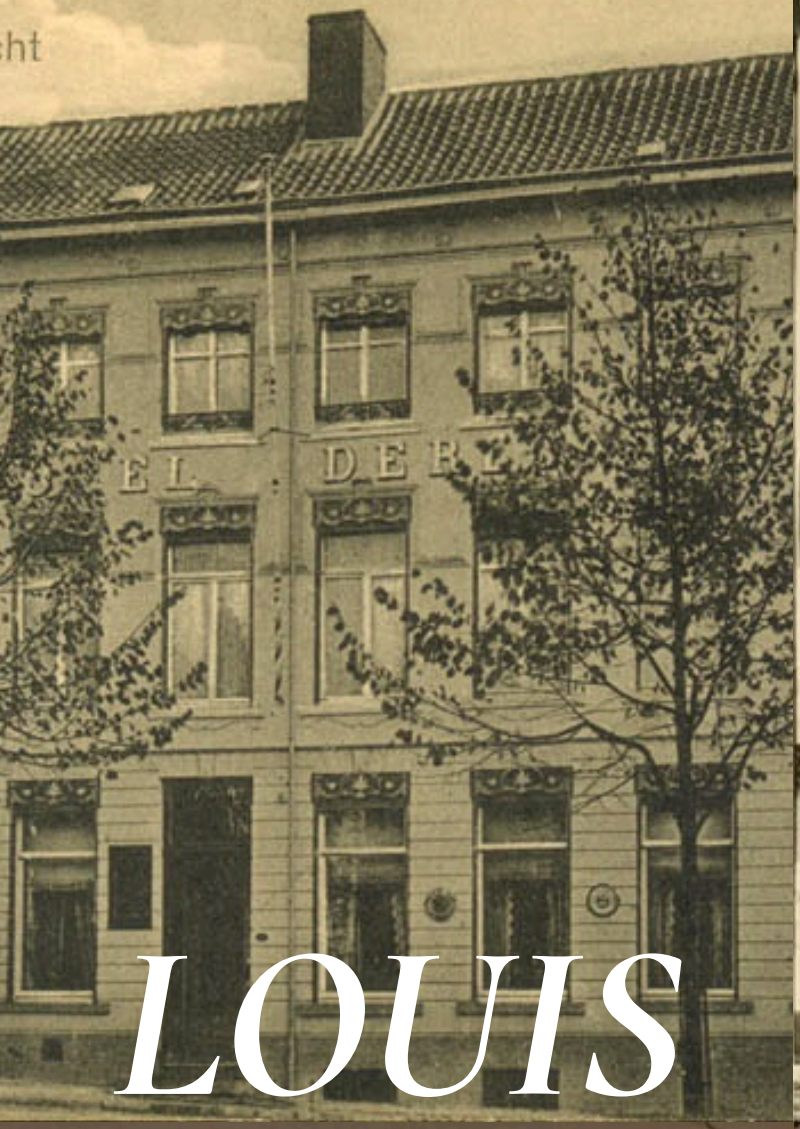

LOUIS

BRASSERIE

Derlon HOTEL

In the heart of Maastricht, on the Onze Lieve Vrouweplein, lies Hotel Derlon. This unique location is one of the most beautiful places in Maastricht. The hotel borders the Onze Lieve Vrouwe 'Sterre der Zee' Basilica and is around the corner from the atmospheric Stokstraatkwartier, where charming streets lead you to exclusive boutiques.

Hotel Derlon has a rich history. It was founded in 1870 by Louis Desiré Derlon, a Parisian chef who continued his culinary career in Maastricht. He opened a hotel and restaurant that quickly became known for its refined cuisine and hospitality. From the beginning, the hotel proudly bears the name "Derlon", in tribute to its founder.

During renovation work, a special piece of history was uncovered: Roman remains from the Via Belgica, including a water source, an entrance gate and temple fragments dedicated to the supreme god Jupiter. Entrepreneur Benoit Wesly integrated these finds into the hotel interior, resulting in a unique concept. The Roman remains in the museum cellar have now been recognised as a national monument.

At Brasserie Louis, you will embark on a culinary journey of discovery. Guests are welcomed with refined dishes, prepared with care and creativity. Local and seasonal ingredients are central, and each dish reflects the best of the region. At Brasserie Louis, everything revolves around attention to detail.

Are you looking for a unique location for business meetings or festive occasions? Hotel Derlon offers stylish and inspiring spaces. The museum cellar is used for a special breakfast for hotel guests and can be booked for various events. Other atmospheric rooms are also available. Feel free to contact us via sales@derlon.com.

Hotel Derlon – We look forward to welcoming you!

We look forward to welcoming you!

Derlon

BAR-BITES

11:00 - 21:00

SNACKS

BITTERBALLEN / VEGAN BITTERBALLS (EACH) **€1,50**
Dutch beef ragout, vegetables, Limburg mustard

DUO IBERICO HAM AND MANCHEGO **€16,50**
Iberico ham 100% , Manchego cheese matured 24 months.

SCAMPI IN GARLIC OIL **€15,50**
6 fresh Scampi, aioli, bread, garlic and parsley

TRUFFLE FRIES DELUXE **€9,50**
Truffle mayonnaise, fried onions, parmesan

OLIVES & FETA **€7,50**
Spanish olive , feta

PLANXA DE ESPAÑA **€24,50**
Chorizo, lomo, berico ham 100%, olives, Manchego cheese matured 24 months

DERLON BITTER GARNISH **€15,50**
mini frikandels, beef croquettes, cheese croquettes, chicken nuggets

KAASPLANK **€15,50**
4 types of cheese, nuts, fig jam and peaks

Derlon
LUNCH

11:00 - 17:00

SANDWICHES

TOSTI CLASSIQUE €9,50
Ham, cheese, salad

DERLON CLUB SANDWICH €18,50
Chicken breast, tomato, iceberg lettuce, bacon, homemade mayonnaise,

CIABATTA BRIE €15,50
Brie, honey, mesclun lettuce, walnut

BAGUETTE SMOKED ZALM €16,50
Mesclun lettuce, red onion, sesame, tomato, cucumber, herb cheese

BEEF CARPACCIO €17,50
Arugula, balsamic, parmesan, pine nuts, truffle mayonnaise

ORIGINAL CROQUETTES VAN DOBBEN €16,50
2 Croquettes of your choice (veal or shrimp), bread, salad

12 HOURS DERLON €16,50
Tomato soup, van Dobben veal croquette sandwich, tuna salad sandwich

12 HOURS LOUIS €17,50
Zucchini soup, van Dobben fish croquette sandwich, carpaccio sandwich

SALADS

CAESAR SALAD €18,50
Homemade croutons, romaine lettuce, ceasar dressing, parmesan, chicken

TUNA SALAD €18,50
Tuna, tomato, romaine lettuce, red onion, yogurt dressing

GOAT CHEESE SALAD €18,50
Goat cheese, beet, walnut, honey, dried apricot, cucumber, romaine lettuce

CHEF SALAD €18,50

SOUPS

FRENCH ONION SOUP €9,50
onion, bread with chesse gruyer, parsley

ZUCCHINI SOUP €9,50
Zucchini cream, ratatouille, mint foam and crunchy zucchini

SOUP OF THE CHEF €9,50

Derlon

SIGNATURE

DISHES

11:00 - 21:00

DIFFERENCE MAKERS 150 YEARS SINCE 1870

STEAK LOUIS **€26,50**
Seasonal vegetables, sauce of choice: mushroom cream sauce, pepper sauce or herb butter

"MESTREECHS ZOERVLEIS" **€19,50**
Regional dish from Maastricht, homemade fries, mixed salad

ANGUSBURGER **€22,50**
Tomato, romaine lettuce, fried egg, onion, chili mayo, cheddar, bacon , Wedges Fries, Salad

SLIPTONE **dagprijs**
2 slip tongues, homemade fries, mixed salad

Derlon

HIGH TEA

Every day from 11:00 a.m. to 5:00 p.m.

enjoy the Derlon High Tea with a luxurious assortment of sweet and savory refreshments

€24,50
for 1 persons

Derlon

DINNER

17:00 - 21:00

STARTER

GRILLED SCALOPS €22,00
Grilled Scallops with Avocado Cream, Caviar and Limoncello Sauce

TUNA TARTARE €19,50
Tuna, avocado, sesame, wasabi, soy sauce, mango sauce, sesame oil

BEEF STEW €19,50
Beef tataki, soy and yuzu sauce, chives, tangerine and sesame

BEET CARPACCIO €17,50
Beet carpaccio, pear, orange gel and balsamic

DESSERTS

HOMEMADE CHEESECAKE €10,00
Red fruit sauce

TIRAMISU €9,00
Homemade tiramisu with Disaronno

TATIN TARTLET €9,00
Vanilla ice cream and fruits

DAME BLANCHE €8,50
Ice cream with chocolate sauce

MAIN COURSE

FILET MIGNON €38,50
200g of filet mignon, foie gras, gratin potatoes, red wine sauce, glazed vegetables

SEA BASS €28,50
Sea bass, wakame salad, limoncello sauce, shrimp carpaccio and crispy seaweed

RISOTTO WITH BEEF €27.50
saffron risotto, beef cheeks, red wine sauce and glazed vegetables

CHICKEN BREAST €25,50
Chicken breast, spinach, cheese, mushroom cream sauce with white wine, baby potatoes

BOLOGNESE CLASSIC €19,50
Spaghetti, minced meat, tomato sauce, parmesan cheese

SUPPLEMENTS

FRIET €5,50
Homemade

SALAD €4,50
Mixed salad in season

CHEF'S MENU

17:00 - 21:00

AMOUSE (CHOOSE ONE DISH)

- ***Millefeuille of goat cheese, honey and roasted walnut***

Light langoustine tartare with a hint of citrus and a crispy sesame crumble.

ENTRANCE (CHOOSE ONE DISH)

SCALLOP CARPACCIO
Served with a yuzu vinaigrette, fresh herbs and a crunch of roasted almonds.

PARSNIP AND TRUFFLE VELOUTÉE SOUP
Finished with a Parmesan foam and crispy bacon.

TERRINE OF DUCK LIVER
Subtly perfumed with port, served with brioche toast and fig chutney.

PLAT PRINCIPAL (CHOOSE ONE DISH)

FRIED SEA BASS FILLET
Sea bass, wakame salad, limoncello sauce, shrimp carpaccio, crispy seaweed and vegetable pesto

LOW COOKED BEEF
beef served with celeriac puree, red wine sauce and fried vegetables

WILD MUSHROOM RISOTTO (VEGETARIAN)
Enriched with truffle, pecorino and a dash of walnut oil.

DESSERT (CHOOSE ONE DISH)

HOMEMADE CHEESECAKE
served with red fruit sauce

POLVITO CANARIO
Milk creams with dulce de leche and cookies

TRIO OF SORBETS
Homemade sorbets in different flavors

2 COURSES	3 COURSES	4 COURSES
€39,50	€55,00	€67,50

Derlon DRINKS

WINES

WHITE WINES

	GLASS	BOTTLE
Laurent Miquel Père et Fils Chardonnay-Viognier	€6,50	€32,50
Laurent Miquel Lieu-dit Vérité Viognier	€9,50	€52,00
Château de Fontaine-Audon Sancerre Sauvignon Blanc	€9,50	€52,00
Farina Pinot Grigio	€6,25	€32,50
Marcus Molitor Haus Klosterberg Riesling	€8,50	€42,50
Marcus Molitor Haus Klosterberg Pinot Blanc	€8,50	€42,50
Ramón Bilbao Verdejo	€7,50	€37,50
Laurant Miquel - Les Auzines Albarino	€9,50	€52,00
Oxford Landing Estates Sauvignon Blanc	€6,25	€32,50
Salentein Barrel Selection Chardonnay	€9,50	€52,00

RED WINES

Château Dourthe No1. Merlot- Cabernet Sauvignon	€7,95	€39,75
Epicuro Negroamaro	€6,25	€32,50
Poggio Le Volpi Tator Primitivo	€9,50	€52,00
Dominique Piron Beaujolais Villages Gamay Noir	€8,50	€42,50
Salentein Barrel Selection Malbec	€9,50	€52,00
Salentein Barrel Selection Pinot Noir	€9,50	€52,00

ROSÉ

Laurent Miquel Sélection Cazal Viel	€5,95	€29,50
Laurent Miquel Château Roubine Les Auzines Rosé	€9,00	€45,00

DESSERT WINES

Domaine Cazes Muscat de Rivesaltes	€7,50
Domaine Cazes Rivesaltes Ambré	€8,50
Grahams Blend No. 5 Port	€8,50

Derlon DRINKS

BUBBLES & MORE

CHAMPAGNE

	GLASS	BOTTLE
Bollinger Special Cuvée Brut, Ay, Frankrijk	€15,75	€105,00
Bollinger La Grande Année Brut 2014, Ay, Frankrijk		€185,00

MOUSSEREND

Cava Clos Amador Brut Reserva Délicat	€9,50	€50,00
Salentein Sparkling Cuvée Exceptionelle Rosé Brut	€9,50	€57,50

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 Els	€5,00
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
Vodka Grey Goose	€6,50
Limoncello	€6,50

WISKEY & 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 Ducs Armagnac	€8,00
Busnel Calvados	€8,00

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	€7,50
Port Domecq Sherry Dry Fino	€5,50
Domecq Sherry Medium Dry	€5,50
Martini Bianco	€6,50
Martini Rosso	€6,50

Derlon
DRINKS
BEER & GIN

BEERS ON TAP

	SMALL	GREAT
La Chouffe 0,33l / 0,5l	€5,50	€8,00
Zatte Tripel 0,30l / 0,40l	€6,75	€8,00
IJwit 0,30l / 0,40l	€5,50	€6,75
Alfa Edel Pils 0,2l / 0,5l	€3,95	€6,90
Sjoes 0,2l	€3,95	
Liefmans On The Rocks 0,25l	€5,00	
Seizoensbier	**changing**	

BOTTLED BEERS

Duvel 6,66 (0,33l)	€6,00
Duvel (0,33l)	€6,00
Natte (0,33l)	€6,00
Vedett IPA (0,33l)	€5,25
Tripel D'anvers (0,33l)	€6,75
Alfa Donker Bruin (0,30l)	€4,00
Alfa Dort (0,30l)	€5,00
Cherry Chouffe (0,33l)	€6,00

ALCOHOL-FREE AND POOR

Free IPA 0,5% (0,33l)	€6,00
Amstel Radler 2,0% - 0,0% (0,33l)	€3,75
Amstel Pils 0,0% (0,33l)	€3,75
Vrijwit 0,5% (0,33l)	€6,00

GIN AND TONIC

GIN FIZZ €9,50
Gin / Lime juice / Orange juice / foam / Sugar syrup / Lime / Mint

JEKER GIN BLUSH €12,50
Pink Gin / Strawberry / Raspberry / Fever Tree Indian Tonic

HENDRICKS €10,50
Cucumber / Juniper / Fever Tree Indian Tonic

GIN MARE €11,00
Rosemary / Juniper / Fever Tree Indian Tonic

JEKER GIN THE CLASSIC €12,50
Orange / Juniper / Cinnamon / Star anise / Fever Tree Indian Tonic

BOMBAY SAPPHIRE €9,50
Lime / Juniper / Fever Tree Tonic

Derlon
DRINKS
COCKTAILS

ALCOHOLIC

APEROL SPRITZ €9,50
Aperol / Cava / Sparkling water / Orange

LIMONCELLO SPRITZ €9,50
Limoncello / Cava / sparkling water/ Limoen

PORNSTAR MARTINI €11,00
Vanilla Vodka / Passion fruit / Lime juice / Protein

ESPRESSO MARTINI €9,50
Grey Goose Vodka / Coffee liqueur / Espresso / Coffee beans

HUGO €9,50
Vlierbloesem / Cava / Bruisend water / Limoen / Munt

MOSCOW MULE €11,00
Wodka / Ginger Beer / Limoensap / Limoen / Munt

NEGRONI €11,50
Campari / Gin / Antica Formula / Appelsinskall
Maastricht Mule med Gin JKR Classic

JERUSALEM SMASH €10,50
Dry Gin / Sitronsaft / Brun sukkersirup / Eggehvite / Frisk basilikum

MOJITO €10,50
Rom / sparkling water / Lime / Sukkerrørsjuice / Mynte

MARGARITA CLASSIC €11,00
Tequilla / Cointreau / Limoensap /.Zout

WISKY / AMARETTO SOUR €10,50
Bourbon or Amaretto / Lime juice / Egg white / Angostura bitter / Sugar syrup

MAI TAI €12,50
Rum / Brown Rum / Cointreau / Lime juice / Orange juice

COSMOPOLITAN €12,50
Vodka / Cointreau / Cranberry juice / Lime juice / Sugar syrup

Derlon DRINKS

BOOZE FREE

MOCKTAILS

NOJITO €7,50
Ginger Ale / Mint / Lime juice / Sugar syrup

ITALIAN SPRITZ €7,50
Alcohol-free Aperol Spritz

NUGO €7,50
Elderflower / Sparkling water / Orange / Mint

SOFT DRINKS

Bru plat 0,2l	€3,50
Bru bruis 0,2l	€3,50
Bru plat 0,75l	€8,00
Bru bruis 0,75l	€8,00
Coca Cola	€3,50
Coca Cola Zero, Fanta Orange	€3,50
Fanta Cassis , Finley Tonic,	€3,50
Finley Ginger Ale	€3,75
Finley Bitter Lemon, Sprite,	€3,75
Lipton Ice Tea ,Lipton Ice Tea	€3,75
Green , Lipton Ice Tea Zero	€3,50
Rivella	€3,75
Royal Club Appelsap	€3,75
Royal Club Tomatensap	€3,75
Verse Jus d'Orange Fristi	€4,00
Chocomel	€4,00

COFFEE AND TEA

Coffee	€3,70
Tea | Various flavours	€3,70
Fresh mint tea	€4,50
Fresh ginger tea	€4,70
Espresso	€3,70
Cappuccino	€5.75
Latte macchiato	€4,20
Coffee latte	€4,25
Espresso Macchiato	€4,50
Hot Chocolate	€4,20
Hot chocolate, whipped cream	€5.00
Special Coffees | with liqueurs	€6,25
French / Italian / Spanish / Irish	

LIMBURGSE PIE

FRESH PIE €4,00
From Pastry Chef Lemmens of Maastricht

COFFEE €6,00
pie and whipped cream