



BRASSERIE BAKBOORD

Head Chef Stefan Gasman is specialized in creating unconventional dishes that underline the culinary craftsmanship of the kitchen team. The dishes are made from daily fresh and, where possible, sustainable ingredients.

Each dish has surprising combinations from a selection of the best organic and sustainable local ingredients. You will be surprised by all the new textures and tastes. Create the ultimate Brasserie Bakboord experience by choosing the tasting menu and to combine this with the wine pairing.

TASTING MENU

4 – courses € 49

An extensive lunch full of thrills.

3 – courses € 39

Let your senses run wild.

2 – courses € 29

This introduction is a celebration on its own.

WINE PAIRING

For a perfect combination with your lunch.

4 – courses €28

3 – courses €21

2 – courses €14

Of course, the chef and his team will take your special dietary wishes or allergies into account. Just let us know.



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SANDWICHES | SALADS

The dishes below are served as a sandwich on farmers bread
or as a salad with croutons.

Carpaccio | truffle mayonnaise | Parmesan | rocket salad €11,50
Supplement duckliver curls €3,50

Pickled salmon | watercress | 63°C egg | haring roe €10,50

Chicken thigh | gado gado | egg | soya bean | sajur €10

Goatcheese | tomato | jalapeño | eggplant | olive €9,50

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APPETIZERS

Steak tartare | brioche | 63°C egg | herbsmayonnaise €14

Sea bream | vadouvan | cucumber | quinoa €13,50

Gazpacho | basil | tomato | goatcheese | jalapeño €13

MAIN DISHES

Tournedos | beef stew | piccalilly | carrot | fries €28,50

Supplement *fried duck liver with truffle* €6,50

Turbot (whole) | beurre Café de Paris | vichysoisse | samphire | lemon €24,50

Pork cheek | fried duckliver | apricot | almond €24

Catch of the day | variable garnish | day price

Risotto | Belper knolle cheese | poached egg | cauliflauwer | roasted almonds €17

SIDE DISHES

Fresh fries | with homemade mayonnaise €4,50

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DESSERT

Cheese | guince bush | fig-bread €13,50

Wine suggestion: Quinta de Santa Eufemia, 10-year-old tawny €9,50

Dame Blanche 2.0 | vanilla | pure chocolate €11,00

Wine suggestion: Chocovine, Cabernet Sauvignon end chocolate €7,00

Peach from the barbeque | chamomile ice |
vanilla crème brûlée | €10,50

Wine suggestion: Chocovine, Cabernet Sauvignon end chocolate €7,00

Dessert | of the day €11,00

Wine suggestion: The wine of the day € 8,95



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