

# Brasserie Rolduc

*Our brasserie exudes the classic, rich atmosphere of a monastery, but wrapped in a contemporary monk's robe. Just as the kitchen brothers of old prepared very healthy monastery meals, our modern chefs now put their heart and soul into our dishes. Naturally, using seasonal products from our region.*

## A la carte - Menu

*\*Prices may vary depending on seasonal products and availability.*

*\*If you have allergies or special dietary requirements, please inform your host! Our dishes may contain traces of nuts and allergens.*



## Starters

- Carpaccio of Limburg Heuvelland Beef** €14,00  
Truffle cream | Broad beans | Arugula | Grano Padano | Capers  
| Cherry tomatoes
- Smoked duck** €15,50  
Sugar bread | pâté mousse | pickled red onions | Glühweingel
- Gratinated Zeeland mussels** €14,50  
Light garlic cream sauce | Gruyere cheese | fine chopped leeks
- Red beetroot waffle** €13,50  
goat's cheese cream | walnuts | beetroot gel

## Soups

- Pumpkin soup** €8,50  
Apple | sweet and sour pumpkin | toasted pumpkin seeds
- Cappuccino of forest mushrooms** €9,50  
Madeira cream | chervil

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## Main Courses

**Beefsteak** €26,50

Cognac-pepper sauce | fresh fries | Dutch vegetables

**Baked duck breast** €27,50

Orange thyme sauce | potato gratin | Dutch vegetables

**Halibut with a Limburg mustard crust** €26,50

Mussel fennel sauce | potato gratin | Dutch vegetables

**Ravioli of scampi** €24,50

Garden herb sauce | arugula salad | puffed tomatoes

**Mushroom burger** €23,50

Truffle cream | sautéed mushrooms | arugula | fresh fries

**Vegetable chicken stew (VEGAN)** €21,50

Parsnips | carrots | mushrooms

**Beer Burger** €21,50

100% beef | Homemade bun | Homemade beer mustard |

Caramelized onions | Cheddar sauce | Fries

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## Dessert

### Three chocolates

€10,50

Chocolate mousse | chocolate brownie | white chocolate ice cream

### 'Speculoos' pannacotta

€10,50

Homemade 'pepernoten' | 'stroopwafel' ice cream | compote of orange and lemon

### Dame Blanche

€9,50

Vanilla ice cream | Warm chocolate sauce | Whipped cream

### Cheese Selection

€14,50

### Special Coffees

€7,50

Limburg Coffee (Elske)

Irish Coffee (Jameson)

Italian Coffee (Amaretto)

French Coffee (Grand Marnier)

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