

HOTEL DERLO

INGANG

# LOUIS

BRASSERIE

EN

## LOUIS CLASSICS

*L. Durlon*




- "Mestreechter zoervleis"** | beef Limousin | fries | salad € 16,50  
🍷 ADVISED WINE *Negroamaro Cabernet Sauvignon, Puglia Italy* € 5,25
- Boeuf Bourguignon** | Dutch carrot | celery root | smoked mini potatoes € 16,50  
🍷 ADVISED WINE *Marchesi di Barolo Barbera d'Asti* € 6,50
- Fillet of sole meunière** | lemon parsley butter | fries | salad Daily rate  
🍷 ADVISED WINE *Haus Klosterberg Markus Molitor Riesling, Germany* € 6,25


## WEEKLY SPECIAL

- Ask our staff for the special of the week € 15,00  
*Includes a local beer, glass of house wine or soda*

## ARTISAN BREAD

- Ham, cheese and eggs sandwich € 8,50
- Tosti | ham and cheese | Heinz ketchup € 8,50
- Beef- or veal croquettes | mustard € 10,50
- Shrimp croquettes | remoulade sauce € 15,50
- Chestnut mushroom | toast | rosemary € 9,00 
- Smoked salmon | chives spread | Romaine lettuce € 12,00




## SOUPS

- Yellow bell pepper | fennel | rosemary € 7,50 
- Velouté | spinach | lovage | smoked salmon € 8,00
- Bisque | crab | cream of dragon € 8,50

## ON THE SIDE

- Supplement bread | butter | olive oil € 4,50
- Supplement homemade fries | mayonnaise € 4,50

## SALADS & STARTERS

	small	large/main	
<b>Caprese</b>   Mozzarella   pesto   wild tomatoes 🍷 ADVISED WINE <i>Domaine Mure Pinot Blanc, Alsace France € 6,50</i>	€ 11,50	€ 14,50	
<b>Sjevroaje goatcheese</b>   chestnut mushroom   blueberry 🍷 ADVISED WINE <i>Estate Series Sauvignon Blanc, Aconcagua Valley, Chili € 5,25</i>	€ 12,50	€ 15,50	
<b>Tuna</b>   Niçoise   pickled onion   taggiasca olives 🍷 ADVISED WINE <i>Ramon Bilbao Mar de Frades Albarino, Spain € 6,75</i>	€ 14,00	€ 17,00	
<b>Pastrami beef tenderloin</b>   piccally cream   mustard seed 🍷 ADVISED WINE <i>Chateau Roubine La Vie en Rose, Provence France € 7,00</i>	€ 13,50	€ 19,50	
<b>Quiche</b>   Sjevroaie   spinach   olive oil with herbs 🍷 ADVISED WINE <i>Ramon Bilbao Verdejo, Rueda Spain € 6,00</i>	€ 13,50		


## MAIN DISHES

<b>Hamburger</b>   bacon   crispy lettuce   relish   fries 🍷 ADVISED WINE <i>Salentein Barrel Selection Pinot Noir, Mendoza Argentina € 5,90</i>	€ 15,50	
<b>Pearl barley</b>   risotto   herbs   bimi broccoli   pumkin 🍷 ADVISED WINE <i>Marchesi di Barolo Barbera d'Asti, Piemonte, Italy € 6,50</i>	€ 16,50	
<b>Tournedos</b>   bearnaise sauce   hasselback   seasonal vegetables 🍷 ADVISED WINE <i>Chateau Dourthe Merlot Cabernet, Bordeaux France € 7,00</i>	€ 24,50	
<b>Sea bream fillet</b>   lobster sauce   Dutch carrot   creamy groats 🍷 ADVISED WINE <i>Laurent Miquel Vérité Viognier, France € 7,70</i>	€ 20,50	

## DESSERTS

<b>Poached peach</b>   Melba   Prosecco sorbet 🍷 ADVISED WINE <i>Domaine Cazes Muscat de Rivesaltes, France € 5,50</i>	€ 8,50
<b>Crème brulee</b>   tonka bean   raspberry sorbet 🍷 ADVISED WINE <i>Domaine Cazes Muscat de Rivesaltes, France € 5,50</i>	€ 8,50
<b>Cheese platter</b>   local cheeses   pear compote 🍷 ADVISED WINE <i>Graham's Six Grapes Reserve Port, Portugal € 6,00</i>	€ 12,50

## SNACKS



<b>6 x Bitterballen</b>   mustard from Limburg	€ 9,00
<b>6 x Shrimps</b>   potato crust   chili sauce	€ 9,50
<b>6 x Mini veggie croquettes</b>   yogurt sauce	€ 8,50 
<b>Meatballs from Liege</b>   Neubourgh bread	€ 8,50
<b>Appetizers</b>   quiche   olives   livarano   cornichons	€ 8,50
<b>Cheese platter</b>   local cheeses   pear compote	€ 12,50
<b>Bread platter</b>   aioli   pesto   chives cream	€ 7,50





## 150Y ANNIVERSARY WINES

		
<b>Roura Cava Brut</b> Catalunya, Spain <i>Wonderful sparkling, fresh dry, fruity, pleasantly juicy, low acidity</i>	€ 4,50	€ 21,50
<b>Saint Auriol Réserve Blanc</b> Pays d'Oc, France <i>Very aromatic wine, mouth filling and very delicat</i>	€ 4,50	€ 21,50
<b>Saint Auriol Réserve Rosé</b> Pays d'Oc, France <i>Refining taste, subtle juicy red fruit, beautiful fresh sour, Excellent bite, lenght and grip.</i>	€ 4,50	€ 21,50
<b>Saint Auriol Réserve Rouge</b> Pays d'Oc, France <i>Lovely wine from an exceptional grape, the Marselan.</i>	€ 4,50	€ 21,50

## CHAMPAGNE

		
<b>Bollinger</b>	€ 13,50	€ 75,00
<b>Special Cuvée Brut</b>		
<i>Beautiful gold-yellow champagne; complex and rich in flavours with tones of toast, caramel, walnuts, pear, ripe fruit and mushrooms.</i>		

## SPARKLING WINES

		
<b>Cava Clos Amador Brut Reserva Delicat</b>	€ 5,50	€ 27,50
<b>Penedes Spain</b>		
<i>Pleasant dry cava with elegant bubbles. Fruity and fresh with a nice start and long bubbly final</i>		
<b>Salentein Sparkling Cuvée Exceptionelle Brut</b>	€ 8,00	€ 40,00
<b>Argentina</b>		
<i>Aromas of apple, citrus and hints of toast with fine long-lasting bubbles.</i>		

## WHITE WINES

		
<b>Laurent Miquel Père et Fils Chardonnay-Viognier</b>	€ 5,00	€ 24,50
<b>Saint-Chinian, France</b>		
<i>Juicy wine with aromas of delicate fruit and white flowers. Good freshness with exotic fruit and a hint of almonds.</i>		
<b>Laurent Miquel Vérité Viognier</b>	€ 7,50	€ 40,00
<b>Saint-Chinian – France</b>		
<i>Expression of apricot, peaches, honey, hints of oak. Excellent wine, nice and full of flavour and power.</i>		
<b>Domaine Mure Pinot Blanc</b>	€ 6,50	€ 35,00
<b>Alsace, France</b>		
<i>The best of the Alsace, organic wine, silky soft with a fresh sour and a subtle note of honey.</i>		
<b>Sancerre Fontaine Audon</b>	€ 8,00	€ 42,50
<b>Vallée de la Loire, France</b>		
<i>Expressive aromas of grapefruit and passionfruit; rich, fresh and an elegant full of flavours.</i>		
<b>Farina Pinot Grigio</b>	€ 5,00	€ 27,50
<b>Veneto, Italy</b>		
<i>Dry soft wine with a refreshing flavour, lovely to drink on its own or combine with light dishes.</i>		
<b>Ramon Bilbao Verdejo</b>	€ 6,00	€ 32,50
<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>		
<b>L'Avenir Chenin Blanc</b>	€ 7,00	€ 37,50
<b>Stellenbosch, South Africa</b>		
<i>Full flavour with rich tones of ripe pineapple, juicy pear &amp; melon.</i>		

**Estate Series Sauvignon Blanc** € 5,00 € 27,50

**Aconcagua Valley, Chili**

*Elegant, tropical fruit and refreshing pallet with friendly acids and a tropical character*

**Salentein Barrel Selection Chardonnay** € 7,00 € 37,50

**Mendoza, Argentina**

*Elegant chardonnay, full, rich and with aromas of vanilla, honey and tropical fruit..*

## ROSE WINES

**Laurent Miquel Cazal Viel** € 5,00 € 24,50

**Languedoc France**

*Nice, dry rosé, light in colour with aromas and flavours of red fruit.*

**Chateau Roubine La Vie en Rose** € 7,00 € 37,50

**Provence France**

*Salmon-coloured, very elegant though powerful. Everything you expect from a beautiful rose from the Provence in France.*

## RED WINES

**Chateau Dourthe Merlot Cabernet** € 6,00 € 32,50

**Bordeaux, France**

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

**Negroamaro Cabernet Sauvignon** € 5,00 € 24,50

**Puglia, Italy**

*Nice deep red-coloured and fragrant bouquet, with black plums, sweet spices, coffee and chocolate.*

**Poggio Le Volpi Tator Primitivo** € 7,50 € 40,00

**Salento, Italy**

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

**Marchesi di Barolo Barbera d'Asti** € 6,50 € 35,00

**Barbera d'Asti Piemonte, Italy**

*Ruby red wine with fresh and fruity fragrance. The Barbera grape has a playful acidity.*

**Salentein Barrel Selection Malbec** € 7,00 € 37,50

**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** € 7,00 € 37,50

**Mendoza, Argentina**

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

## SOFT DRINKS

Coca Cola	€ 2,75
Coca Cola Zero Sugar	€ 2,75
Fanta Orange	€ 2,75
Fanta Cassis	€ 2,75
Finley Tonic	€ 2,75
Finley Ginger Ale	€ 2,75
Finley Bitter Lemon	€ 2,75
Sprite	€ 2,75
Lipton Ice Tea	€ 2,75
Lipton Ice Tea Green	€ 2,75
Rivella	€ 2,75
Royal Club Apple juice	€ 2,75
Royal Club Tomato juice	€ 2,75
Fresh orange juice	€ 4,25

## COFFEE & TEA

Coffee	€ 2,75
Tea   several flavours	€ 2,75
Fresh mint tea	€ 3,50
Fresh ginger tea	€ 3,50
Espresso	€ 2,75
Double Espresso	€ 4,40
Cappuccino	€ 3,00
Latte Macchiato	€ 3,50
Caffé Latte	€ 3,50
Espresso Macchiato	€ 3,25
Hot chocolate milk	€ 3,25
Hot chocolat milk with cream	€ 3,50
Irish Coffee Jameson	€ 7,95
French Coffee Grand Marnier	€ 7,95
Spanish Coffee Licor 43	€ 7,95
Italian Coffee Disaronno Amaretto	€ 7,95

## LIQUEUR

Licor 43	€ 7,00
Cointreau	€ 7,00
Grand Marnier	€ 7,00
Disaronno Amaretto	€ 7,00
Baileys	€ 7,00
Drambuie	€ 7,00
Tia Maria	€ 7,00
Isolabella Sambuca	€ 7,00

## DRAFT BEER

Château Neubourg 5,5% 0,30L	€ 3,75
Gerardus Dubbel 7,0% 0,25L	€ 4,25
Gerardus Blond 6,0% 0,25L	€ 4,25
Seizoensbier 0,25L	€ 4,25

## BOTTLED BEER

Vedett Extra White 4,7% 0,33L	€ 4,25
Brugse Zot 6,0% 0,33L	€ 4,25
La Chouffe 8,0% 0,33L	€ 4,75
Karmeliet Tripel 8,4% 0,33L	€ 4,75
Duvel 8,5% 0,33L	€ 4,75
Liefmans Fruitesse 3,8% 0,25L	€ 4,25
Amstel Radler 0,0% 0,30L	€ 3,75
Amstel Radler 2,0% 0,30L	€ 3,75
Amstel Malt 0,0% 0,30L	€ 3,75
Gulpener Oud Bruin 3,5% 0,30L	€ 3,75

## BEER TASTING

Platter of 3 kinds  
of Gulpener beers € 7,50

## LOCAL SPIRITS

Ketel 1 € 4,00  
Els La Vera € 4,00  
Wenneker oude Genever € 4,00  
Vieux € 4,00  
Jagermeister € 4,00

## FOREIGN SPIRITS

Bacardi Blanca € 6,00  
Bacardi Black € 6,00  
Campari € 6,00  
Julia Grappa € 6,00  
Grey Goose Vodka € 6,00  
Ricard € 6,00  
Luxardo Limocello € 6,00

## PORT, SHERRY & VERMOUTH

Graham's Fine Tawny € 5,50  
Graham's Six Grapes € 6,00  
Graham's Fine White € 4,50  
Domecq Sherry Dry Fino € 4,50  
Domecq Sherry  
Medium Dry € 4,50  
Martini Bianco € 5,50  
Martini Rosso € 5,50

## WHISKEYS & COGNAC

Jack Daniel's € 7,50  
Johnnie Walker Red Label € 6,50  
Jameson € 6,50  
Glenfiddich | 12 years € 9,50  
Oban | 14 years € 12,50  
Dalwhinnie | 15 years € 10,50  
Remy Martin VSOP € 8,50  
Remy Martin XO € 17,50  
Cles des Duucs Armagnac € 7,00  
Busnel Calvados € 7,00

## GIN & TONIC

Bombay Sapphire  
Fever Tree Indian Tonic € 10,50  
Hendrick's Gin  
Fever Tree Indian Tonic € 12,50  
Gin Mare  
Fever Tree Indian Tonic € 12,50  
V2C Orange  
Fever Tree Indian Tonic € 12,50

## COCKTAILS & MIXERS

Aperol Spritz | Aperol | cava € 7,50  
Limoncello Tonic | limoncello |  
Fever Tree Indian Tonic € 7,50  
Homemade HUGO |  
elderflowersyrup | cava € 7,50  
Ginger 43 | Licor 43 |  
ginger ale € 8,50  
Mojito | mint | lime |  
rum | sparkling water € 8,50  
Moscow Mule | vodka |  
lime | ginger beer € 9,50

## ALCOHOLFREE

Homemade Nojito | mint |  
lime | ginger ale € 6,50  
Homemade Nugo | elder-  
flowersyrup | sparkling water € 6,50  
Crodino € 3,00







# DERLON

MAASTRICHT