

Goeie Louisa

BRASSERIE

Welcome to Brasserie Goeie Louisa. Under the guidance of chef Jules Borninkhof classic dishes are prepared in the oldest monastery kitchen in the Netherlands. Seasonal products are used daily, often sourced from our own region.

Host Koen Roelofs and his committed team invite you to a relaxed and welcoming atmosphere, where your experience takes center stage. Alongside our extensive menu, we proudly present a meticulously curated wine list that complements our dishes, both from the menu and à la carte.

At Brasserie Goeie Louisa, it's all about savoring, at any time of the day. We look forward to taking you on a culinary journey!

Chefs MENU

Besides our a la carte dishes, you can also enjoy a 3 or 4-course chef's menu composed by our chef.

3-course chef's menu

51

4-course chef's menu

59

Both menus can be expanded with cheese.

Feel free to inform one of our colleagues about any allergies and/or dietary requirements.

A la carte

MENU

Entrees

Pate de Campagne 17

tarragon, quince and oak leaf lettuce

Scallop  17

almond, salsify and smoked pumpkinseed oil

Ceps 16

celeriac, chestnut and lovage

Entremets

Vol-au-vent 21

duck leg en champignon de Paris

Cod 21

oxtail consommé and sauce hollandaise

Tortellini 'en papillote'  18

truffle, Parmigiano Reggiano

Our dishes may contain allergens.

We are at your disposal for any inquiries you may have

 Vegetarian

A la carte MENU


Main courses

Blanquette de veau 29

veal loin and wild mushrooms

Haddock 28

oyster, watercress and sauce beurre blanc


Carrot  25

caraway and pretzel

Desserts

Tarte tatin  13

seckel pear with cinnamon ice cream

Pumpkin  13

white chocolate and citrus

Selection of cheese  16



raisin bun and confiture

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 Vegetarian

A la carte LUNCH

Vol-au-vent	21
duck leg and champignon de Paris	
Brioche with beef stew	18
harissa and pickled onion	
Baguette 'raclette' 	17
cheese, mushrooms and parsley	
Caesar salad	18
little gem, farmers egg, anchovies, bacon, chicken and Parmigiano Reggiano	
Chicory salad 	16
pear and Oudwijker Colosso	
Steak frites	28
dry aged loin, haricots vert and sauce bearnaise	
Poisson du jour	daily
catch from our fishmonger in Yerseke	price

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 Vegetarian

Lunch MENU

Besides our a la carte lunch, you can also enjoy a 2 or 3-course chef's menu composed by our chef.

2-course chef's menu

46

3-course chef's menu

51

Both menus can be expanded with cheese.

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