

MENU



LA PARISIENNE

MAGAZINE



HOTEL et le CAFE de PARIS
SPICEBRUSH
DE PROEVERIJ
De **BROODJES** Bar

Edition No 16 · 2024/2025

We Can Do It!

DRINKS



Warm Beverages

Coffee . Espresso . Tea	€ 2,75
Fresh Mint Tea	€ 3,50
Fresh Ginger Tea	€ 3,50
Cappuccino	€ 3,25
Espresso Macchiato · Flat White	€ 3,10
White Coffee · Latte Macchiato	€ 3,75
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 Zero	€ 2,95
Lipton Ice Tea Sparkling · Peach · Green · Green Zero	€ 3,10
Sisi Zero · 7UP Zero	€ 2,95
Royal Club Bitter Lemon · Tonic · Ginger Ale · Cassis	€ 3,25
Royal Club Apple Juice · Tomato Juice	€ 3,25
Still Lemonade	€ 2,95
Rivella Original · Rivella Cranberry	€ 3,25
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
Chocomel · Fristi	€ 3,10

For our beers check our special menu

Premium Lemonades

Russel & Co Sicilian Lemon	€ 3,95
Botanical Rose · Spiced Orange	€ 3,95
Double Dutch Pomegranate & Basil · Ginger Beer	€ 4,25

Alcoholic Liquors

Young Genever · Vieux · Berenburg	€ 3,95
Jägermeister · Apfeln 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
Bacardi Carta Blanca · Limón · Razz	€ 4,95
Bacardi Carta Negra · Spiced	€ 4,95
Bacardi 8	€ 6,95
Port Tawny / White · Martini Rosso / Bianco	€ 4,75
Sherry Medium / Dry	€ 4,75
Gin	from € 4,75
Grappa	€ 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 · Southern Comfort	€ 4,95
Ballantines · Four Roses · Paris Finest Whiskey	€ 4,95
Jack Daniels Old No. 7 · Tennessee Honey · Apple	€ 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 VS	€ 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 € 6,50

Melon & Lemon 0.0

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

Price per glass € 5,75



Passion Fruit Mojito 0.0

Discover the exotic flavor made with fresh passion fruit, lime, & a hint of mint

Price per glass € 6,50

Pink Gin-Tonic 0.0

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

Price per glass € 6,50



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 € 6,95

Lipton Coco Green 0.0

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

Price per glass € 4,95



Mojito 0.0

A real mojito but non-alcoholic based on mint & lime

Price per glass € 6,50

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 € 7,95

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 € 8,50

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 € 9,50



Campari Spritz | Italy

The bittersweet spicy flavor of Campari with prosecco, sparkling water, ice, & orange

Price per glass € 8,50

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 · € 7,50 🌿

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

gluten soy lactose mustard sesame egg lupine

Loaded Fries · € 8,25 🌿

Fries with a topping of Parmesan cheese & truffle mayonnaise

shellfish **mustard egg gluten lactose**

BitterBallen · from € 7,95

Dutch Crispy Meatballs from (from 6 pieces), served with Dijon mustard

mustard **gluten celery lactose**

Champignons Dordogne · € 9,50 🌿

Mushrooms in beer batter with truffle mayonnaise

mustard shellfish **gluten egg lupin**

Mini Spring Rolls · € 6,50 🌿

Vietnamese mini spring rolls (12) served with chili sauce

gluten soy sesame

Cheese&Cheese · € 9,95 🌿

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

gluten lactose

Snacks in the Mix · € 9,50

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

Dutch sausages & cheese souffles with mayonnaise & chili sauce

gluten lactose celery mustard sesame egg shellfish soy

Dutch Style Sausages · € 7,95

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

egg **gluten mustard**

Nachos · € 8,95 🌿

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

mustard egg **lactose**

Ribs · € 8,95

Our popular spare ribs divided into snack size served with aioli

mustard sesame egg lactose celery shellfish **gluten soy**

Every month we offer a new surprising snack, check our special menu.

LUNCH MENU

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

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

Salmon · € 14,25

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

gluten soy lactose mustard egg lupin **fish**

Carpaccio · € 12,75

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

gluten lactose mustard egg shellfish sesame

Avocado · € 11,50 🌱

Avocado tartare with red onion, parsley, tomato, chili pepper, and sambal, served with cranberries, crispy corn, arugula, and lime mayonnaise

(This dish can be made vegan upon request.)

gluten lactose sesame mustard egg

Tuna · € 10,75

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

gluten lactose sesame **soy fish mustard egg**

Smokey Chicken · € 11,50

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

gluten lactose mustard egg sesame

Goat · € 12,50 🌱

Goat cheese baked in the oven with balsamic cream, walnuts, cranberries, cherry tomatoes, & arugula

gluten nuts sesame **lactose**

Yakitori · € 16,26

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 · € 11,95

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

gluten nuts lactose shellfish mustard sesame egg lupin **soy**

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 with 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 · € 6,95 (V)

Ham, cheese & pineapple · € 7,95 (V)

lactose sesame **gluten**

Fried Eggs · on luxury Provençal bread

Carpaccio · 3 fried eggs with beef carpaccio, pesto & Old Amsterdam · € 13,95

Ham · 3 fried eggs with ham & gratinated with old cheese · € 11,95 (V)

gluten nuts lactose sesame **egg**

Typical Dutch Croquettes

1 or 2 croquettes with luxury provençal bread · € 7,50 / € 11,50

1 or 2 croquettes with fries · € 8,50 / € 12,50

mustard sesame **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 sesame

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 · € 8,95

Steak, Pork Tenderloin with sauce of peanut, Fish sticks or Spare rib · € 9,95

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 baked in the oven with balsamic cream, walnuts, cranberries & cherry tomatoes · € 13,50 (V)

nuts **gluten lactose**

Smoked chicken, Old Amsterdam, cherry tomatoes & curry mango mayonnaise · € 11,50

mustard **egg gluten lactose**

Smoked salmon, red onion, edamame soy beans & roasted sesame dressing · € 13,95

soy mustard sesame **egg lupin fish gluten lactose**

Beef Carpaccio with Old Amsterdam, seeds & pine nuts, cherry tomatoes & truffle mayonnaise · € 13,50

mustard **egg fish gluten lactose**

LUNCH DE PARIS € 14,75

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

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

nuts mustard sesame **gluten soy lactose celery egg**

DINNER MENU

🌱 = vegetarian dish or vegetarian option

STARTERS *served from 12:00 o'clock*

Bread Platter · € 7,50 🌱

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 · € 11,95

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 shellfish

Champignons Dordogne · € 9,50 🌱

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

Smoked Salmon · € 12,50

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**

Avocado · € 10,75 🌱

Avocado tartare with red onion, parsley, tomato, chili pepper, and sambal, served with cranberries, crispy corn, arugula, lime mayonnaise, and artisanal bread (This dish can be made vegan upon request.)
gluten lactose mustard egg

Sharing Entree · € 13,95 p.p. *served from 17:00 o'clock*

An appetizer for two people with a selection of:

Tomato soup with pesto,

Carpaccio with Old Amsterdam cheese, cherry tomatoes, seed mix, and truffle mayonnaise,

Smoked salmon, sesame dressing, soybeans, cherry tomatoes, and crispy onions,

Mushrooms in beer batter with truffle mayonnaise,

served with arugula & an artisanal roll per person

nuts soy mustard sesame egg lupin fish shellfish **gluten lactose**

MAIN COURSE SALADS

Check our selection of Main Course Salads on page 4.

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PARIS DINERSPECIAL

Every month
we have a
dinner special

Check our
special menu!



MAIN COURSES *served from 12:00 - 22:00 o'clock*

Pork Tenderloin · € 13,95

Skewer with marinated pork tenderloin, served with Indonesian peanut sauce and Indonesian prawn crackers or a creamy mushroom sauce with a hint of truffle (+ € 2.00), fries & salad
lactose peanut celery mustard sesame egg shellfish **gluten soy**

Chicken Skewer · € 14,95

Skewer with marinated chicken thigh, served with Indonesian peanut sauce, crispy onions, Indonesian prawn crackers, fries & salad
lactose peanut celery mustard sesame egg shellfish **gluten soy**

Steak · € 17,95

Pan-fried steak with herb butter or a creamy mushroom sauce with a hint of truffle (+ € 2.00), served with fries & salad
gluten soy lactose celery mustard sesame egg shellfish

Spareribs · € 16,95

Slow-cooked spareribs with sweet sesame marinade, served with artisanal aioli, fries & salad
celery mustard sesame egg lactose shellfish **gluten soy**

Indian Curry · € 15,95

Spicy yet mild Indian curry with chicken thigh, sweet potato, bell pepper, spring onion, and zucchini, served with sambal rice, garlic naan bread & salad (this dish can be made vegan upon request)
lactose egg lupin **gluten soy**

Veggie Pasta · € 14,95

Linguine with a creamy pesto and mushroom sauce, served with cherry tomatoes, Parmesan cheese & arugula
mustard **gluten lactose egg nuts**

Chinatown · € 21,95

Pan-fried tender beef tips in oriental sauce with spring onions, bean sprouts, bell pepper, chestnut mushrooms & edamame beans, served with sambal rice & salad
gluten soy shellfish celery sesame

SPECIALS *served from 17:00 o'clock*

Beef Tenderloin · € 23,95

Pan-seared beef tenderloin served with a creamy mushroom sauce with a hint of truffle, served with baked cherry tomatoes and roasted garlic, rosemary & thyme baby potatoes
gluten lactose egg lupine shellfish

Linguine with Gamba's · € 22,95

Gamba's stewed in garlic butter, chili, red pepper & lime, served with marinated linguine pasta with garlic and red pepper, baked cherry tomatoes & arugula
lactose **shellfish gluten egg**

Salmon Fillet · € 23,95

Oven-baked salmon fillet with Teriyaki sauce, served with marinated linguine pasta with garlic and red pepper, arugula & baked cherry tomatoes
gluten egg **fish soy**

Sharing Paris (from 2 persons) · € 22,50 p.p.

Pan-fried steak with herb butter,
Marinated pork tenderloin with Indonesian peanut sauce, crispy onions & Indonesian prawn crackers,
Slow-cooked spareribs with sweet sesame marinade,
Spicy yet mild Indian curry with chicken thigh, sweet potato, bell pepper, zucchini & spring onion, served with fries & garlic naan bread
soy lactose peanut shellfish celery mustard sesame egg lupine **gluten**

You can also choose from the following extras

A bowl of fresh vegetables, roasted garlic, rosemary & thyme baby potatoes, marinated linguine pasta with garlic and red pepper, sambal rice, salad or an extra serving of fries with your meal · € 2,75

If you choose marinated pasta or roasted garlic, rosemary & thyme baby potatoes instead of fries, we charge · € 2,25



DESSERTS

served from
12:00 o'clock

Crème Brûlée · € 7,95

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

gluten nuts **lactose** egg

Nuts & Caramel · € 7,95

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

gluten nuts **lactose**

Coupe Pornstar Martini · € 7,95

Soft serve ice cream with passion fruit coulis, white chocolate curls, whipped cream & an almond lace cookie

gluten nuts **lactose**

Paris Blanche · € 7,75

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

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**

COFFEE

Coffee & Tea

Coffee · Espresso · Tea	€ 2,75
Fresh Mint Tea with honey	€ 3,50
Fresh Ginger Tea	€ 3,50
Cappuccino	€ 3,25
Espresso Machiatto · Flat White	€ 3,10
White Coffee · Latte Machiatto	€ 3,75
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

Pastry from
our local
bakery
€ 4,50