

COME HOME

at Park



At Brasserie Park, dinner feels like coming home. In the warm atmosphere of our cosy farmhouse, or outside on our charming French-style terrace, you can enjoy an evening full of flavour and relaxation. Our chefs cook with love and care, bringing together surprising dishes and familiar classics on your plate.

Choose one of our three 3-course menus, create your own combination of starter, main course and dessert from the different menus, or opt for à la carte. Anything is possible! Good to know: everyone at the table may make their own choice, so mixing different menus is no problem at all.

Share a fine bottle of wine or try our own beers, the Frisse Neus and the Fopneus (0.3%), which perfectly complement your dinner.

€38.5

Comfort 3 COURSE MENU

STARTER

- Serrano ham & melon** can be made  13
cantaloupe, galia, watermelon, pistachios, feta,
basil dressing
- Pulled oyster mushroom with hoisin sauce**  12.5
mango, avocado, cucumber and tomato salad
- Andalusian gazpacho**  11
avocado, smoked salmon

MAIN COURSE

- Cannelloni filled with ricotta and spinach**  21.5
creamy green herb sauce, Parmesan crisps
- Poké bowl with tuna or chicken** 21
avocado, soybeans, mango, ginger, cucumber, seaweed,
radish
- Brasserie Burger from the BGE** 20
100% beef burger prepared on the Big Green Egg, cheddar,
lettuce, caramelised onions, bacon, pickles, barbecue sauce,
fresh farmhouse fries

DESSERT

- Éclair** 9
vanilla ice cream, chocolate sauce, meringue
- Vanilla crème brûlée** 9
raspberries, meringue, raspberry sorbet
- Park's coffee** 9.5
coffee served with amaretto, blondie, macaron, mini cheesecake



ALLERGENS?

Scan the QR code or
ask our staff.

 = Veggie

€42.5

Enjoy

3 COURSE MENU

STARTER

- | | |
|--|------|
| Vitello tonnato
slow-cooked veal rump, tuna mayonnaise, crispy capers | 14.5 |
| Tempura of redfish
wasabi mayonnaise, marinated radish and cucumber ribbon salad, furikake | 14.5 |
| Burrata 
marinated cœur de bœuf tomato, basil oil, truffle and balsamic crumble | 14 |

MAIN COURSE

- | | |
|--|------|
| Free range chicken supreme
crispy Parma ham, celeriac tartlet, smoked almonds, truffle jus, fresh farmhouse fries | 24.5 |
| Salmon fillet
sun-dried tomato crumble, antiboise sauce, fried basil, fresh farmhouse fries | 24.5 |
| Roasted butternut squash 
red lentil cream, dukkah, young goat cheese, hazelnut and pomegranate dressing, fresh farmhouse fries | 22.5 |

DESSERT

- | | |
|--|-----|
| Éclair
vanilla parfait, chocolate mousse, chocolate sauce, shaved almonds | 9 |
| Vanilla crème brûlée
raspberries, meringue, raspberry sorbet | 8.5 |
| Park's coffee
coffee served with amaretto, blondie, macaron, mini cheesecake | 9.5 |

SIDES

- | | |
|------------------------------|---|
| Seasonal vegetables | 5 |
| Fresh farmhouse fries | 5 |

€46.5

French weeks 3 COURSE MENU

STARTER

- Bouillabaisse** ✂ 14.5
French fish soup with shellfish and crustaceans
- Niçoise 2.0** 15.5
roasted tuna, free-range egg, green beans, tomato,
red onion, olives
- Steak tartare** 15.5
Classic style

MAIN COURSE

- Sole meunière** 26
Three sole fillets pan-fried in butter, lemon, fresh farmhouse fries
- Steak frites** 26.5
pepper sauce, fresh farmhouse fries
- Moules marinières** 25.5
mussels cooked in white wine, cocktail aioli, ravigotte sauce,
fresh farmhouse fries

DESSERTS

- Crêpes suzette** 11.5
pancakes in an orange and Grand Marnier sauce
- Éclair** 9
vanilla ice cream, chocolate sauce, meringue
- Vanilla crème brûlée** 8.5
raspberries, meringue, raspberry sorbet

ADDITIONAL COURSE

Complete your menu with an extra course
Only available in combination with one of our 3 course menus

- Soup of the day** 6
Ask our staff