



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 chefs choice or, choose your dinner yourself from our à la carte menu. Do you have dietary requirements or do you need advice? Ask one of the waiters.

Pastry

Croissant 5,5

A French croissant served with jam & butter

Pastry of the month 6,0

Apple pie 5,0

Homemade warm apple pie

Chocolate cookie 4,5

With chocolate chips

Madeleine crème suisse 9,5

Original Berghotel recipe

Friandises 7,5

French sweets and chocolate

Menu du jour

3- 4- or 5-course menu of the day composed
by our chef
39,5 • 47,5 • 52,5

Lunch

Croque-Madame 11,5

48+ cheese • gammon • fried egg

Eggs Benedict 18,0

Poached eggs • bacon • toast • hollandaise sauce

Shrimp croquette 16,0

Classic French shrimp croquette • bread • parsley

Bergburger 24,5

Black Angus burger • baked bread • Tallegio cheese •
burger sauce • pumpkin crème • caramelized
onion • cherry tomato • French fries

Beetroot carpaccio (V) 14,0

Beetroot • goat cheese mousse • crispy grains

Fried eggs 14,5

Fried eggs • roast beef • cheese • bacon • gammon

12 o'clock 15,5

Fried egg • soup of the day • croquette

Berg salad 17,5

Green salad • crispy fried smelt • croutons

Steak tartare préparé 14,5

Beef • truffel cream • pickle • Amsterdam onion •
Dutch old cheese • brioche bread

Quiche 14,5 (V)

Goat cheese • garlic • balsamic vinegar • nuts

Side dishes

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

Children dishes on request, ask the waiters about the possibilities