Dutch steak with rich pepper jus and steamed broad beans.

**Rolled Partridge | Cabbage | Black Plum** € 26,90

Rolled partridge with a filling of chicken mince and black plum, served with poultry jus.

**Sole Meunière | Salad** € 32,90

Pan-fried sole meunière served with a fresh salad.

**Salmon | Hollandaise | Fennel** € 24,90

Pan-seared salmon fillet with fennel and Hollandaise sauce.

**Burger | Beef | Cheddar | Roasted Onion | Coeur de Boeuf** € 21,90

Homemade 100% beef burger with cheddar, butterhead lettuce, tomato, pickles, onion, and burger sauce.

**Burger | Spinach | Butterhead Lettuce | Coeur de Boeuf | Vegan** € 21,90

Homemade spinach burger with butterhead lettuce, tomato, pickles, and vegan mayonnaise.

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## Desserts

**Sachertorte | Sorbet | Fruit** € 9,90  
Sachertorte with blackcurrant sorbet and fresh fruit.

**Vrouw | Vanilla | Chocolate** € 8,90  
Classic Dame Blanche with farmhouse vanilla ice cream, warm chocolate sauce, and whipped cream.

**Sorbet | Coulis | Mint** € 8,90  
Lemon & lime, strawberry & mango sorbet with mint and blackcurrant coulis.

**Specialty coffee** € 7,50  
Limburgse Coffee (Elske)  
Irish Coffee  
Italian Coffee  
French Coffee

**Rolduc Cheese Platter** € 15,90

**Oudwijker Cigno** - a red-rind cheese made with traditional Taleggio recipe using Dutch cow's milk.

**Oudwijker Colosse** - a creamy blue cheese made from buffalo milk, with a smooth texture and occasional crystallization.

**Goat cheese from "de Bokkesprong"** - the Cabri blanc is a white-mold cheese similar to Brie.

**Herve cheese** - a traditional Limburgian strong-smelling cheese.

**Accompaniments:** Schinnen syrup, grapes, Pane Carasatu.

*Something to celebrate?  
A gift voucher from Abdij Hotel Rolduc  
brings the most beautiful memories!*

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