

MENU




BREAKFAST | LUNCH | DINNER

BREAKFAST & LUNCH

BREAKFAST

Yoghurt 
granola, blueberries

Croissant 
jam and butter

09:00 – 11:30

7

4

CAKES

Extra whipped cream +0.5

Apple-nut pie
Vegan

Blondie
Glutenfree

Chocolate salted caramel
Glutenfree

Carrot cake

Cheesecake of the season

Bonbon per piece
white, milk or dark

From 09:00

5

4

5.5

5.5

5

1

LUNCH *Park Specials*

12-O'CLOCK FISH DELUXE 16.75
smoked salmon, crayfish, shrimp croquettes,
crab salad

Artisanal grilled sausage with cheese from the oven 13
brioche bun, crispy onions, sriracha-lime mayo

Smoked mackerel rillettes 15.5
fennel and Granny Smith salad, sweet-and-sour red onion-

Croque monsieur Amsterdam 16
Amsterdam ossenworst, aged cheese, béchamel sauce,
Amsterdam pickles


BRASSERIE BURGER FROM THE BGE 20
100% beef burger from the Big Green Egg,
cheddar, lettuce, caramelised onions, bacon,
pickle, barbecue sauce
Served with fresh farmhouse fries

SANDWICHES


Carpaccio 13.5
aged cheese, pumpkin seeds, rocket, truffle mayo

Crispy Chicken BLT 14
bacon, lettuce, tomato, chili mayo

Artisanal beef ragout croquettes *can be*  12.5
beef, mustard mayo

Burrata  14
caramelised pumpkin, black lentils, hazelnut crumble

12-o'clock fish platter 14.75
smoked salmon, shrimp croquettes, crab salad


fried eggs on bread  10
*Extras cheese +1.25, ham +1.25,
bacon +1.5, smoked salmon +3.5*

SOUPS

Served with bread

From 11:30


Soup of the day 8.5
ask our staff for today's selection

Parsnip soup  8.5
truffle cream, sliced almonds

Main course SALADS

Extra fresh farmhouse fries +5

Tuna or chicken Poké Bowl 19.5
avocado, soybeans, mango, ginger, cucumber,
seaweed, radish

Goat cheese salad  17.5
spinach, goat cheese, grilled vegetables,
nut dressing, vegetable chips

DESSERTS

Park's coffee 9.5
amaretto, blondie, macaron, mini cheesecake

Dame blanche 8.5
vanilla ice cream, chocolate, meringue

SHARING *Platters*


From 14:00


PARK'S FAVOURITES! 22.5
bitterballen, crispy chicken bites, gyozas, grilled sausage,
farmhouse cheese, bread with dips, fries with truffle mayo

SNACKS


From 11:30


Bitterballen 7 of 10 pieces 8/9.5

Cheesesticks 8 pieces  8

Sourdough bread  6.5
herb butter, truffle mayonnaise

Cas & Kas bitterballen 7 of 10 pieces 8.5/10.5
Vegan

Farmhouse cheese  6.5
coarse mustard, pickles


Baked camembert  12.5
honey, seeds, bread

Mixed fried snacks 16 pieces 14.5
bitterballen, cheese sticks,
mini frikandels, chicken nuggets

Crispy chicken bites 6 pieces 8
chili mayonnaise



ALLERGENS?
Scan the QR code or ask
our staff.

 = Veggie



ENGLISH?

Scan the QR-code for our English menu

DINNER

Favourites 3 COURSE MENU

38.5

STARTERS


From 17:00

Carpaccio	13.5
aged cheese, pumpkin seeds, rocket, truffle mayo	
Lobster & smoked salmon tartlet	14.5
lobster mayo, torpedo prawn	
Burrata 	14
caramelised pumpkin, black lentils, hazelnut crumble	
Roulade of Smoked Duck Breast & Rillettes	14.5
endive salad, red onion gel, sultana dressing	
Smoked beet carpaccio 	13
goat cheese cream, fig compote, balsamic glaze	
Starter favourites menu	12
ask our staff for today's selection	

SOUPS

Served with bread

From 17:00

Soup of the day	8.5
ask our staff for today's selection	
Parsnip soup 	8.5
truffle cream, sliced almonds	

Main course SALADS

Extra fresh farmhouse fries +5

From 17:00

Tuna or chicken Poké Bowl	19.5
avocado, soybeans, mango, ginger, cucumber, seaweed, radish	
Goat cheese salad 	17.5
spinach, goat cheese, grilled vegetables, nut dressing, vegetable chips	

MAIN COURSES

From 17:00

Served with fresh farmhouse fries and seasonal vegetables

Venison steak	27.5
spiced cake gravy, king trumpet mushroom, stewed pear	
Pumpkin prepared in various ways 	21.5
cream, roasted, and gratinated with Dutch gorgonzola	
Braised veal shoulder	24.5
shallot jus, crispy potato bits	
Salmon fillet	24.5
sun-dried tomato crumble, antiboise, fried basil	
Cod fillet	24
vadouvan beurre blanc, carrot chips, capers	
Forest mushroom strudel 	21.5
parsnip mousseline, parsley-walnut oil	
Main course favourites menu	23
ask our staff for today's selection	

Specials BIG GREEN EGG

Served with fresh farmhouse fries

From 17:00

Entrecôte (225 grams)	26.5
black pepper sauce, grilled king trumpet mushroom	
Brasserie Burger from the Big Green Egg	20
100% beef burger from the Big Green Egg, cheddar, lettuce, caramelised onions, bacon, pickle, barbecue sauce	

BSIDES

Seasonal vegetables	5
Fresh farmhouse fries	5

DESSERTS

From 17:00

Tonka Bean Crème Brûlée	9
layered cake, coconut ice cream	
Dame blanche	8.5
vanilla ice cream, chocolate, meringue	
Stewed Pear Tartlet	8.5
cinnamon mousse, pear sorbet	
Park's coffee	9.5
amaretto, blondie, macaron, mini cheesecake	
Dessert favourites menu	8.5
ask our staff for today's selection	

More!

HAVE YOU BEEN TO OUR OTHER LOCATIONS YET?



Besides Brasserie Park, we have several other atmospheric locations. Scan the QR code for an overview or visit [Brasseriegroep.nl/locaties](https://brasseriegroep.nl/locaties)





COME HOME *at Park*



Brasserie Park has been the living room of Leiderdorp for years,
a place where you feel at home right away!

In the morning you can enjoy a good slice of cake and a delicious coffee from our own fair-trade brand, Johannes. For lunch, our famous 12-o'clock fish deluxe is an absolute must. Whether you're relaxing on the French-style terrace or sitting inside our cozy farmhouse, it's always a good time at Park.

With a glass of our own beer, de Frisse Neus, drinks or dinner are always a celebration. There are plenty of options for children as well, and have you seen our event rooms yet? They're the perfect spot for a party, wedding, or business gathering!

BRASSERIEPARK.NL