## Welkom bij Brasserie de Conversatie!

*Seven days a week, at any moment of the day,*
*we take you on a journey.*
*International icons are our inspiration.*
*In origin, creativity, philosophy, and individuality.*

*Start the morning the French way, like Édith Piaf,*
*continue the afternoon with Hemingway's worldly influences,*
*or end the day Mediterranean-style, in the footsteps*
*of the flamboyant Dalí.*

*Be surprised by our creative menu*
*with bold, yet refined dishes.*
*Prepared with passion and great love for the product*
*and its origin.*

*Always served with a smile.*
*Let's meet!*

**Olaf van Hoof**

*ps: we ♥ veggie*


let's meet!

*let's meet!*

## EASY MORNING



## SPECIAL LUNCHTIME



## AFTERNOON CHILL


"Le bonheur n'a pas besoin
de beaucoup, juste d'un café
et une chanson"

## Hot Beverages

Coffee | 3.30
Cappuccino | 3.65
Decaf coffee | 3.30
Espresso | 3.30
Double espresso | 4.50
Coffee with milk | 3.65
Flat white | 4.95
*Double espresso | milk foam*
Latte macchiato | 4.20
Viennese melange | 4.20
Hot chocolate | 4.20
*Whipped cream (+0.75)*

*Soy, oat, or almond milk available (+0.50)*
*Caramel or hazelnut syrup (+0.50)*

## Special Coffee

**Dutch coffee** | 5,95
Coffee | advocaat liqueur | whipped cream
**White chocolat coffee** | 5,95
Coffee | white chocolate | whipped cream

## Tea

TwisTea | 3,30
Greek Mountain Tea | 3,95
These beautiful flowers grow in the mountains of Greece at an altitude of 1,000 to 1,300 meters and are packed with antioxidants and essential oils. Greek Mountain Tea is exclusive due to its limited availability.
Fresh mint tea | 3.95
Fresh ginger tea | 3.95
Chai latte | 4.50

## Pastries

**De Rouw specialties** | 5,50
Pastry of your choice. Take a look at our display!

**Iced nougatine** | 5,50
Whipped cream

**Homemade cheesecake** | 5,50
Whipped cream | citrus | raspberry

**Wortel cake vegan** | 5,50
Frosting | maple syrup

## Belgian Waffles

**Whipped cream** | 5,50
Whipped cream

**Chocolate** | 6,50
Whipped cream | chocolate sauce

*"je ne regrette rien"*

## High Tea | 30,- p.p.

*minimum of 2 persons*

**Seasonal High Tea Deluxe**

With passion, we prepare a delightful High Tea using the flavours of the season. Start with a refined flute ensemble, followed by a celebration of various savoury and sweet delicacies.

**Baby Shower High Tea**

Celebrate the arrival of a little one with an unforgettable baby shower High Tea. Enjoy a carefree afternoon filled with treats and togetherness.
*A decorated table of your choice, at no extra cost!*

*naturally served with unlimited coffee, tea, and all hot beverages.*

*High Teas are available by reservation only.*


Avec des mots d'amour,
chaque jour est un matin nouveau

## Fresh orange juice | 5,50
*freshly pressed*

## Ginger shot | 2,50
*freshly made*

## Juices | 7,50
**Pink pitaja**
Pitaya | coconut | cashew | banana | almond milk

**Lovely green**
Spinach | avocado | apple | broccoli | mango

**Berry bomb**
Blueberry | banana | apple | strawberry

**Hawaiian**
Passion fruit | coconut | mango | pineapple

**Udens trots**
Orange juice | pineapple | Uden cherries | white peach

## Milkshakes | 7,50
**Choice of:**
Strawberry
Mango
Raspberry
Cherry
Pineapple
White peach


"we ate well...
and drank well...
and slept well...
and loved each other."

## Soups | *the perfect start to every lunch!*

**Bisque d'Homard – lobster bisque** | flûte 5,95 / regular 9,50
Whipped cream | smoked paprika

♥ **Pomodori – tomato soup** | flûte 4,95 / regular 7,95
Whipped cream | bruschetta herbs

♥ **Sweet potato soup** | flûte 4,95 / regular 7,95
Popcorn | smoked chili

## Grilled Sandwiches

**Tosti Classic** | 7,95
Country bread | cheese | ham | tomato chutney

**Tosti Tropical** | 8,95
Country bread | cheese | ham | pineapple | tomato | curry mayonnaise

**French Toast Tosti** | 11,95
Country bread | egg-battered | smoked salmon | young cheese
Lobster mayonnaise | fried parsley

## Local & Fresh

Brabant sausage roll from Patisserie de Rouw | 5,50
Dijon mosterd

Sausage roll from Patisserie de Rouw | 5,50
Truffle mayonnaise

## SHARED LUNCH | 23,50 P.P.

*minimum of 2 persons*

Too many choices?
Our chef creates a delicious 2-course shared lunch for you.
Let yourself be surprised!

♥ *Vegetarian option available*

SPECIAL LUNCHTIME

## Bagels | 15,50

*round with a hole in the middle, freshly baked.*

Choice of: white sesame / whole wheat / sun-dried tomato

♥ **Falafel & Sweet Potato**
Falafel | roasted sweet potato | little gem | pickled red cabbage
Curry mayonnaise | dukkah

♥ **Goat's Cheese**
Goat's cheese cream | rocket | spinach | orange–plum compote
Smoked almond

**Crab**
Lime crab salad | torpedo prawns | tonkatsu sauce | citrus pearls | little gem
Sweet-and-sour cabbage | puffed buckwheat

**Carpaccio**
Beef carpaccio | truffle mayonnaise | carrot Americain | Parmesan cheese
Seed mix | rocket | cherry tomato | Muchachos de Oro

## Kilsdonkse Molenbol | 16,50

*together with bakery doornernik, we developed a beautiful bread made from organic flour.*

The Kilsdonkse mill is a combined grain and oil mill.
It is the only "water-flight mill" in the Netherlands powered by both wind and water.

♥ **Veggie – LOVERS**
Halloumi | feta cream | falafel | little gem | roasted beetroot | lemon-tahini mayonnaise

**Fish – LOVERS**
Marinated salmon | creamy tuna salad | torpedo prawns | little gem
Wakame salad | dried lime | black sesame mayonnaise

**Meat – LOVERS**
Pulled pork | fried free-range egg | young cheese | tuile crisp | sweet-and-sour cabbage
Pulled pork bitterbal | piccalilly mayonnaise

**Classic – LOVERS**
Veal roast beef | beef carpaccio | truffle mayonnaise | Parmesan cheese | seed mix
Carrot Americain | marinated free-range egg

## Luxurious Salads

*festively garnished, served with country bread*
Choice of: white sesame or whole wheat

**Beetroot & Goat's Cheese |** 17,95
♥ Roasted beetroot tartare | goat's cheese cream | dukkah | rocket
Dried apple | goat's cheese croquette | lemon-tahini mayonnaise

**Luxury cold fish platter** | 19,95
Marinated salmon | tuna salad | tuna roast beef | crab salad | torpedo prawns
Lobster croquette | wakame salad | citrus pearls
*Extra indulgence? Gillardeau oyster (+4.00)*

**Coca-Cola Carpaccio** | 19,95
Beef ribeye carpaccio | Coca-Cola sauce | rocket | marinated tomato
Puffed buckwheat | Parmesan cheese | poached egg

## Pistolets | 13,50

*freshly baked, crispy and full of flavour.*

Choice of white or whole wheat

♥ **Brie**
French brie | rocket | dukkah | dried pear | orange–plum compote

♥ **Boerenpistolet**
Young matured cheese | marinated free-range egg | cucumber | tomato
Red onion chutney | curry mayonnaise | puffed quinoa
*Carnivore? Let us know! Serrano ham or farmhouse ham (+1.00)*

♥ **Carrot Americain**
Grated Parmesan cheese | sun-dried tomato
Balsamic pearls | red onion chutney | piccalilly mayonnaise
*Vegetarian alternative to Filet Americain*

**Tuna tuna**
Tuna salad | tuna roast beef | little gem | marinated tomato
Pepper jam | puffed buckwheat | padrón pepper

**Serranoham & Zoete aardappel**
Paper-thin Serrano ham | roasted sweet potato | spinach
Red onion chutney | green herb oil | balsamic pearls | truffle mayonnaise

## Fabulous Eggs
*our favourite free-range egg dishes.*

**Sunny-side up (Uitsmijter)**| 13,50
Country bread with ham or cheese or bacon
*Mix and match as you like! Extra topping (+1.00)*

♥ **Red & Eggs** | 14,50
Brioche | 2 poached eggs | roasted beetroot | rocket | Hollandaise foam

**Spanish Eggs** | 16,50
Brioche | 2 poached eggs | little gem | Hollandaise foam
Pimientos de Padrón | choice of: Serrano ham or marinated salmon

**Omelet roll** | 16,50
3 free-range eggs | tuna salad | tuna roast beef | sweet-and-sour cabbage
Wakame salad | torpedo prawns | citrus pearls | tonkatsu sauce

♥ **Farmer's Omelette**| 13,50
3 free-range eggs | fine vegetables | mushrooms | matured cheese
*Carnivore? Let us know! Bacon (+1.00)*

♥ **½ Farmer's Omelette** | 9,50
2 free-range eggs | vegetables | mushrooms | matured cheese
*Carnivore? Let us know! Bacon (+0.75)*

## Kids | 4,50
*something tasty for the little ones too!*

♥ **Mini omelette roll**
Free-range egg | cheese | country bread

♥ **French toast**
Egg batter | cinnamon | sugar

**½ grilled sandwich**
Ham | cheese

**Monkey sandwich**
Choice of: chocolate sprinkles / matured cheese / farmhouse ham

♥ **Scrambled eggs**
Beaten egg | farmhouse bread

## Tasty Bites

♥ **Tuscan bread platter** | 7,50
Tuscan bread | herb butter | Muchachos de Oro | sea salt

**Gillardeau oyster** | 4,50 each
On ice | lemon

## Haute Friture

Lobster croquettes (3 pcs) | 5.95
Pulled pork bitterballen (3 pcs) | 5.95
Torpedo prawns (6 pcs) | 5.95
♥ Pimientos de Padrón (6 pcs) | 5.95
♥ Chic fries | 8.50
Sweet potato | truffle mayonnaise | Parmesan cheese | parsley

## SEA-CUTERIE | 29,50

*fisherman's platter, perfect for sharing!*

2 Gillardeau oysters
Marinated salmon | tuna roast beef | lime crab salad
Creamy tuna salad | lobster croquettes | torpedo prawns
Wakame salad | Tuscan bread | herb butter

## Cold Beverages 3,50

*choose from a wide selection of soft drinks.*

## Happy Drinks

*cheers!*

**Mimosa** | 9,50
Fresh orange juice | cava | Cointreau

**Gin tonic** | 9,50
Bombay gin | cucumber | lime

**Gin tonic (0%)** | 8,50
Seedlip Garden 108 / Seedlip Grove 42

**Pink Paloma** | 9,50
Pink tequila | grapefruit | sparkling water | lime


"the connoisseur does
not drink wine but
tastes its secrets.

## Wines

*red*

**Mr. Bonvi Syrah - Grenache *(Zuid-Frankrijk)*** | 5,50
Soft and spicy, red fruit, smooth finish.

**Heredad de Baroja Rioja Crianza *(Rioja, Spanje)*** | 5,95
Full and elegant with notes of vanilla.

**Pasqua Valpolicella Black Label *(Veneto, Italië)*** | 6,50
Light red, juicy, cherry fruit. Sustainably produced.

*white*

**Mrs. Bonvi Chardonnay-Viognier *(Zuid Frankrijk)*** | 5,50
Round and aromatic, soft acidity.

**Palacio De Vivero Verdejo *(Rueda, Spanje)*** | 5,95
Fresh and juicy with citrus and peach.

**Pasqua Pinot Grigio Black Label *(Veneto, Italië)*** | 6,50
Light and refreshing, notes of apple and pear. Sustainably produced.

*rosé*

**Miss Bonvi Grenache-Cinsault *(Zuid-Frankrijk)*** | 5,50
Dry, light, summery and fruity.

*sparkling*

**Masia Cava brut | 6,50**
**Masia Cava rosé | 6,50**

## Beers

**Swinckels Volmaakt (5.3%) | 4.50**
**Affligem Blond draught (6.7%) | 4.95**
**Tripel Karmeliet (8.4%) | 5.95**
**IJwit (6.5%) | 5.95**
**Gouden Carolus Classic (8.5%) | 5.95**
**Swinckels 0.0% | 4.50**