

LUNCH

Can be ordered between

11.30u - 16.30u

SOUPS

served with bread & dip

small

big

Tomato soup ✓

spring onion | cream | meatballs

5.25

7.50

Onion soup

crouton | thyme | beef broth

6.00

8.25

Breadplatter

aioli | herb butter

7.50

MEAL SALADS

served with bread & dip

Salmon & Prawn

beetroot | mustard-dill | pistachio

20.50

Beef tenderloin tips

bean sprouts | cashew | little gem

20.50

Goat cheese ✓

fig | pumpkin | nut mix

18.50

TOAST

Toasted sandwich

ham | cheese | toast sauce

8.00

Toasted sandwich De Beerze

egg | onion | bacon | mushroom | toast sauce

12.75

Vegetarianism

fried vegetables | cheese | pesto

10.75

✓ Vegetarian

✓ Optional vegetarian dish

BREAD

choice of:

white | multigrain | brown

Tuna salad

egg | red onion | capers

13.75

Cajun kip

chicken thigh | fried | cashew

14.50

Salmon

cucumber | cream cheese | mustard-dill

15.50

Carpaccio

Pittenmix | Grana Padano | Truffel

14.75

Warm Brie ✓

walnuts | red onion | tomato

13.75

Pork belly

aioli | red onion | pickles

14.75

Goat cheese ✓

young cheese | old cheese | pumpkin

14.50

Pulled Pork

piri piri | BBQ saus | champignons

15.50

Club sandwich

chicken | bacon | egg | tomato | curry mayo

14.50

Burgundian lunch

tomato soup | meat croquette | small ham and cheese sandwich

14.75

shrimp croquette instead of + € 3.50

Croquettes on bread ✓

choice of: beef | vegan | shrimp + € 5.00

11.00

Gamba's

chorizo | garlic | red pepper

18.50

Fried egg with ham, cheese or bacon

elk item + €0,75

10.75

Farmer's bouncer ✓

bacon | cheese | vegetables

14.50

Truffleburger

pancetta | provolone | mushrooms

20.50

DE BEERZE

Lunch & Diner



• Familiar village enjoyment



Can be ordered between
17.00u - 20.00u

DINER

STARTERS

Tomato soup 	7.50
spring onion cream meatballs	
Onion soup	8.25
crouton tijm runderbouillon	
Breadboard 	7.50
aioli herb butter	
Marinated salmon	14.50
strained curd balsamic vinegar filo pastry	
Goat cheese pie 	13.75
rye bread pumpkin cream hazelnut	
Gamba's	14.50
chorizo garlic red pepper	
Carpaccio	13.50
truffel seed mix grana padano	
Secreto with coquille	15.50
parsnip beetroot macadamia	
Veal tomato	14.50
lemon capers bell pepper	

MEAL SALADS

Salmon & prawns	20.50
beetroot mustard-dill pistachio	
Beef tenderloin tips	20.50
bean sprouts cashew little gem	
Goat cheese 	18.50
fig pumpkin nut mix	

MAIN COURSES

Served with salad & fries

Flat iron steak	27.50
port sauce grass-fed parmesan	
Duck breast	26.75
turnip parsnip Arabica sauce	
Kalfsribeye	29.75
herb butter bok choy chicory	
Duo of Iberico	26.75
presa ribfingers bearnaise	
Cod	25.50
slow cooked sorrel sauce mushroom	
Sea bass	26.75
Jerusalem artichoke truffle celeriac	

3 prawns or 2 coquilles + €5.75

CLASSICS

Salmon	25.50
ratatouille biet nolly prat sauce	
Pork tenderloin medallions	24.75
speck price mushroom sauce	
Truffelburger	20.50
pancetta provolone mushrooms	
Schnitzel	23.00
lemon chicory stroganoff sauce	

 Vegetarian fair

 Optional vegetarian dish

Do you have an allergy?
Please let us know!

VEGETARIAN

Gnocchi	23.50
mushroom truffle pecorino	
Portobello slipper	23.50
tzatziki white cabbage garlic mayo	

DESSERTS

Goat's feet parfait	8.50
almond dulce de leche bastogne	
Chocolate pearl	9.50
raspberry ice cream chocolate mousse brownie	
Nougatine ice cream cake	8.75
mocha caramel bastogne	
Cheese platter	12.50
selection of cheeses from Fromagerie Guillaume	
Crème brûlée	8.00
vanilla caramel flambé	
Coffee "De Beerze"	8.75
coffee liqueur blondie pastel del nata butter cake	
Mascarpone mousse	9.50
red fruit yellow cream shortcrust pastry	
Espresso Martini	10.00
espresso kahlua vodka	