

## COLD STARTERS

### **TWIJFELAARSPLATE**

if you find it difficult to make your choice, we serve a wide range of cold and hot starters can be ordered from 2 persons, per person

16,75

### **A LA MINUTE SMOKED SALMON**

mesclun salad, mayonaise wasabi brought to your table smoking

12,75

### **BUFFELMOZZARELLA**

arugula, tomato sud and homemade green pesto

10,50

### **TOMPOUCE DUTCH SHRIMPS**

delicious crispy puff pastry with Dutch prawns and creamy cocktail sauce

14,50

### **TERRINE OF DUCK**

homemade terrine of duck liver, white port jelly and crispy

13,75

### **CARPACCIO *Bij Brons***

lightlismoked tenderloin with truffle mayonnaise

11,75

## WARM STARTERS OR INTERMEDIATES

### ONION SOUP ✓

just as it should be and generously with melted cheese 8,75

### PORK BELLY 5 SPICES

cooked very slowly with Chinese 5 herb spices,  
sauerkraut cooked with goosenfat, sauce mango chutney 12,50

### GRILLED SCALLOPS

caserecce paste, crispy Pata Negra, truffle cream sauce 15,75

### SNAILS IN THE MANNER OF BRONS

herb butter, tomato, bacon and cheese 12,75

Dishes marked with ✓ are suitable for vegetarians.

In the preparation of our surprising dishes we only use fresh products that are prepared à la minute, as you can also see in our open kitchen. Of course, this requires some preparation time. If you are in a hurry, please let us know in advance, so that we can advise you in your choice.

## FISH DISHES

We take into account the durability of the products. That is why you will only find the fish species on the menu in the right season, so not in the spawning period. This gives the fish the opportunity to reproduce so that there will be enough fish in the future.

### SKREI

Baked on the skin, caramelized chicory  
and creamy mustard sauce

23,75

### WOLFFISH FILLETS

fried in the butter, Dutch shrimps,  
capers and spring onions

22,50

## VEGETARISCH

### SAUERKRAUT MONT d'OR

with Vacherin Mont d'Or, fried Brussels sprouts  
and bundle mushrooms

18,75

With all our main courses we serve potato gratin and salad. As an extra you can order our famous crispy fries with mayonnaise € 4.75.



## MEAT DISHES

Our meat is 100 percent organic or of animal-friendly origin.

### VEAL LIVER

caramelized red onion, crispy bacon  
red wine sauce 22,50

### SIRLOIN *BIJ BRONS*

grilled sirloin steak 250 grams, with aioli, fried  
onion rings and puffed tomatoes 23,75

### VEAL SWEETBREAD

crispy fried, truffle cream sauce 24,50

### RACK OF LAMB

baked in herb crust, red wine sauce 24,75

### TOURNEDOS STROGANOFF

with stroganoff sauce at the table,  
(can be ordered from 2 persons) Person 29,75

(For the sake of safety, when using the terrace, the sauce is prepared in the kitchen)

With all our main courses we serve potato gratin and salad. As an extra you can order our famous crispy fries with mayonnaise € 4.75

Our kitchen uses in sauces and desserts allergenic free cream without lactose, gluten and is vegan. The whipped cream that is separate from the desserts is ordinary whipped cream.

Do you know that we serve more than 20 types of wine by the glass? This way we always have the right matching wine for every dish. Take a look at our extensive wine list or ask our medewerkers for wine advice.

## DESSERTS

### **NIGHTKISS 43**

delicious iced drink from Orachatta 43, passion fruit  
white chocolate and cava, a unique ending 9,75

### **CRÊPES SUZETTE**

flanges, vanilla ice cream, orange sauce  
prepared at the table with Grand Marnier 13,75

### **AMARETTO BAVAROIS**

deliciously fluffy and creamy with amarettis through it 8,50

### **CHOCOLATE FONDU**

various fresh fruit and marshmallows that you can enjoy yourself in the  
hot chocolate genache can dip with vanilla ice cream  
from 2 persons can be ordered per person 9,75

### **DAME BLANCHE**

in our generous way, vanille ice cream, shaved almonds  
and belgian chocolate hot chocolate sauce 9,75

### **CHEESE ASSORTMENT**

5 beautiful ripe types of cheese in varying composition 13,75

For your dessert we have a delicious dessert wine or a beautiful port.

## COFFEE SPECIALITIES

<b>COFFEE</b>	3,25
<b>ESPRESSO</b>	3,25
<b>CAPPUCCINO</b>	3,75
<b>DOUBLE ESPRESSO</b>	4,75
<b>TEA</b> diverse soorten thee van hand geplukte bladeren	3,00
Indien gewenst zijn alle variëteiten koffie ook cafeïnevrij verkrijgbaar. Koffie en thee serveren wij met huisgemaakte koekjes, truffels en chocoladeboontjes.	
<b>COFFEE <i>Bij BRONS</i></b> (with pear liqueur)	8,75
<b>IRISH COFFEE</b> (with Irish whisky)	8,75
<b>FRENCH COFFEE</b> ( with Grand Marnier)	8,75
<b>BRASILIAN COFFEE</b> ( with Tia Maria and Grand Marnier)	8,75
<b>ITALIAN COFFEE</b> (with Amaretto)	8,75
<b>DOM COFFEE</b> (with DOM Benedictine)	8,75
<b>KISS OF FIRE</b> (with Cointreau and Kahlua)	8,75

For coffee you can of course also choose from our cognacs,armagnacs,calvados,  
grappas or liqueurs to complete your cup of coffee.

Heeft u een allergie? Als u dit aan onze medewerkers laat weten, kan de keuken u  
op de juiste wijze adviseren bij uw keus, en waar mogelijk een gerecht aanpassen.