MENU MAGAZINE

LA PARISIENNE

HOTEL et le CAFÉ de PARIS
SPICEBRUSH
DE PROEVERIJ
DeBROODJESBar

Edition No 14 · 2022 / 2023

DRINKS

Warm Beverages

Coffee . Espresso . Tea	€ 2,75
Fresh Mint Tea	€ 3,50
Fresh Ginger Tea	€ 3,50
Cappuccino	€ 2,95
Espresso Macchiato · Flat White	€ 2,85
White Coffee · Latte Macchiato	€ 3,50
(Iced) Latte Special	from € 3,95
Hot Chocolate (with whipped cream + € 0,50)	€ 3,25
Hot Chocolate with Rum & whipped cream	€ 6,95

For our coffee specials check the back of this menu

Ask our staff for the pastry options of the day	€ 4,25

Cold Beverages

Pepsi Coke · Pepsi Max	€ 2,75
Lipton Ice Tea · Green · Peach	€ 2,95
Sisi Zero · 7UP Zero	€ 2,95
Royal Club Bitter Lemon · Tonic · Ginger Ale · Black Currant	€ 2,95
Royal Club Apple Juice · Tomato Juice	€ 2,95
Still Lemonade	€ 2,75
Rivella Original · Rivella Cranberry	€ 2,95
Chocomel · Fristi	€ 2,95
Red Bull · Regular · Tropical	€ 4,50
Mineral Water Still or Sparkling 0,35 cl	€ 2,75
Verse Jus d'Orange	€ 3,75
Milk · Buttermilk from our local farmer	€ 2,75

For our beers check our special menu

Premium Lemonades

Russel & Co

Sicilian Lemon · Botanical Rose · Spiced Orange	€ 3,75
Double Dutch · Ginger Beer · Ginger Ale	€ 3,75

Alcoholic Liquors

Jonge Genever · Vieux · Berenburg	€ 3,95
Jägermeister · Apfelkorn · Coebergh	€ 4,20
Safari · Passoa · Pisang Ambon · Old Genever	€ 4,70
Campari · 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	€ 4,70
Sherry Medium / Dry	€ 4,70
Gin	from € 4,95

Liquors

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

Whisky's

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

Cognacs

Calvados · Hennessy · Armagnac · Martell V.S.	€ 6,25
Remy Martin V.S.O.P. M.C.F.	€ 7,25
Courvoissier V.S.O.P.	€ 8,25

NON-ALCOHOLIC

Our non-alcoholic cocktails to accompany your visit

For non-alcoholic beers check our special menu

Crodino 0.0

The Italian bittersweet aperitif without alcohol, with a bite

Price per glass € 4,25

Melon & Lemon 0.0

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

Price per glass € 5,25

Gin-Tonic 0.0

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

Price per glass € 5,95

Pink Gin-Tonic 0.0

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

Price per glass € 5,95

Hugo 0.0

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

Price per glass € 5,95

Red Bull Twist 0.0

The kick of Red Bull or Red Bull Tropical in the mix with ginger & lemon

Price per glass € 5,25

Limoncello Tonic 0.0

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

Price per glass € 6,25

Lipton Coco Green 0.0

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

Price per glass € 4,50

Mojito 0.0

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

Price per glass € 4,50

BitterSweet Orange 0.0

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

Price per glass € 6,25

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 € 7,25

Luxardo Limoncello Tonic | Italy

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

Price per glass € 7,75

Bulldog Gin-Tonic | Scotland

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

Price per glass € 7,75

Gordon's Pink Gin-Tonic | England

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

Price per glass € 7,75

Melon & Lemon | The Netherlands

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

Price per glass € 6,75

Balón 43 | Spain

The 43 secret ingredients mixed with lemon juice, sparkling water, orange & lemon

Price per glass € 7,75

Mojito | Cuba

The classic; cocktail with rum, lime juice, cane sugar, sparkling water & mint

Price per glass € 8,75

Pornstar Martini | England

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

Price per glass € 8,95

Bring me back to Bali | Bali

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

Price per glass € 8,95

Espresso Martini | England

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

Price per glass € 8,75

SNACKS

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

(V) = vegetarian dish or vegetarian option

Snack Platter Moulin Rouge · € 8,95 p.p.
Snack platter with sausages, two types of cheese, tortilla chips with seasonal dip, & brittle cheese sticks

Bread Platter · € 6,75 (V)
Choose a large corn bread **or** sourdough nettle bread from our local bakery served with traditional herb butter & aioli

BitterBallen · € 9,95 / € 6,50
Typical Dutch crispy meatballs (10/6) with Dijon mustard

Champignons Dordogne · € 9,50 (V)
Mushrooms in beer batter with truffle mayonnaise

Old Amsterdam Cheese · € 9,95 / € 6,50 (V)
Typical Dutch crispy balls made of Old Amsterdam cheese (10/6), served with Dijon mustard

Mini Spring Rolls · € 5,95 (V)
Vietnamese mini spring rolls (12) served with chili sauce

Cheese&Cheese · € 8,95 (V)
Mix of cheese spring rolls (5) & cheese souffles (5) with chili sauce

Snacks in the Mix · € 8,25
Mixed warm appetizer (12) consisting of typical Dutch crispy meat balls, chicken nuggets, mini spring rolls, Dutch sausages & cheese soufflees with mayonnaise & chili sauce

Dutch style sausages · € 7,50
Dutch sausages (8) served with mayonnaise, curry & red onions

Pinsa Romana · € 10,75
A cross between pizza and focaccia, nice to share, topped with tomato-oregano sauce, mozzarella, cherry tomatoes, rocket & herb oil

Nachos · € 7,50 (V)
Tortilla chips gratinated with cheese, served with red onion & chili mayonnaise

Ribs · € 8,50
Our popular spare ribs divided into snack size served with aioli

LUNCH MENU

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

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

Salmon · € 11,75
Smoked salmon, roasted sesame dressing, edamame soybeans, cherry tomatoes & crispy onions

Carpaccio · € 11,75
Beef carpaccio with Old Amsterdam, variety of seeds and pine nuts, cherry tomatoes, rocket & truffle mayonnaise

Tuna · € 10,25
Home-made tuna salad with pickle, dill, red onion, egg, rocket & tuna mayonnaise

Amsterdam style Steak Tartare · € 11,75
Corn bread or multigrain bread with Amsterdam style Steak Tartare; with Amsterdam onion chutney, egg, rocket & truffle mayonnaise

Smokey Chicken · € 10,25
Smoked chicken with Old Amsterdam, cherry tomatoes, rocket & curry mango mayonnaise

French Cheese & Goat Cheese · € 11,75
Combination of French cheese & goat cheese with sweet-salted nut mix, rocket & honey-mustard dressing

Yakitori · € 14,50
Sliced beef tenderloin, oriental style, with shiitakes, spring onion, bell pepper, bean sprouts, sesame seeds & rocket

Thai Chicken · € 11,00
Stir-fried marinated chicken with bean sprouts, spring onions, cashew nuts, served with chili dressing & rocket

MAIN COURSE SALADS

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

Ask for our allergen menu. We do our utmost best to respond to allergies and dietary requirements. We work in an open kitchen witch means that cross-contamination cannot always be prevented.

LUNCH

Toasted Sandwiches · on luxury Provençal bread

Ham, cheese or ham & cheese · € 6,50
Ham, cheese & pineapple · € 7,50
French cheese, variety of seeds and pine nuts & honey · € 8,95

Fried Eggs · on luxury Provençal bread

Carpaccio · 3 fried eggs with beef carpaccio, pesto & Old Amsterdam · € 12,50
Ham · 3 fried eggs with ham & gratinated with old cheese · € 11,50

Tipical Dutch Croquettes

2 croquettes with luxury provençal bread · € 9,95
2 croquettes with fries · € 10,50

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

CHILDRENS MENU

Exclusively for children under 12 years

For Lunch · € 2,95

Ham, cheese, jam, peanut butter or sprinkles sandwich

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

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

Mini Soup · € 4,00

Mini tomato soup

Main Courses

Fries, salad and applesauce & choice of:

Chicken Nuggets, Dutch Croquette, Cheese Spingrolls of Dutch Sausages · € 8,25
Steak, Pork Tenderloin with sauce of peanut or Spare rib · € 9,25

Children's Ice Cream · € 4,95

TARTES FLAMBÉE

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

Combination of French cheese & goat cheese with sweet-salted nut mix, rocket & honey · € 10,75
Smoked chicken, Old Amsterdam, cherry tomatoes & curry mango mayonnaise · € 10,50
Smoked salmon, red onion & roasted sesame dressing · € 11,00
Beef Carpaccio with Old Amsterdam, seeds & pine nuts, cherry tomatoes & truffle mayonnaise · € 11,25

LUNCH DE PARIS € 14,25

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

Tuna salad with pickle, dill, red onion, rocket & tuna mayonnaise, Tipical Dutch croquette with mustard, Smoked chicken, Old Amsterdam, cherry tomatoes, rocket & curry mango mayonnaise

DINNER MENU

(V) = vegetarian dish or vegetarian option

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

Bread Platter · € 6,75 (V)
Choose a large corn bread or sourdough nettle bread from our local bakery served with traditional herb butter & aioli

Tomato · € 7,25 (V)
Soup of pomodori tomato with pesto, served with salted bread

Soup of the season · See special menu
Take a look at our special menu for the soup of the season, served with salted bread

Carpaccio · € 11,25
Beef carpaccio with Old Amsterdam, variety of seeds and pine nuts, cherry tomatoes, rocket & truffle mayonnaise, served with salted bread

Champignons Dordogne · € 9,50 (V)
Mushrooms in beer batter served with truffle mayonnaise

2Passos · € 12,75
Two Big Black tiger prawns served in garlic, red pepper & lime-butter, served with salted bread

Smoked Salmon · € 11,25
Smoked salmon tartare with roasted sesame dressing, edamame soybeans, cherry tomatoes & crispy onions, served with salted bread

Amsterdam style Steak Tartare · € 11,75
Amsterdam style Steak Tartare with Amsterdam onion chutney, egg, rocket & truffle mayonnaise, served with salted bread

French Cheese & Goat Cheese · € 10,75 (V)
Combination of French cheese & goat cheese with sweet-salted nut mix & honey, served with salted bread

Sharing Entree · € 12,95 p.p.
An appetizer for two with a collection of appetizers Carpaccio, Pomodori, Champignons Dordogne & Smoked Salmon

MAIN COURSE SALADS

Check our selection of Main Course Salads on page 4.

Ask for our allergen menu. We do our utmost best to respond to allergies and dietary requirements. We work in an open kitchen witch means that cross-contamination cannot always be prevented.

Served at an additional price:
Fried potato wedges,
rice, pasta,
fresh vegetables,
extra salad

MAIN COURSES

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

Pork Tenderloin · € 13,75
Pork tenderloin with peanut sauce, crispy onions, Indonesian prawn crackers, fries & salad

Indonesian Chicken Skewer · € 14,75
Marinated chicken served with peanut sauce, crispy onions, Indonesian prawn crackers, fries & salad

Steak · € 17,50
Pan-fried steak with home-made herb butter, served with fries & salad

Spareribs · € 16,50
Sweet-spicy marinated spare ribs served with aioli, fries & salad

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

Chinatown · € 19,95
Sliced beef tenderloin, oriental style, with scallions, bean sprouts, bell pepper & shiitakes, served with sambal rice & salad

SPECIALS

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

Beef Tenderloin · € 22,50
Beef tenderloin pan-fried, served with a soft gorgonzola sauce on marinated pasta & salad

Vega · € 15,75
Roasted seasonal vegetables, gratinated with truffle pecorino, served with fries and salad

Salmon · € 20,95
Rosé served salmon fillet from the oven with za'atar and tahin, served on baby spinach with lemon vinaigrette, fries & salad

2Passos · € 24,75
Five Big Black tiger prawns served in lime butter, garlic & red pepper, served with salted bread, fries & salad

Sharing Paris (from 2 persons) · € 21,75 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 & salad

Sharing DeLuxe (from 2 persons) · € 27,95 p.p.
Beef Tenderloin pan-fried served with a soft gorgonzola sauce,
Two Big Black tiger prawns served in garlic, red pepper & lime-butter,
Salmon fillet from the oven with za'atar, tahin, baby spinach & lemon vinaigrette
Yellow curry with chicken thigh, snow peas, sweet potato, bell pepper, spring onion & mango
served with fries & salad

DESSERTS

served from 12:00 o'clock

Crème Brûlée · € 7,75
Home-made crème brûlée with a seasonal touch, in combination with a matching ice cream, served with whipped cream

Nuts & Caramel · € 7,50
Coupe with soft serve ice cream, nut crunch, sea salt-caramel sauce & an crispy almond cookie, served with whipped cream

Red Fruit · € 7,75
Soft ice serve cream with red fruit & Dutch cookie crunch, served with whipped cream

Paris Blanche · € 7,50
Coupe soft serve ice cream with creamy dark chocolate & a crispy almond cookie, served with whipped cream

Pancakes · € 7,75
Pancakes with a sauce of strawberries, forest fruits, blueberries, vanilla cream & marshmellows

CheeseCake · € 7,75
Traditional cheesecake according to the recipe of our Hanneke, with a seasonal touch & suitable type of ice cream, served with whipped cream

COFFEE

Coffee & Tea

Coffee · Espresso · Tea	€ 2,75
Fresh Mint Tea with honey	€ 3,50
Fresh Ginger Tea	€ 3,50
Cappuccino	€ 2,95
Espresso Machiatto · Flat White	€ 2,85
White Coffee · Latte Machiatto	€ 3,50
(Iced) Latte Special	from € 3,95
Hot chocolate (whipped cream + € 0,50)	€ 3,25
Hot Chocolate with Rum & whipped cream	€ 6,95

Coffee specials served with whipped cream

Irish - Jameson	€ 7,25
Italian - Amaretto	€ 7,25
Mexican - Kahlua & Tequila	€ 7,25
Jamaican - Tia Maria	€ 7,25
Spanish - Cuarenta y tres	€ 7,25
French - Cointreau	€ 7,25
Dom - Dom Benedictine	€ 7,25
Tenessee Honey - Jack Daniels Honey	€ 7,25
Baileys - Baileys	€ 7,25
French Deluxe - Remy Martin V.S.O.P. M.C.F.	€ 9,00