



BREAKFAST & LUNCH

BREAKFAST

09:00 – 11:30	
Yogurt 	7
granola, blueberries	
Croissant 	4
jam and butter	

CAKES

From 09:00	
Danny’s apple pie	5
Sticky brownie	3.5
<i>Gluten-free</i>	
Lemon meringue	5
Carrot cake	5
<i>Gluten-free and vegan</i>	
Cheesecake	4.5
Bonbon per piece	1
white, milk or dark chocolate	

LUNCH

11:30 – 17:00	
12 HOUR FISH DELUXE	16.75
salmon, crayfish, shrimp croquettes, crab salad	
Brasserie Meatball	13
sourdough bread, meatball, veal jus, crispy onion	
Park’s lunch platter 	15.5
sourdough bread, roasted pepper-fennel soup, mini truffle croquettes, nut hummus	
Shakshuka 	12
egg, tomato sauce, sourdough bread	
BRASSERIE BURGER FROM THE BGE	20
100% beef burger from the Big Green Egg, cheddar, lettuce, caramelized onion, bacon, Kesbeke’s dill crisps, barbecue sauce	
<i>Served with farmhouse fries</i>	

SANDWICHES



13.5	Carpaccio
	aged cheese, pumpkin seeds, arugula, truffle mayonnaise
14	Crispy chicken
	kimchi, spring onion, chili mayonnaise
11	Oma Bob’s beef croquettes
	potato salad, mustard mayonnaise
13.5	Tuna salad
	boiled egg, caper berries, red onion
14.5	12-hour Fish
	salmon, shrimp croquettes, crab salad
10	Uitsmijter (eggs on bread) 
	<i>add cheese +1.25, ham +1.25, bacon +1.5, smoked salmon +3.5</i>




ALLERGIES?

Scan the QR-code or ask our staff for more information

SOUPS

From 11:30	
<i>Served with bread</i>	
Roasted pepper-fennel soup 	8
crispy chickpeas	
Spring onion-coconut soup 	8
kefir, lime, cashew	

Meal SALADS

<i>Add fresh farmhouse fries +5</i>	
Caesar	17.5
chicken, bacon, anchovies, egg, Parmesan, caesar dressing	
Burrata 	16
tomato tartare, roasted honey tomatoes, arugula sun-dried tomato and basil dressing	

DESSERTS

Park’s coffee	9.5
amaretto, brownie, macaron, mini cheesecake	
Petit grand dessert	10.5
chef’s surprise	

SHARING

From 14:00	
<i>Platter</i>	
Dutch snack platter	16
cheese, grilled sausage, nut mix, bitterballen, cheese sticks	
PARK’S FAVOURITES!	22.5
bitterballen, crispy chicken bites, gyoza, grilled sausage, cheese, bread with dips, truffle fries	

BITES

From 11:30	
Bitterballen 7 or 10 pieces	8/9.5
Cheese sticks 8 pieces 	8
Sourdough bread 	6.5
herb butter, truffle mayonnaise	
Vegan bitterballen 7 or 10 pieces	8.5/10.5
Farmhouse cheese 	6.5
grainy mustard, pickles	
Truffle fries 	7.5
Parmesan	
Bittergarnituur 16 pieces	14
bitterballen, cheese sticks, mini frikandel, chicken nuggets	
From 14:00	
Warm grilled sausage 6 pieces	7
chicken, cheese	
Gyoza 8 pieces 	9
oriental sesame sauce	
Crispy chicken bites 6 pieces	8
chili mayonnaise	

 = Vega

DINNER


Favourites 3-COURSE MENU

38.5


STARTERS

From 17:00	
Carpaccio	13.5
aged cheese, pumpkin seeds, arugula, truffle mayonnaise	
Tuna tataki	14.5
edamame, wakame, furikake, sesame dressing	
Marinated watermelon 	12
feta, herb crumble, watercress	
Asian pork belly	13.5
tempura prawn, red cabbage salad, yuzu-soya dressing	
Ravioli can be 	11.5
peas, mint, dried Parma ham, grilled leek	
Starter favourites menu	12
ask our staff for today’s menu	

SOUPS

From 17:00	
<i>Served with bread</i>	
Roasted pepper-fennel soup 	8
crispy chickpeas	
Spring onion-coconut soup 	8
kefir, lime, cashew	

Meal SALADS

From 17:00	
<i>Add fresh farmhouse fries +5</i>	
Caesar	17.5
chicken, bacon, anchovies, egg, Parmesan, caesar dressing	
Burrata 	16
tomato tartare, roasted honey tomatoes, arugula sun-dried tomato and basil dressing	

ARE YOU FAMILIAR WITH OUR OTHER LOCATIONS?



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

MAIN COURSES

From 17:00	
<i>Served with fresh farmhouse fries</i>	
Beef bavette skewer	23.5
roasted corn ribs, grilled sweet pepper, chimichurri	
Cauliflower 	20
crispy, pickled, puréed, and grilled preparations, caper dressing	
Free-range chicken	22
mushroom duxelles, caramelized shallots, hazelnut, tarragon jus	
Sea bream fillet	23.5
fried basil, green asparagus, tomato-antiboise	
Salmon fillet	23
roasted fennel, crayfish sauce	
Veal entrecôte	24.5
pulled beef, green beans, smoked garlic jus	
Roasted pumpkin 	20
pomegranate, burrata, pesto	
Main course favourites menu	23
ask our staff for today’s menu	

Specials BIG GREEN EGG

From 17:00	
<i>Served with fresh farmhouse fries</i>	
Mixed grill	26.5
pork belly, bavette, chicken thigh, grilled vegetables, chimichurri	
BRASSERIE BURGER FROM THE BGE	20
100% beef burger from the Big Green Egg, cheddar, lettuce, caramelized onions, bacon, Kesbeke’s dill crisps, barbecue sauce	

SIDES

Seasonal vegetables	5
Fresh farmhouse fries	5

DESSERTS

Vanaf 17:00	
Petit grand dessert	10.5
chef’s surprise	
Dame blanche	8.5
salted caramel, vanilla ice cream, pecans	
Crème brûlée with Licor 43	8.5
blood orange sorbet, citrus compote	
Three white chocolate preparations	8.5
raspberry mousse, ice truffle with Oreo, blondie	
Park’s coffee	9.5
amaretto, brownie, macaron, mini cheesecake	
Dessert favourites menu	8.5
ask our staff for today’s menu	

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