

LOUIS

BRASSERIE

DERLON

MAASTRICHT

BENOIT

BAR



LUNCH

EACH DAY FROM 11 AM - 4 PM

SALADS

FALAFEL  € 18,50

Hummus | pomegranate | feta | olives | mini coin | roasted sesame | dressing

NICOISE € 18,50

Grilled tuna | tomato | poached egg | Roseval potatoes | capers | dressing

CEASAR € 18,50

Grilled Romain Salad | chicken | bacon | poached egg | green beans | Parmesan cheese | ceasar dressing

*Festive
aperitif*

BENOIT

BAR

EVERY DAY FROM 4 PM TO 12 PM

Cocktails

Jerusalem Smash € 10,50

Thinkers Jerusalem dry Gin, lemon juice, brown sugar, foamer, fresh basil

Lost Sailor € 11,50

Scotch, Arak (Ouzo/ Sambuca), Vermut, dark chocolate

Sparkling

**Salentein Sparkling Cuvée
Exeptionelle Rosé Brut € 9,50**

**Bollinger Champagne Special
Cuvée Brut € 15,75**

SOUP

ZUCCHINI - SPINACH  € 9,50

Feta

LIMBURGIAN MUSTARD  € 9,50

Bacon

BOUILLAISSE € 12,50

Rouille | croutons

BREAD

CARPACCIO € 15,50

Truffle mayonnaise | arugula | tomato | broad beans | pine nuts | oyster mushroom

TUNA SALAD € 17,50

Sweet and sour vegetables | lime mayonnaise | lemon | capers | salty fingers

EGG SALAD  € 15,50

Feta | bacon

TRIO MEAT € 19,50

Limburgian mustard soup | sandwich carpaccio | sandwich veal croquette

 **WINE ADVICE € 9,50**
Salentein Barrel Selection Malbec


TRIO FISH € 21,50


Petit Bouillabaise | sandwich tuna salad | sandwich shrimps croquette

 **WINE ADVICE € 9,50**
Laurent Miquel Château Les Auzines Rosé

TRIO VEGETARIAN  € 19,50

Zucchini - spinach soup | sandwich egg salad | sandwich cheese arugula croquette

 **WIJNADVICE € 8,50**
Dominique Piron Beaujolais Villages Gamay Noir

 vegetarian, or to order vegetarian

DINNER

EACH DAY FROM 5 PM - 9 PM

STARTERS

STEAK TARTARE € 19,00

Béarnaise sauce | truffle mayonnaise | Amsterdam onion | Parmesan cheese

 **WINE ADVICE € 7,50**
Château Dourthe No.1 Merlot Cabernet-Sauvignon

GRAVAD LACHS € 19,00

Sea buckthorn gel | herbal oil | chioggia beet | salty fingers

 **WINE ADVICE € 9,00**
Château de Fontaine-Audon Sancerre - Sauvignon Blanc

BULGUR  € 17,50

Quinoa | rice paper | chive oil | gel from pumpkin | walnut | rettich | Piccalilly

 **WINE ADVICE € 5,90**
Oxford Landing Estates Sauvignon Blanc

CHEF'S SURPRISE € 19,00

MAIN DISH

TOURNEDOS AU POIVRE € 36,00

Pink pepper sauce | silver onion | cream of peas | carrot | polenta

 **WINE ADVICE € 9,00**
Salentein Barrel Selection Malbec

CATCH OF THE DAY Day price

Garnish | sauce

 **WINE ADVICE € 9,00**
Laurent Miquel Lieu-dit Vérité Viognier

SALSIFY  € 25,00

Green asparagus | puffed Topinambur | arugula-parsley espuma | crispy potato with black garlic

 **WINE ADVICE € 9,00**
Laurent Miquel Lieu-dit Vérité Viognier

CHEF'S SURPRISE € 29,50

DESSERTS

SCHWARZWALDER KIRSH 2.0 € 10,50

Cherries | valrhona chocolate | vanilla | crème de patissier

 **WINE ADVICE € 8,00**
Domaine Cazes Muscat, Rivesaltes Ambré


STEWED PEAR € 10,50

Stroopwafel | bastogne | speculoos ice cream | gel of clementine | creme caramel

 **WINE ADVICE € 8,00**
Domaine Cazes, Rivesaltes Ambré

CHEESE PLATE

Nut bread | grapes | syrup € 15,00

 **WINE ADVICE € 6,50 | € 7,00**
Graham's 'The Tawny' | Graham's Six Grapes

CHEF'S DESSERT € 12,50

 vegetarian or to order vegetarian

CHEFS MENU

Starter

STEAK TARTARE

WINE ADVICE

Salentein Barrel Selection Pinot Noir

or

GRAVAD LACHS

WINE ADVICE

Laurant Miquel Château Les Auzines Rosé

Intermediate dish

COQUILLE

WINE ADVICE

Laurent Miquel 'Les Auzines' Albarino

or

BRAISED VEAL CHEEK

WINE ADVICE

Poggio Le Volpi Tator Primitivo

Main dish

DUCK

WINE ADVICE

Dominique Piron Beaujolais Villages Gamay Noir

or

CATCH OF THE DAY

Dessert



SWEET

WINE ADVICE

Domaine Cazes Muscat | Rivesaltes Ambré

or

CHEESE

WINE ADVICE

Graham's 'The Tawny' Port



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



vegetarian, or to order vegetarian



Snacks

EACH DAY FROM 11 AM - 9 PM

Bitterballen (Dutch beef ragout) per piece Limburgian mustard	€ 1,50	Mix of snacks 16 pieces 3 sauces	€ 19,50
Truffle fries truffle mayonaise Parmesan cheese spring onion			€ 9,50
Gyoza vega or beef 6 pieces BBQ-sauce sesame			€ 10,50
Scampi 6 pieces chili sauce			€ 12,50
Pani puri 2 pieces Dutch shrimp cocktail			€ 12,50
Nachos pulled chicken bbq sauce cheddar cheese avocado creme tomato salsa lime mayonaise			€ 10,50

CHAMPAGNE



Bollinger Special Cuvée Brut, Ay, France

Gold yellow, complex and rich in taste with notes of caramel, walnuts, pear, ripe fruit and mushrooms

€ 15,75 € 105,00

Bollinger La Grande Année Brut 2014, Ay, France

Delicate color with golden shades. The 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.

€ 185,00

MOUSSEREND



Cava Clos Amador Brut Reserva Délicat

Penedès (Spain)

Pleasantly dry Cava with elegant bubbles. Fruity and fresh with a nice start and a sparkling long finish



€ 9,50
20 cl.



€ 50,00
75 cl.

Salentein Sparkling Cuvée Exceptionelle Rosé Brut

Mendoza (Argentina)

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

€ 9,50 € 57,50

ROSÉ



Laurent Miquel Sélection Casal Viel

Languedoc (France)

Beautiful dry rosé, light in color with small red fruit in the smell and taste

€ 5,95 € 29,50

Laurent Miquel Château Les Auzines Rosé

Saint-Chinian (France)

Beautiful, stylish wine with an elegant, light rosé color. Red fruit, slightly spicy touch

€ 9,00 € 45,00