



BRASSERIE
-1903-

We have been inspired by the opening year of the Berghotel in 1903. Classic French cuisine with a modern twist. Choose our "Menu du jour" and be surprised by our chef's choice or, choose a dinner yourself from our à la carte menu. Do you have dietary requirements or do you need advice? Ask one of the waiters.

Starters

Steak tartare préparé 14,5

Beef • truffel cream • pickle • Amsterdam onion • Dutch old cheese • brioche bread
Parato Penedes Bianco • Xarel-lo • Spanje • 6,00

Artichaut aux chanterelles 14,5

Artichoke • romaine • walnut • chanterelles • bacon dressing
Soave Daniëli • Garganega • Italië • 6,50

Quiche 14,5 (V)

Goat cheese • garlic • balsamic vinegar • nuts
Champalou Vouvray-sec • Chenin Blanc • Frankrijk • 7,50

Loup de mer 15,0

Sea bass • crispy smelt • avocado • cucumber • Yuzu
Schloss Gobelsburg • Grüner Veltliner • Oostenrijk • 6,00

Entremets

Soupe à la dauphinoise (V) 8,5

Creamy soup • turnips • pumpkin • potato • vermicelli
Horgelus • Sauvignon Colombar • France • 5,50

Saint-Jacques 12,5

Scallop • vegetable puree • dragon crumble • salty finger
Granbazàn • Albariño • Spain • 5,50

Poitrine de porc au thym 11,5

Porc belly • crispy potato mousseline • thyme gravy
Villa Sparina • Barbera • Italie • 6,50

Menu du jour

3- 4- or 5-course menu of the day composed by our chef
39,5 • 47,5 • 52,5
Matching wine arrangement on request

Main course

Poisson du jour poché 24,5

Poached fish of the day • Bearnaise sauce • seasonal vegetables
Nekeas Bianco • Chardonnay & viura • Spanje • 5,50

Entrecote à la forestière 32,5

Grilled beef • candied potato • mushrooms • crisp of bacon
Sagrantino di Monte Falco-Ginevera • Sagrantino • Italy • 7,50

Canard à la orange 34,0

Duck sauted on carcass • roast of duck leg • candied sauerkraut • almond potatoes • orange sauce
Villa Sparina • Barbera • Italie • 6,50

Céleri-rave au jus (V) 21,5

Celeriac steak • Brussels sprouts • gratin of Roquefort and goat cheese • walnuts • vegetable gravy
Paddy Borthwick-paper road • Pinot Noir • New Zealand • 7,50

Side dish

French fries • green salad • potato gratin • seasonal vegetables • 4,50

Dessert

Madeleine crème Suisse 9,5

Shell-shaped French cake • Swiss cream
Tokaj • Hétszolo • Furmint Tokaj • Hongarije • 7,00

Poire belle Hélène 14,5

Poached white pear • vanilla cream • almonds • warm chocolate sauce
Banyuls grand cru Dom • Baillaury • Frankrijk • 7,50

Plateau du fromage 15,0

Cheese platter with different cheeses
3 matching glasses of wine • 6,00

Crêpe Suzette 9,5

Crêpe • caramelized butter orange sauce • mandarin • orange peel
Chateau de Stony • Muscat à Petit Grains • Frankrijk • 5,50

Friandises 7,5

French sweets and chocolate

Children dishes on request, ask the waiters about the possibilities