



BREAD.

Bread ▼ 8

aioli. herb butter.
[olive oil. Fleur de sel +2]

SALADS.

served with bread from bakery
Schoone.

Goat cheese ▼ 16

goatcheese. figs. chioggia
beetroot. mesclun. pear. pecans.
rosemary dressing. honey.
balsamic.

Steak salad 19

beef strips. sesame seeds. pea
pods. teriyaki dressing. pak
choi. mushrooms. carrot. radish.

COLD.

Carpaccio 15.5

truffle dressing. reypenaer cheese.
arugula. pine nuts. tomatoes.

Steak tartare 16

steak. truffle mayo. egg yolk.
brioche. cress.

Tonijn & the crew 16

tuna carpaccio. tempura prawns.
papadum. soy sauce. wakame. wasabi
mayo. sesame seeds. teriyaki.

Smoked Eel toast 17

smoked eel. brioche. locally sourced
from Dilvis Akersloot. horseradish
mayo.

Sashimi 16

briefly grilled tuna. wasabi mayo.
Bawykov salmon. wakame. soy sauce.
ginger. edamame beans. sesame mix.

La dolce burrata ▼14

burrata. mixed tomatoes. pine butts.
pomegranate seeds. watermelon.
basil tuile.

HOT DISHES.

Gamba Pil Pil 15

oven-baked prawns. spicy oil.
garlic. lightly spicy. served with
bread.

Slow-cooked pan 13

escargots. garlic herb butter. green
herb crumble.

Trio d'arancini ▼ 11

deep-fried truffle risotto balls.
wild mushrooms. arugula. truffle
mayo.

Naughty potato bar ▼10

crispy patatas bravas fries. aioli.
bravas sauce.

Cheesefondue. ▼

in creuset pan. swiss cheese
fondue. dash of bleu cheese.
served with bread. vegetables.
tortilla chips.

+ Spanish dried Fuet +3

starter: 16
main: 23

SOUP.

served with bread from bakery
Schoone.

Pomodoro soup ▼ 9

pomodori tomatoes. basil.

Onion soup 9

onions. cheese croutons. beer.
spring onion.

Soup of the week 9

ask our staff or check the QR.



SHARE OUR FAVORITES

Mystery 21 p.p.

[min. 2 pers.]
a selection of starters chosen
by the chef.

Plateau visque 24

calamari. shrimp croquettes.
Bawykov salmon. boquerones.
butterfly prawns. pil pil prawns.
tuna. macherel mousse. shrimp
salad. wasabi mayo. avocado
cream. bread. chili sauce.

MORE TO SHARE.

Sweet potato fries ▼12

parmesan cheese. truffle mayo.

Puntillas de calamar 14

crispy baby squid. aioli. lime.

Dipper fries ▼8

loaded fries. spring onion. joppie
sauce. mayo.

Macho's classic ▼ 11

[extra sauce +1]
tortilla chips. grated cheese.
spring onion.
• salsa / sour cream / guacamole •

Loaded macho's 16

[extra sauce +1]
tortilla chips. pulled chicken.
grated cheese. jalapeño.
chimichurri.
• salsa / sour cream / guacamole •

Spare rib fingers 14

BBQ sauce. pickles. tortilla chips.
spring onion.

Chicken sticky fingers 17

crispy chicken wings. asian bbq
sauce.

SHARE OUR FAVORITES

Combination tasting 34 p.p.

[min. 2 pers.]

enjoy together. various main dishes. combination of meat and fish. fries. mayo.

Meat platter 30 p.p.

[min. 2 pers.]

tournedos. ribeye. grilled vegetables. choice of sauce. fries. mayo.

Tagliata di manzo 29

220 gram. sliced Diamond tenderloin. chimichurri. parmesan. balsamic glaze. fries. mayo.

MEAT.

Lamb filets 32

green asparagus. hollandaise sauce. patatas bravas. quinoa crunch. sprouts.

Veal cheeks 32

truffle potato & celeriac salad. wine-confited apples. parmesan crisp. chives. red wine sauce. pickles. herb crumble. fries. mayo.

Scheybeeck burger 22.5

large beef bruger. brioche bun. cheese. pickles. bacon. gconfit onion. tomato. lettuce. balsamic. fries. mayo.

Spareribs

300 gram 18 | 500 gram 24

American ribs. pickles. BBQ sauce. chives. fries. mayo.

Tenderloin saté

2 sticks 20 | 3 sticks 24

atjar. cassava crackers. satay sauce. spring onion. confit onion. fries. mayo.

Chicken piri piri 19

saffron rice. chili beans. balsamic. frisée lettuce.

Iberian pork belly 20

beans. cauliflower cream. soy-lime sauce. miso caramel. fries. mayo.

POKÉ BOWL.

Visalicious 22

Bawykov salmon. tuna. wakame. avocado. carrot ribbons. edamame beans. ginger. soy sauce. wasabimayo. sesame. teriyaki sauce. chioggia beetroot.

Katsu chicken 22

chicken. wakame. avocado. carrot ribbons. edamame beans. ginger. soy sauce. sriracha mayo. sesame. teriyaki sauce. chioggia beetroot. cucumber.

FISH.

Salmon 25

fried. spinach. green asparagus. hollandaise sauce. fries. mayo.

Tuna steak 32

briefly grilled. sesame. grilled vegetables. teriyaki. wakame. fries. mayo.

Catch of Brafoer.

ask our staff or check the QR.



VEGA.

Truffle ravioli ▼25

mushroom cream sauce. parmesan. argula. mushrooms. cheese crisps.

Aubergine steak ▼18

Aubergine. shiitake mushrooms. sesame cream. miso glaze.

Halloumi burger ▼25

cyriot cheese. brioche bun. fried onion rings. avocado. tomato. sweet pointed pepper. balsamic. lettuce. herb cream. fries. mayo.

NICE PIECE OF MEAT.

served with grilled vegetables. sauce of choiche. puffed potato or fries.

Tournedos

IE. Black Aberdeen Angus
160 gram **28** | 220 gram **35**



Diamond tenderloin

IE. Super tender
160 gram **21** | 220 gram **27** | 350 gram **32**

Ribeye

IE. Black Aberdeen Angus
220 gram **32** | 350 gram **41**

SAUCE.

peppersauce | red wine sauce | chimichurri | herb butter | mushroom-truffle cream sauce

order additionally **+2**

Chef's special.

ask our staff or check the QR.



ON THE SIDE.

Sweet potato fries 12

Parmesan cheese. truffle mayo.

Dipper fries 8

dip fries. spring onion. joppie sauce. mayo.

Fries

small **4** | big **6**
home made mayo

Home made apple compote 5

Brafoer's signature recipe

Puffed potato 5.5

served with herb cream.

Grilled vegetables 5

Salad 5

DESSERTS.

Raspberry muffin 10

raspberry. white chocolate ganache. pistachio ice cream. crumble.

Cheerful strawberries 10

marinated strawberries. sorbet. frangipane. meringue.

Coco dream 9

white chocolate coconut mousse. Malibu. coconut ice cream. coconut tuile. macadamia praline. passionfruit rum sauce.

Muddy Polder 11

brownie. chocolate mousse. chocolate ice cream. whipped cream. chocolate chips. crumble. chocolate foam.

Churros 9

crispy homemade churros. chocolate sauce. caramel sauce.

Scroppino 9

cava. Limoncello. lemon ice cream.

Crème brûlée 9

classic. vanilla. burned sugar layer. whipped cream. vanilla ice. crumble. strawberry coulis.

SPECIAL COFFEE'S.

A-really-strong-cup 9

coffee. whipped cream. shot of liqueur.

Irish | Italian | Spanish | D.O.M. Baileys | French | 43 | Kiss of fire

treat me coffee.

Creamy caramel 6.2

caramel syrup. cappuccino. whipped cream. caramel chunks.

Hazy hazelnut 6.2

hazelnut syrup. cappuccino. whipped cream. hazelnuts.

Chai latte 5.2

foamed milk. chai syrup. cinnamon.

Dirty Chai + 1.5

Iced coffee 6.2

vanilla ice. caramel syrup. cappuccino.

whipped cream + 0.85

SWEETS.

Apple crumble 5.5

artisan apple crumble pie. slagroom + 0.85

Brafoer cheesecake 6

our famous cheesecake. red fruit topping.

Brownie 5

homemade fudgy chocolate brownie

Schoone's sweets 6

so good you'll be licking your fingers clean.

- strawberry bavaois •
- pastry of the moment •

Delicacies of Van Der Linde

- marzipan covered cream cookie 5 •
- shipped cream truffle 1.3 •

[available from 3 pieces]

HOLY BEANS.

all coffees are available decaffeinated.

Coffee 3.3

Cappuccino 3.8

Cafe au lait 3.8

Espresso 3.5

Double espresso 4.7

Flat white 3.4

Espresso macchiato 3.5

Macchiato 3.8

Babyccino 3.4

Hot chocolate 4

Whipped cream + 0.85

oat milk | coconut milk | soy milk
+0.60

TIME FOR TEA.

Fresh mint tea 4.2

Fresh ginger tea 4.2

Fresh mint & ginger tea 4.5

Fresh ginger & orange tea 4.4

Tea from Fleur de café 3.5

Earl Grey Superieur | Ceylon Zwarte thee, bosvruchten | Rooibos Oranje Boven | Green Chai Jasmin Pearls | Kokos Meloen Ginger Lemon | Caribbean Blue Keizers 7 kostbaarheden | Liefdevol Weerstand Booster | Cactus Vijg Sterrenmix

COCKTAILS.

Espresso Martini 13 coffee

espresso. vodka. coffee liqueur. sugar.

More?

check the cocktail list or check the QR.

