



Our brasserie exudes the classic, rich atmosphere of monasteries, but wrapped in a contemporary monk's robe. Just as the kitchen brothers of the past prepared very healthy monastery meals, our modern chefs now pour their heart and soul into our dishes.

Naturally, we use seasonal products from our region.

Lunch

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

**If you have allergies or special dietary requests, please inform your host or hostess!*

Our dishes may contain traces of nuts and allergens.



Bread

Carpaccio on Bread 16

Truffle cream | Arugula | Parmesan | Cherry tomatoes

Tuna Salad on Bread 15,50

Homemade tuna salad | Apple | Sweet and sour cucumber

Egg Salad on Bread (Vegetarian) 15,50

Homemade egg salad | Gouda cheese | Curry cream

Supplement: *Gluten-free bread instead of regular bread 2,25*

Soup 8,50

Daily soup served with bread and butter

Salads

Smoked Salmon Salad 16,50

Smoked salmon flakes | Tomato | Cucumber | Lime cream

Caesar Salad 16,50

Chicken thigh | Bacon | Egg | Parmesan | Anchovy dressing | Croutons

Niçoise Salad (Vegetarian) 17

Sweet potato | Green beans | Poached egg | Olives | Croutons



Warm Dishes

Abbey Rolduc Stew 19,50

Braised veal in abbey beer | Fresh fries | Side salad

Limburg Sour Meat 19,50

Regional homemade beef stew in sweet-sour sauce | Fresh fries | Side salad

Jackfruit Stew Limburg Style (Vegan) 19,50

Plant-based version of the Limburg classic | Side salad | Fresh fries

Burgundian Beef Croquettes 12,50

2 croquettes | Bread | Mustard mayo | Side salad



Appetizers (from 12:00 PM to 5:00 PM)

Dutch meatballs 12

8 pieces

Mixed Dutch snacks 10

8 pieces

Oyster mushroom bites (Vegetarian) 10

8 pieces

Cheese & Sausage Platter 10

Mustard

Nachos oven-baked with cheese 14

Guacamole | Crème fraîche | Chili sauce

