

MENU MAGAZINE



LA PARISIENNE



HOTEL et le CAFE de PARIS

SPICEBRUSH
DE PROEVERIJ

De **BROODJES** Bar

Edition No 15 • 2023 / 2024

DRINKS



Warm Beverages

Coffee · Espresso · Tea	€ 2,75
Fresh Mint Tea	€ 3,50
Fresh Ginger Tea	€ 3,50
Cappuccino	€ 3,10
Espresso Macchiato · Flat White	€ 2,95
White Coffee · Latte Macchiato	€ 3,65
(Iced) Latte Special	from € 4,25
Hot Chocolate (with whipped cream + € 0,50)	€ 3,50
Hot Chocolate with Rum & whipped cream	€ 8,50

For our coffee specials check the back of this menu

Ask our staff for the pastry options of the day € 4,50

Cold Beverages



Pepsi Cola · Pepsi Max	€ 2,85
Lipton Ice Tea Sparkling · Green · Peach	€ 2,95
Sisi Zero · 7UP Zero	€ 2,85
Royal Club Bitter Lemon · Tonic · Ginger Ale · Cassis	€ 2,95
Royal Club Apple Juice · Tomato Juice	€ 2,95
Still Lemonade	€ 2,75
Rivella Original · Rivella Cranberry	€ 2,95
Chocomel · Fristi	€ 2,95
Mineral Water Still or Sparkling 0,35 cl	€ 2,75
Fresh Orange Juice	€ 3,75
Milk · Buttermilk from our local farmer	€ 2,75
Redbull · Tropical · Watermelon · Sugarfree	€ 4,75

For our beers check our special menu

Premium Lemonades

Russel & Co	
Sicilian Lemon · Botanical Rose · Spiced Orange	€ 3,95
Double Dutch · Pink Grapefruit · Ginger Beer	€ 3,95

Alcoholic Liquors

Young Genever · Vieux · Berenburg	€ 3,95
Jägermeister · Apfelf Korn · Coebergh	€ 4,25
Safari · Passoa · Pisang Ambon · Old jenever	€ 4,75
Averna · Strohrum · Corenwijn · Pernod	€ 4,75
Campari · Paris Finest Vodka · Malibu · Tequila	€ 4,95
Bacardí Carta Blanca	€ 4,95
Bacardí Limón · Bacardí Razz · Bacardí Carta Negra	€ 4,95
Bacardí 8	€ 6,95
Port Tawny / White · Martini Rosso / Bianco	€ 4,75
Sherry Medium / Dry	€ 4,75
Gin	€ 4,75
Grappa	from € 4,95

Liquors

Grand Marnier · Frangelico · Baileys	€ 5,25
Sambuca · Cointreau · Limoncello	€ 5,25
Dom Benedictine · Kahlua · Amaretto	€ 5,25
Tia Maria · Licor 43 · Drambuie	€ 5,25

Whisky's

Famous Grouse · J.W. Red	€ 4,95
Ballantines · Four Roses · Paris Finest Whiskey	€ 4,95
Southern Comfort · Jack Daniels · Tennessee Honey	€ 5,45
Dimple · Glenfiddich · Chivas Regal · J.W. Black	€ 7,45

Cognacs

Calvados · Hennessy · Armagnac · Martell V.S.	€ 7,50
Remy Martin V.S.O.P. M.C.F.	€ 8,50
Courvoisier V.S.O.P.	€ 8,50

NON-ALCOHOLIC

Our non-alcoholic cocktails
to accompany your visit

For
non-alcoholic
beers check our
special menu



Crodino/Crodino Rosso 0.0

The Italian bittersweet aperitif without alcohol,
with a bite, in the flavour orange or blood orange

Price per glass € 4,75

Melon & Lemon 0.0

Surprising mix of watermelon with
the freshness of Royal Club Bitter Lemon

Price per glass € 5,50



Gin-Tonic 0.0

Non-alcoholic Gin-Tonic, served with
orange & mint

Price per glass € 6,25

Pink Gin-Tonic 0.0

The beloved Pink-Tonic non-alcoholic,
served with red fruit

Price per glass € 6,25



Hugo 0.0

Nice bubble combined with the taste of
elderflower, served with ice, mint & lemon

Price per glass € 6,25

Red Bull Twist 0.0

The kick of Redbull, Sugarfree or
Tropical in the mix with ginger & lemon

Price per glass € 5,50



Limoncello Tonic 0.0

Enjoy the freshness of lemon in the mix
with tonic, mint & lemon

Price per glass € 6,75

Lipton Coco Green 0.0

The refreshing taste of Lipton Green
with a touch of coconut & mint

Price per glass € 4,75



Mojito 0.0

Fresh mix of Ginger Ale, mint & lemon.
A Mojito but non-alcoholic

Price per glass € 4,75

BitterSweet Orange 0.0

The taste of Italian orange, spiciness,
with a slight bitterness

Price per glass € 6,50



COCKTAILS

The aperitifs to start with



Aperol Spritz | Italy

The taste of Italian sun in a fresh and bittersweet mix of Aperol, prosecco, sparkling water & orange

Price per glass € 7,75

Luxardo Limoncello Tonic | Italy

The freshness of Limoncello in combination with tonic, mint & lemon

Price per glass € 7,95



Bulldog Gin-Tonic | Scotland

Rough gin with a subtle character, in combination with tonic, orange & mint

Price per glass € 8,25

Gordon's Pink Gin-Tonic | England

The fruity taste of Gordon's pink gin in the mix with tonic & red fruit

Price per glass € 7,95



Melon & Lemon | The Netherlands

Surprising mix of watermelon liqueur & the fresh taste of Royal Club Bitter Lemon

Price per glass € 6,95

Split 43 | Spain

The 43 secret ingredients mixed with yoghurt liquor & fresh orange juice

Price per glass € 9,25



Crème Brûlée Martini | Spain

Creamy mix of Licor 43 & Crème Brûlée, with a twist of salted caramel

Price per glass € 9,25

Pornstar Martini | England

An elegant cocktail full of passion! A cocktail with vodka, passion fruit & vanilla

Price per glass € 9,95



Bring me back to Bali | Bali

A cocktail inspired by Asia, with vodka, pandan, aloe vera & passion fruit

Price per glass € 9,95

Espresso Martini | England

The perfect after dinner cocktail with a kick, with vodka, coffee & coffee liqueur

Price per glass € 9,95



SNACKS

served from 11:00 o'clock

🌿 = vegetarian dish or vegetarian option

Snack Platter Moulin Rouge · € 8,95 p.p.

Snack platter with three types of sausages & cheese, tortilla chips with chili mayonnaise, mixed nuts & olives (starting at 2 people)

nuts mustard egg **gluten lactose**

Bread Platter · € 6,95 🌿

Choose a large corn bread **or** sourdough nettle bread from our local bakery served with seasonal dip & aioli

gluten soja lactose mosterd sesam ei lupine

Loaded Fries · € 7,95 🌿

Fries with a topping of Parmesan cheese & truffle mayonnaise

fish **gluten lactose**

BitterBallen · from € 7,50

Bitterballen from (from 6 pieces), served with Dijon mustard

mustard **gluten celery lactose**

Champignons Dordogne · € 9,50 🌿

Mushrooms in beer batter with truffle mayonnaise

mustard **gluten egg lupin**

Butterfly Shrimps · € 8,95

Shrimps (6) in a crispy jacket, served with chili sauce

gluten shellfish soy

Mini Spring Rolls · € 5,95 🌿

Vietnamese mini spring rolls (12) served with chili sauce

gluten soy sesame

Cheese&Cheese · € 9,25 🌿

Mix of cheese and chives spring rolls (5), cheese soufflés (5), served with chili sauce

gluten lactose

Snacks in the Mix · € 8,50

Mixed warm appetizer (12) consisting of typical Dutch crispy meat balls, chicken nuggets, mini spring rolls, butterfly shrimps,

Dutch sausages & cheese soufflés with mayonnaise & chili sauce

gluten lactose celery mustard sesame egg shellfish

Dutch Style Sausages · € 7,75

Dutch sausages (8) served with mayonnaise, curry & red onions

egg **gluten mustard**

Tarte Flambée / Pinsa Romana · see our special menu

We select a special Tarte Flambée or Pinsa Romana every month, suiting the season. Check our special menu for this month's special.

Nachos · € 8,25 🌿

Tortilla chips gratinated with cheese, served with red onion, spicy avocado dip & chili mayonnaise

mustard egg **lactose**

Ribs · € 8,50

Our popular spare ribs divided into snack size served with aioli

mustard sesame egg **gluten soy**

LUNCH MENU

🌱 = vegetarian dish or vegetarian option Served from 10:00 - 16:00 o'clock

CORN BREAD, MULTIGRAIN BREAD OR A LUNCH SALAD...

Salmon · € 13,95

Smoked salmon, roasted sesame dressing, edamame soy beans, cherry tomatoes & crispy onions

gluten soy lactose mustard egg lupin **fish**

Carpaccio · € 12,25

Beef carpaccio with Old Amsterdam, variety of seeds and pine nuts, cherry tomatoes, rocket & truffle mayonnaise

gluten lactose mustard egg fish sesame

Avocado · € 10,95 🌱

Avocado tartare with red onion, parsley, tomato, a pepper and sambal, Served with pomegranate, apricot, crispy corn, arugula & yogurt dressing (on request this dish can be ordered vegan)

gluten lactose sesame

Tuna · € 10,25

Home-made tuna salad with pickle, dill, red onion, egg, rocket & tuna mayonnaise

gluten lactose sesame **soy fish mustard egg**

Smokey Chicken · € 10,95

Smoked chicken with Old Amsterdam, cherry tomatoes, rocket & curry mango mayonnaise

gluten soy lactose mustard egg sesame

Goat · € 11,95 🌱

Goat cheese from the oven with honey truffle vinaigrette, pomegranate, apricot, cashew nuts, cranberries & rocket

gluten mustard nuts fish **lactose**

Yakitori · € 15,95

Sliced beef tenderloin, oriental style, with shiitakes, spring onion, bell pepper, bean sprouts, sesame seeds, edamame soy beans & rocket

lactose **gluten soy shellfish sesame**

Thai Chicken · € 11,50

Stir-fried marinated chicken with bean sprouts, spring onions, cashew nuts, cherry tomatoes, served with chili dressing & rocket

gluten nuts soy lactose shellfish mustard sesame egg lupin

MAIN COURSE SALADS

The dishes from the category above are also available as a Main Course Salad, at an additional cost of four euros fifty

*Although we do our utmost to respond to allergens, We work in an open kitchen witch means that cross-contamination cannot always be prevented. Allergens listed in **green** means the element is in the dish, but the recipe can be adjusted. In **red** means that the recipe cannot be adjusted. When ordering, always clearly state which allergy you are experiencing.*

PARIS LUNCHSPECIAL

Every month
we have a
lunch special

Check our
special menu!



LUNCH

Toasted Sandwiches · on luxury Provençal bread

Ham, cheese or ham & cheese · € 6,50 (V)

Ham, cheese & pineapple · € 7,50 (V)

Cheese, tomato & salami · € 7,50 (V)

gluten lactose

Fried Eggs · on luxury Provençal bread

Carpaccio · 3 fried eggs with beef carpaccio, pesto & Old Amsterdam · € 12,95

Ham · 3 fried eggs with ham & gratinated with old cheese · € 11,50 (V)

gluten nuts lactose egg

Typical Dutch Croquettes

1 or 2 croquettes with luxury provençal bread · € 6,95 / € 10,95

1 or 2 croquettes with fries · € 7,95 / € 11,95

mustard gluten lactose celery

(V) Also available in crispy vegetarian croquettes

Soups · with mini-bread

Soup of the season · See our special menu

Soup of pomodori tomato with pesto · € 7,25 (V)

gluten lactose nuts

CHILDRENS MENU Exclusively for children under 12 years

For Lunch · € 2,95

Ham, cheese, jam, peanut butter or sprinkles sandwich

gluten lactose nuts

Children's Pancake or Mini-Pancakes · € 5,95

Pancake served with syrup & powdered sugar or dutch mini-pancakes with butter & powdered sugar

gluten lactose egg

Mini Soup · € 4,00

Mini tomato soup

gluten nuts

Main Courses

Fries, salad and applesauce & choice of:

Chicken Nuggets, Dutch Croquette, Cheese Spingrolls of Dutch Sausages · € 8,50

Steak, Pork Tenderloin with sauce of peanut or Spare rib · € 9,50

Consult us to respond to allergens

Children's Ice Cream · € 4,95

lactose

TARTES FLAMBÉE

Combination of pizza- and bread dough topped with crème fraîche, cheese & your choice of the following combinations:

Goat cheese with honey truffle vinaigrette, cashew nuts, apricot & cranberries · € 12,95 (V)

nuts mustard egg fish gluten lactose

Smoked chicken, Old Amsterdam, cherry tomatoes & curry mango mayonnaise · € 11,25

mustard egg gluten lactose

Smoked salmon, red onion, edamame soy beans & roasted sesame dressing · € 12,95

soy mustard sesame egg lupin fish gluten lactose

Beef Carpaccio with Old Amsterdam, seeds & pine nuts, cherry tomatoes & truffle mayonnaise · € 12,50

mustard egg fish gluten lactose

LUNCH DE PARIS € 14,50

Soup of pomodori tomato & 3 slices of provençal bread topped with:

Artisan lightly spicy egg salad, Dutch croquette & Smoked chicken fillet with mango-curry mayonnaise

nuts mustard gluten soy lactose celery egg

DINNER MENU

🌱 = vegetarian dish or vegetarian option

STARTERS *served from 17:00 - 22:00 o'clock*

Bread Platter · € 6,95 🌱

Choose a large corn bread or sourdough nettle bread from our local bakery served with seasonal dip & aioli
gluten lactose mustard sesame egg lupin

Tomato · € 7,25 🌱

Soup of pomodori tomato with pesto, served with an artisan mini-bread roll
gluten nuts lactose

Soup of the Season · See special menu

Take a look at our special menu for the soup of the season, served with artisan mini-bread roll

Carpaccio · € 11,50

Beef carpaccio with Old Amsterdam, variety of seeds and pine nuts, cherry tomatoes, rocket & truffle mayonnaise, served with an artisan mini-bread roll
gluten lactose egg mustard fish

Champignons Dordogne · € 9,50 🌱

Mushrooms in beer batter served with truffle mayonnaise
lactose mustard fish gluten egg lupin

Avocado · € 9,95 🌱

Avocado tartare with red onion, parsley, tomato, a pepper and sambal, served with pomegranate, apricot, crispy corn, arugula and yogurt dressing, served with an artisan mini-bread roll (on request this dish can be ordered vegan)
gluten lactose

Smoked Salmon · € 11,25

Smoked salmon tartare with roasted sesame dressing, edamame soy beans, cherry tomatoes & crispy onions, served with an artisan mini-bread roll
gluten lactose soy sesame mustard egg **fish**

Camembert to Share? · € 10,95 p.p. 🌱

To share or per person; camembert from the oven with truffle-honey, cashew nuts & cranberries, served with two artisan mini-bread rolls per person
gluten nuts **lactose**

Sharing Entree · € 13,95 p.p.

An appetizer for two with a collection of appetizers Carpaccio, Pomodori, Champignons Dordogne & Smoked Salmon with roasted sesame dressing, edamame soybeans, cherry tomatoes & crispy onions, served with artisan mini-bread roll per person
nuts soy mustard sesame egg lupin **gluten lactose fish**

MAIN COURSE SALADS

Check our selection of Main Course Salads on page 4.

Although we do our utmost to respond to allergens, We work in an open kitchen witch means that cross-contamination cannot always be prevented. Allergens listed in **green** means the element is in the dish, but the recipe can be adjusted. In **red** means that the recipe cannot be adjusted. When ordering, always clearly state which allergy you are experiencing.

PARIS DINERSPECIAL

Every month
we have a
dinner special

Check our
special menu!




MAIN COURSES


served from
12:00 - 22:00 o'clock

Indonesian Pork Tenderloin or Chicken Skewer · € 13,95 / € 14,95
Skewer with marinated pork tenderloin or chicken thigh, served with satay sauce, crispy onions, Indonesian prawn crackers, fries & salad
lactose peanut celery mustard egg **gluten soy**

Steak · € 17,50
Pan-fried steak with home-made herb butter, served with fries & salad
gluten soy lactose celery mustard sesame egg

Spareribs · € 16,75
Sweet-spicy marinated spare ribs served with aioli, fries & salad
celery mustard sesame egg **gluten soy**

Indian Curry · € 15,75 
Yellow curry with chicken thigh, snow peas, sweet potato, bell pepper, spring onion & mango, served with sambal rice, garlic-naan bread & salad (also available as vegan option)
lactose egg lupin **gluten soy**

Pie · € 14,95 
Seasonal pie from the oven, served with herbed cream cheese, fries & salad
mustard **gluten lactose egg**

Chinatown · € 21,95
Sliced beef tenderloin, oriental style, with scallions, bean sprouts, bell pepper & shiitakes, served with sambal rice, edamame soy beans & salad
gluten soy shellfish celery sesame

SPECIALS

served from
17:00 - 22:00 o'clock

Beef Tenderloin · € 23,95
Beef tenderloin pan-fried, served with a soft gorgonzola sauce served on garlic & red pepper marinated tagliatelle
gluten lactose ei lupin

Tagliatelle with Shrimps · € 22,95
Tagliatelle with shrimps stewed in garlic butter, chili, red pepper & lime with roasted cherry tomatoes
lactose **shellfish gluten egg**

Salmon · € 22,95
Baked salmon fillet seasoned with Japanese herbs & Teriyaki sauce, served on oriental marinated pasta with roasted cherry tomatoes
gluten egg **fish soy**

Sharing Paris (from 2 persons) · € 21,95 p.p.
Spare ribs with sweet-spicy marinade,
Yellow curry with chicken thigh, sweet potato, bell pepper, spring onion & mango
Steak served with home-made herb butter,
Pork tenderloin with peanut sauce, crispy onions & Indonesian prawn crackers, served with fries
soy lactose peanut shellfish celery mustard sesame egg lupin

Sharing Deluxe (from 2 persons) · € 25,95 p.p.
Beef tenderloin pan-fried served with a soft Gorgonzola sauce,
Salmon Fillet from the oven seasoned with Japanese herbs & Teriyaki sauce,
Yellow chicken curry, sugar snaps, sweet potato, bell pepper, spring onion and mango & Shrimps stewed in garlic butter, chili, red pepper & lime, served with fries
lactose fish egg **gluten soy shellfish**

You can choose the following options

An extra portion of fries, vegetables, potato gratin tarts (2), marinated tagliatelle, rice or salad with your dish · € 2,75

Instead of fries:

Potato gratin tarts (2), tagliatelle marinated in garlic & red pepper · € 2,25



DESSERTS

served from
12:00 o'clock

Crème Brûlée · € 7,75

Artisan crème brûlée with a seasonal touch, in combination with a matching ice cream, served with whipped cream

gluten nuts **lactose egg**

Nuts & Caramel · € 7,50

Coupe with soft serve ice cream, nut crunch, sea salt-caramel sauce & an crispy almond cookie, served with whipped cream

gluten nuts **lactose**

Red Fruit · € 7,75

Soft ice serve cream with red fruit & Dutch cookie crunch, served with whipped cream

gluten nuts **lactose**

Paris Blanche · € 7,50

Coupe soft serve ice cream with creamy dark chocolate & a crispy almond cookie, served with whipped cream

gluten nuts **lactose**

..... served from 17:00 o'clock

Pancakes · € 7,75

Pancakes with a sauce of strawberries, forest fruits, blueberries, vanilla cream & marshmallows

nuts **gluten lactose egg**

Cheese Platter · € 13,95

In collaboration with Spicebrush de Proeverij & Het Kaaslokaal, a lovely selection of five cheeses, accompanied by a seasonal garnish

egg gluten **lactose**

Pastry from
our local
bakery
€ 4,50

COFFEE

Coffee & Tea

Coffee · Espresso · Tea	from € 2,75
Fresh Mint Tea with honey	€ 3,50
Fresh Ginger Tea	€ 3,50
Cappuccino	€ 3,10
Espresso Machiatto · Flat White	€ 2,95
White Coffee · Latte Machiatto	€ 3,65
(Iced) Latte Special	€ 4,25
Hot chocolate (whipped cream + € 0,50)	€ 3,50
Hot Chocolate with Rum & whipped cream	€ 8,50

Coffee specials served with whipped cream

Irish - Jameson	€ 7,50
Italian - Amaretto	€ 7,50
Mexican - Kahlua & Tequila	€ 7,50
Jamaican - Tia Maria	€ 7,50
Spanish - Cuarenta y tres	€ 7,50
French - Cointreau	€ 7,50
Dom - Dom Benedictine	€ 7,50
Tennessee Honey - Jack Daniels Honey	€ 7,50
Baileys - Baileys	€ 7,50
French Deluxe - Remy Martin V.S.O.P. M.C.F.	€ 9,00