

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 DINER

In addition to our à la carte dishes, you can also choose a 3 or 4-course chef's menu, carefully curated by our chef.

3-course Chef's Menu

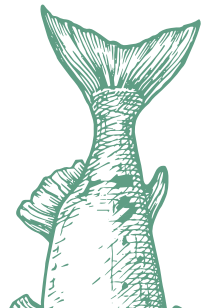
51

4-course Chef's Menu

59

Both menus can be expanded with a cheese course.

Please feel free to inform one of our colleagues of any allergies and/or dietary preferences.



A LA CARTE

DINER

Entrees

Ox tongue

pickle, capers, daikon, horseradish
18

Skrei

Jerusalem artichoke, curry, almond, celery
18

Parsley root

smoked onion, sheep's yogurt, pearl barley
16

Entremets

Sweetbread


carrot, shallot, chives, veal gravy
25

Squid

yellow cabbage, anchovies, dashi
20

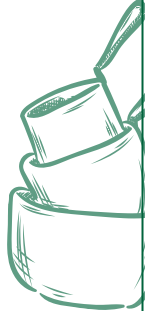
Tortellini 'en papillotte'

truffel, Parmesan
18

 Vegetarian

Our dishes may contain allergens.

We are at your disposal for any inquiries you may have.





A LA CARTE DINER

Main courses

BBQ pork 'Baambrugge'

celeriac, apple syrup, oyster mushroom, Brussels sprout

28

Monkfish

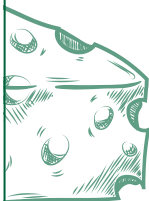
leek, eel, potato, dill, Vichyssoise

29

Rutabaga

'Oudwijker Fiore' cheese, lovage, chicory,
buckwheat, soubise

27



Desserts

Panna cotta

blood orange, fennel, white chocolate

13

Dark chocolate

pear, hazelnut, praline

13

Cheese selection

raisin bun, quince

16



 Vegetarian

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CHEFS LUNCH

In addition to our lunch dishes, you can also choose a 2 or 3-course chef's menu, carefully curated by our chef.

2-course Chef's Menu

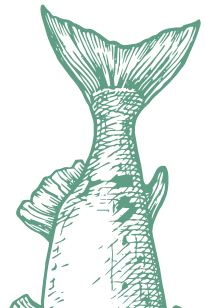
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3-course Chef's Menu

51

Both menus can be complemented with a cheese course.


Please feel free to inform one of our colleagues of any allergies and/or dietary preferences.





A LA CARTE

LUNCH



Bouchée à la reine 18
wild boar ragout, mushroom, parsley
supplement winter truffle

Brioche with farmers egg  16
oyster mushroom, scallions, tarragon


Baguette rib-eye 18
sauerkraut, mustard, pickle, onion

Caesar salad 20
little gem, farmers egg, anchovies,
bacon, chicken, Parmesan



Chicory salad  18
chicory, 'Oudwijker Colosso', walnut,
pear

Steak frites 29
dry-aged loin, haricots verts,
Bearnaise



Catch of the day Daily price
fresh from our fishmonger
in Yerseke

 Vegetarian

Our dishes may contain allergens.

We are at your disposal for any inquiries you may have