

HOTEL DERLO

INGANG

# LOUIS

BRASSERIE

14

# Bar bites

DAILY FROM 11 AM - 9 PM

<b>Bitterballen (Dutch beef ragout)</b> Per piece   local mustard		€ 1,50
<b>Derlon mix hot and cold</b> 16 Pieces   4 sauces		€ 19,50
<b>Duo Iberico ham and Manchego</b>		€ 12,50
<b>Trio of bruschetta</b> Tomato   hummus   Serrano ham		€ 14,50
<b>Garlic shrimps</b> 6 Pieces   garlic   bread   aioli		€ 14,00
<b>Bread</b> 3 dip sauces		€ 7,50
<b>Fries</b> Truffle mayonaise   onions   shaved Parmesan		€ 9,50
<b>Olives &amp; Feta</b>		€ 7,50
<b>Gyoza vega or beef</b> 6 Pieces   BBQ sauce		€ 10,50

## **Mozzarella bites**

Blueberry jam



€ 12,50

## **Nachos**

Pulled chicken | BBQ sauce |  
cheddar | avocado cream |  
tomato salsa | lime mayonaise



€ 13,50

## **Homemade croquettes**

Chicken | tuna | mushroom |  
ham



€ 15,00




vegetarian, or to order vegetarian

# LUNCH

DAILY 11 AM - 4 PM

## SALADS

GOAT CHEESE  € 18,50


Walnut | red beet | dried apricots | salad  
honey

CHEF'S SALAD € 18,50




STEAK LOUIS € 26,50

Seasonal vegetables | choice of sauce |  
mushroom, pepper or herb butter

 **WINE ADVICE € 9,30**  
Salentein Barrel Selection Malbec

SOLETTE FISH MEUNIÈRE Dayprice

Caper butter | fries | samphire

 **WINE ADVICE € 9,50**  
Château de Fontaine - Audon Sancerre

TUNA SALAD € 18,50

Tomato | romaine lettuce | onions |  
egg | yoghurt-turmeric dressing

CEASAR SALAD € 18,50

Romaine lettuce | chicken | bacon |  
Grana Padano | ceasar dressing |  
croutons

All day available

## SOUP

GAZPACHO  € 8,50

BROCCOLI  € 8,50

Chorizo | roasted cauliflower

CHEF'S CHOICE € 8,50

## BREAD

TOSTI € 12,50

Ham | cheese | ham & cheese | salad

CLUB SANDWICH € 18,50

Chicken filet | tomato | iceberg lettuce |  
egg | bacon | homemade mayonaise |

HOMEMADE EGG SALAD  € 13,50

Bacon | Feta cheese | chorizo oil

BAGEL SMOKED ZALM € 16,50

Salad | red onion | sesame | tomato |  
cucumber | herb cream cheese

TRIO OF BRUSCHETTA  € 14,50

Tomato | hummus | Serrano ham


BEEF CARPACCIO € 15,50

Roquette | balsamic vinegar |  
freshly shaved parmesan | pinenuts | paprika  
tapenade

 **WINE ADVICE € 9,50**  
Salentein Barrel Selection Pinot Noir

GOUDA CHEESE  € 5,50

Mustard | mixed salad |

 vegetarian, or to order vegetarian

# DINNER

DAILY FROM 5 - 9 PM

## STARTERS


CAPRESE  € 15,50

Tomato | rucola | balsamic | mozzarella

 **WINE ADVICE € 8,95**  
Laurant Miquel - Les Auzines Albarino

DERLON ROLL € 19,50

Top side beef | salad | Grana Padano |  
truffle mayonaise

 **WINE ADVICE € 8,95**  
Poggio Le Volpi Tator Primitivo

TUNA TARTARE € 19,75

Tuna | avocado | sesame | onion | soj |  
wasabi

 **WINE ADVICE € 6,20**  
Laurant Miquel Père et Fils Chardonnay Viognier

CHEF'S CHOICE € 17,00

## DESSERTS

TIRAMISU € 11,50

Oreo cookie ice cream

LAVA CAKE € 9,50

Red fruit | mint crumble | vanilla ice cream

PEAR LOLLIPOPS € 12,50

Pear | chocolate cake | vanilla ice cream |  
blueberries


CHEESE PLATTER € 13,00

Syrup | grapes | nuts

## MAIN DISHES

RIBEYE +-200G € 35,50

Seasonal vegetables | choice of sauce |  
mushroom, pepper or herb butter

 **WINE ADVICE € 5,90**  
Epicuro Negroamaro

GRILLED SALMON  € 27,75

Vegetables | lemon & wine sauce |  
roasted baby potatoes

 **WINE ADVICE € 9,30**  
Laurant Miquel Lieu-dit Vérité Viognier

DUCK BREAST € 29,75

Green asparagus | sauce a l'orange |  
potato garnish

 **WINE ADVICE € 9,30**  
Dominique Piron Beaujolais-Village

LOUIS BURGER € 25,00

Crispy iceberg lettuce | red onion |  
tomato | slice of cheddar cheese |  
chili mayonaise

 **WINE ADVICE € 7,00**  
Chateau Dourthe No. 1 Merlot

STEAK LOUIS € 26,50

Seasonal vegetables | choice of sauce |  
mushroom, pepper or herb butter

 **WINE ADVICE € 9,30**  
Salentein Barrel Selection Malbec

CHEF'S SURPRISE € 29,50

 vegetarian, or to order vegetarian

## CHEF'S MENU

### 2-COURSE CHEF'S MENU

€ 37,50

€ 52,50 including wine pairing

### 3-COURSE CHEF'S MENU

€ 50,00

€ 72,50 including wine pairing

### 4-COURSE CHEF'S MENU

€ 62,50

€ 92,50 including wine pairing

Ask our  
colleagues about  
the chef's menu

## CHAMPAGNE



### Bollinger Special Cuvée Brut, Ay, France

€ 15,75 € 105,00

*Gold yellow, complex and rich in taste with hints of caramel, walnuts, pear, ripe fruits and mushrooms*

### Bollinger La Grande Année Brut 2014, Ay, France

€ 185,00

*Delicate color with golden shades. Spicy, fruity, floral notes of the wine merge to reveal a very complex nose. Wild peach, plum, orange peel, saffron, tonka bean and a mineral aspect. A creamy, vibrant and fresh structure with a salty aftertaste*

## SPARKLING



### Cava Clos Amador Brut Reserva Délicat

€ 9,50 € 50,00  
20 cl. 75 cl.

**Penedès (Spain)**

*A pleasantly dry Cava with elegant bubbles. Fruity and fresh with a nice start and a sparkling tongue finish*

### Salentein Sparkling Cuvée Exceptionnelle Rosé Brut

€ 9,50 € 57,50

**Mendoza (Argentina)**

*Aromas of ripe apple, citrus and a hint of toasted bread with a fine persistent bubble*

## ROSÉ



### Laurent Miquel Sélection Cazal Viel

€ 5,95 € 29,50

**Languedoc (France)**

*Beautiful dry rosé, light color with taste and smell of small red fruits*

### Laurent Miquel Château Roubine Les Auzines Rosé

€ 9,00 € 45,00

**Saint-Chinian (France)**

*Wonderful, stylish wine with an elegant light rosé color. Red fruits with a light hint of herbs.*

## WHITE WINES



<b>Laurent Miquel Père et Fils Chardonnay-Viognier</b> <b>Saint-Chinain (France)</b> <i>Juicy wine with aromas of delicate fruit and white flowers. Good freshness with exotic fruit and a hint of almonds</i>	€ 6,50	€ 32,50
<b>Laurent Miquel Lieu-dit Vérité Viognier</b> <b>Saint-Chinain (France)</b> <i>Expression of apricot, peaches, honey, hints of oak. Excellent wine, nice and full of flavour and power</i>	€ 9,50	€ 52,00
<b>Château de Fontaine-Audon Sancerre Sauvignon Blanc</b> <b>Vallée de la Loire (France)</b> <i>Expressive aromas of grapefruit and passionfruit; rich, fresh and elegant full flavours</i>	€ 9,50	€ 52,00
<b>Farina Pinot Grigio</b> <b>Veneto (Italy)</b> <i>Dry soft wine with a fresh flavour, lovely to drink on its own or combine with light dishes</i>	€ 6,25	€ 32,50
<b>Marcus Molitor Haus Klosterberg Riesling</b> <b>Mosel (Germany)</b> <i>Dry Riesling, with an expression of terroir and fresh fruit. Mineral aftertaste. Typical is the hint of fesh yeast in the nose</i>	€ 8,50	€ 42,50
<b>Marcus Molitor Haus Klosterberg Pinot Blanc</b> <b>Mosel (Germany)</b> <i>Pure, fresh and aromatic in the nose. Medium to full bodied. Perfectly balanced with plenty of fruit, slate and elegance</i>	€ 8,50	€ 42,00
<b>Ramón Bilbao Verdejo</b> <b>Rueda (Spain)</b> <i>White wine from the Northern part of Spain, hints of fresh figs and green tones. Thirst-quenching and lovely when combined with fish salads</i>	€ 7,50	€ 37,50
<b>Laurant Miquel - Les Auzines Albarino</b> <b>Aude (France)</b> <i>Aromas of flowers and citrus fruit. Purity and elegance, juicy with a nice acidity</i>	€ 9,50	€ 52,00
<b>Oxford Landing Estates Sauvignon Blanc</b> <b>South Australia</b> <i>Elegant, tropical fruit and refreshing pallet with friendly acids and a tropical character</i>	€ 6,25	€ 32,50
<b>Salentein Barrel Selection Chardonnay</b> <b>Mendoza (Argentina)</b> <i>Elegant chardonnay, full, rich, and with aroma of vanilla, honey and tropical fruit</i>	€ 9,50	€ 52,00

## RED WINES



### Château Dourthe No1. Merlot- Cabernet Sauvignon

€ 7,95 € 39,75

**Bordeaux (France)**

*Beautiful red Bordeaux, wood tones, cassis, full body with an endless aftertaste and light tannins*

### Epicuro Negroamaro

€ 6,25 € 32,50

**Puglia (Italy)**

*Nice deep red-coloured and fragrant bouquet, with black plums, sweet spices, tobacco and leather*

### Poggio Le Volpi Tator Primitivo

€ 9,50 € 52,00

**Puglia (Italy)**

*Aromas of ripe red fruit and jam, dried figs and almonds. Intense wine full of flavour, good body and structure*

### Dominique Piron Beaujolais Villages Gamay Noir

€ 8,50 € 42,50

**Beaujolais (France)**

*Gamay is a grape variety that is most famous for producing the light, fruit-driven red wines. Fresh, red fruit, candied aromas*

### Salentein Barrel Selection Malbec

€ 9,50 € 52,00

**Mendoza (Argentina)**

*The Malbec grape is the pride of Argentina. Intense and full of flavour, aromas of ripe plums, cacao and vanilla*

### Salentein Barrel Selection Pinot Noir

€ 9,50 € 52,00

**Mendoza (Argentina)**

*Aromas of ripe dark cherries, black currants and subtle spices*

## DESSERT WINES



### Domaine Cazes Muscat de Rivesaltes

€ 7,50

**Rivesaltes (France)**

*Fresh sweet wine with aromas of citrus, peach and apricot*

### Domaine Cazes Rivesaltes Ambré

€ 8,50

**Rivesaltes (France)**

*Aromas of dried fruit and hazelnut. You can recognize walnuts, raisins and dates. Not very sweet, rather very ripe*

### Grahams Blend No. 5 Port

€ 8,50

**Douro (Portugal)**

*Enjoy this new and special Blend No. 5. A fresh, fruity and half dry Port which mixes perfect with tonic*

## SOFT DRINKS

Bru flat 0,2l	€ 3,50
Bru sparkling 0,2l	€ 3,50
Bru flat 0,75l	€ 8,00
Bru sparkling 0,75l	€ 8,00
Coca Cola	€ 3,50
Coca Cola Zero	€ 3,50
Fanta Orange	€ 3,50
Fanta Cassis	€ 3,50
Finley Tonic	€ 3,75
Finley Ginger Ale	€ 3,75
Finley Bitter Lemon	€ 3,75
Sprite	€ 3,50
Lipton Ice Tea	€ 3,75
Lipton Ice Tea Green	€ 3,75
Lipton Ice Tea Zero	€ 3,75
Rivella	€ 3,75
Royal Club Apple juice	€ 4,00
Royal Club Tomato juice	€ 4,00
Fresh Orange juice	€ 4,75
Fristi	€ 4,00
Chocolate milk	€ 4,00

## COFFEE & TEA

Coffee	€ 3,50
Tea   Several flavours	€ 3,50
Fresh mint tea	€ 4,25
Fresh ginger tea	€ 4,50
Espresso	€ 3,50
Double Espresso	€ 5,75
Cappuccino	€ 4,00
Latte Macchiato	€ 4,25
Caffé Latte	€ 4,00
Espresso Macchiato	€ 4,00
Flat white	€ 6,25
Hot Chocolate	€ 4,00
Hot Chocolate with cream	€ 4,50
Irish Coffee   Jameson	€ 8,75
French Coffee   Grand Marnier	€ 8,75
Spanish Coffee   Licor 43	€ 8,75
Italian Coffee   Disaronno Amaretto	€ 8,75

## WHISKEY & COGNAC

Jack Daniel's	€ 8,25
Johnnie Walker Red Label	€ 7,50
Jameson	€ 7,50
Glenfiddich 12 years	€ 10,00
Oban 14 years	€ 12,75
Dalwhinnie 15 years	€ 10,75
Remy Martin VSOP	€ 8,75
Remy Martin XO	€ 17,75
Cles des Duacs Armagnac	€ 8,00
Busnel Calvados	€ 8,00

## LIQUORS & SPIRITS

Licor 43	€ 7,50
Cointreau	€ 7,50
Grand Marnier	€ 7,50
Disaronno Amaretto	€ 7,50
Baileys	€ 7,50
Kahlua	€ 7,50
Drambuie	€ 7,50
Tia Maria	€ 7,50
Sambuca Isoabella	€ 7,50
Ketel 1 Young gin	€ 5,00
Wenneker Old gin	€ 5,00
Els La Vera	€ 5,00
Vieux	€ 5,00
Jägermeister	€ 5,00
Bacardi Blanca	€ 6,50
Bacardi Black	€ 6,50
Campari	€ 6,50
Grappa Julia	€ 6,50
Smirnoff Vodka	€ 6,50
Grey Goose Vodka	€ 6,50
Limoncello	€ 7,50

## PORT, SHERRY & VERMOUTH

Graham's 'The Tawny'	€ 7,00
Graham's Six Grapes	€ 7,50
Graham's Fine White	€ 7,00
Graham's Blend No. 5 Port	€ 7,50
Domecq Sherry Dry Fino	€ 5,50
Domecq Sherry Medium Dry	€ 5,50
Martini Bianco	€ 6,50
Martini Rosso	€ 6,50

*Fresh Flan*

TRADITIONAL LIMBURG FLAN  
OF BUTTER DOUGH, RICHLY  
FILLED WITH FRUIT

€ 5,50  
CREAM + € 0,75