



Brasserie de Brouwerij derives her name from the historical premise built in the 15th century. The facade print "Depôt der Koninklijke Nederlandse Beiërsche Bierbrouwerij Amsterdam" (Depot of the Royal Dutch Bavarian Beer Brewery Amsterdam) dates back to the 19th century. But this brewer was not the first to call this premise "Brewery". In 1600 it was a loan of Den Ham castle to Gerrit Gerritsz, brewer in Vleuten. He paid with "one pair of white gloves", which translated back to one guilder and ten nickels.

Ever since the first half of the 20th century Brasserie de Brouwerij is known as Café Schevers. The citizens of Vleuten came here to drink, converse and play billiards, long before the invention of the television and mobile phones. In the upper room, the doctor held consultation hours for the local residents. The two brothers Van den Tempel, whose father grew up in Vleuten, completely renovated the interior in 2017. The food menu was adapted by Arco Prijn (a prize winning chef). The result is the present-day brasserie united with the old.

20 db 17

DE BROUWERIJ
BRASSERIE

Menu

OPENING HOURS

TUESDAY till SUNDAY

from 11:00 o'clock

Coffee | Lunch | High tea

Drinks | Dinner | Meetings

030 - 677 58 80

www.debrouwerij.nl

LUNCH

Served from 12:00 - 15:00

Carpaccio 12,50

Sourdough bread | Grana Padano | Pearl Onion | Smoked tomato | Truffle oil

Steak sandwich 13,50

Baguette | Minute steak | Bean sprout salad | Teriyaki

Pulled Pork 12,50

Baguette | Cucumber | Corn | Paprika | Homemade barbecue sauce

Fried Egg / Fried Egg Brouwerij 12,50 / 13,50

Sourdough bread | Ham | Farmer's cheese

Sourdough bread | Ham | Farmer's cheese | Mushroom | Tomato | Onion

Grandma Bobs Croquettes 11,50

Sourdough bread | Beef or vegetable croquettes | Mustard mayonnaise | Squibilibabsai

Eggs Benedict 11,50

Sourdough bread | Poached Egg | Ham or Salmon | Hollandaise sauce | Pesto sauce

Vleutens board 15,50

Sourdough bread | Carpaccio or Salmon | Rotterdam old cheese | Fried Egg | Croquette | Soup

Home smoked salmon 12,50

Sourdough bread | Blood orange | Samphire | Samphire mayonnaise

Mackerel salad 11,50

Sourdough bread | Smoked | Poached Egg | Lime mayonnaise

Avocado 12,- with bacon + 0,75

Rustic sourdough ball | Little gem | Grilled paprika | Poached egg | Pearl onion

Jackfruit 12,50

Rustic sourdough ball | Gyro | Mango salad | Sriracha aioli

Baba Ganoesh 12,-

Sourdough bread | Feta cheese | Pips and seeds | Smoked tomato | Pearl onion

Salmon Salad 12,50

Sweet & sour greens | Tomato | Samphire | Croutons | Capers | Samphire mayonnaise

Pearl couscous salad 11,50

Smoked tomato | Olive | Smoked almond | Scallion oil

Social Dining

Enjoy various small dishes!

Order one by one or multiple at a time.

Menu available during lunch and dinner

12:00 - 15:00 and 17:00 - 21:00

COLD DISHES

Carpaccio 9,50

Smoked tomato | Grana Padano | Beet | Truffle oil
With duck liver curls + 4,-

Asian steak tartare 8,50

Korean quail egg | Edamame | Soy-sesame ice cream

Ganda ham 10,-

Peaches | Mozzarella | Balsamic cream

Shabu 10,-

Minute steak rouleaux | Asian greens | Sambal-coconut dressing

Salmon bombe 9,-

Pearl couscous | Mango | Togarashi

Tuna 9,50

Yellowfin | Avocado | Cheese crisp | Lime mayonnaise

Kohlrabi ravioli 8,-

Jackfruit gyro | Tomato salsa | Tzatziki

Pearl couscous 7,50

Tomato | Olive | Almond | Scallion oil

Bruschetta 6,50

Toast | Baba Ganoush | Feta cheese

Chicken, Salmon or Avocado salad 9,50

Garnish of sweet and sour vegetables | French dressing

SIDE DISHES

Sourdough baguette 5,-

Salted butter | Barbecue hummus

Nacho's 6,50

Melted cheese | Jalapeños | Guacamole | Tomato Salsa | Scallions
With pulled pork + 3,-

Frites 4,50

Fresh | Truffle mayonnaise

Frites 'de Brouwerij' 5,-

Fresh | Parmesan | Cajun

Garlic oil | Truffle mayonnaise

Baby Potatoes 4,50

Fried | Garlic | Thyme | Rosemary

Risotto 9,-

Smoked | Summer truffle | Hollandaise

White coleslaw 5,-

Carrot | Raisin | Sundried tomato | Olive

Greens 4,50

Seasonal

Salad 4,-

French dressing | Sweet & sour greens

HOT DISHES

Steak 11,50

Truffle potato | Carrot | Juice of sage
With fried duck liver + 4,-

Sparerib 10,-

Coleslaw | Jack Daniels and Coca Cola sauce

Lamb curd 9,-

Marinated radisch | Beet sauce

Black Angus Burger 8,50

Little gem | Teriyakisauce | Bean sprout salad | Coleslaw

Pork tenderloin satay 9,50

Mango salad | Satay sauce | Cassava

Chicken yakitori 8,-

Sesame | Mango salad

Chicken drums 6,50

Four pieces | BBQ marinade | Jack Daniels en Cola sauce

Small sole fish 10,-

Potato mousseline | Spinach | Beurre Noisette

Fish ensemble 12,-

Salmon | Prawn | White fish | Samphire | Biscuit

Prawns 8,50

Peeled | Fried | Gomadare oil

Bisque 7,50

Soup | Prawn

Vegan burger 8,50

Avocado | Edamame | Tomato salsa | Guacamole

Lasagna 9,50

Rouleaux | Tofu | Mushroom | Gorgonzola | Pesto

Mushroom 9,-

Stew | Mushroom | Beurre Manie

Jackfruit 8,-

Pita bread | Gyro | Mango salad | Sriracha aioli

Soup of the day 6,50

Ask us!

DESSERTS 12:00 - 21:30

Brownie 7,50

Dark chocolate | Stroopwafel ice cream

Chocolate mousse 7,50

White chocolate | Mint | Red fruit | Mint ice cream

Pineapple 7,50

Grilled | Rum sirup | Piña Colada ice cream

Affogato 9,50

Whiskey cream | Espresso | Sugared peanut crumble | Vanilla ice cream

Scroppino 9,50

Cava | Mango | Passion fruit

Cheese 12,50

Four cheeses | Rich fruit bread | Jam

Coffee complete 10,50

Coffee | Liqueur | Chocolates

Coffee specials 9,-

Irish | French | Spanish | Italian | Utrechts

RATHER HAVE A SOFT SERVE ICE CREAM FOR DESSERT? 5,-

We'll get it for you at Lambieck Frituur!

Wine list

HOUSE WINE

| | Glass | Bottle |
|--|-------|--------|
| Sauvignon blanc 'Col d'Achers' SUD Réserve | | |
| France | 5,- | 22,50 |

Soft acidity of green apple and citrus.

Pinot noir rosé 'en Clos de Soleil' SUD Réserve

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|--------|-----|-------|
| France | 5,- | 22,50 |
|--------|-----|-------|

Round and soft with scent and taste of strawberry and raspberry. Buttery in aftertaste.

Pinot noir rouge 'Le Grand Étang' SUD Réserve

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|--------|-----|-------|
| France | 5,- | 22,50 |
|--------|-----|-------|

Full of red fruits such as blackberries, with a hint of vanilla.

WHITE WINE

| | Glass | Bottle |
|------------------------------------|-------|--------|
| Chardonnay 'Maison de la Villette' | | |
| 2020, France | 6,50 | 32,50 |

The wood aging gives a hint of vanilla with cool citrus notes and juicy apple.

Pinot Grigio 'Della Venezia' Zenato,

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|-------------|-----|------|
| 2021, Italy | 6,- | 30,- |
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Pinot Gris complemented with 15% Chardonnay for a rich, somewhat herbal taste.

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| Grüner Veltliner 'Terrassen' 2021, Austria | 30,- |
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Delightfully cool, minerals, citrus and a soft crackling aftertaste.

Chenin Blanc, Leenders

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| 2021, South Africa | 35,- |
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The grape chenin Blanc gives a fresh acidity and fruity note to the wine, Roussanne and Grenache Blanc give a typical aromatic note, waxy complexiteit and finesse.

Saffron yellow colour. Peach, apricot and drupe aromas.

Pecorino 'Offida', Tenuta de Angelis

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|-------------|-------|
| 2021, Italy | 32,50 |
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Soft, multi-dimensional wine with tropical fruits such as pineapple and passionfruit with a herbal twist.

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| Verdejo 'Viña Adaja' Rueda 2021, Spain | 30,- |
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Full, well-rounded wine with tastes of apricot, peaches and a long finish.

ASK US ABOUT THE WINE OF THE MONTH! 35,-

ALSO AVAILABLE BY GLASS. 7,-

RED WINE

| | Glass | Bottle |
|-------------------------|-------|--------|
| Merlot, Wente Vineyards | 7,- | 35,- |

2020 California

Delightful aromas and a supple, full taste.

Cherry's, blackberry and plums with notes of toast and spices.

Monastrell, Almorquí Tinto, Bodegas de la Pinosa

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| 2020, Spain | 32,50 |
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Blend of Alicante Bouschet, Monastrell and Merlot.

Fine pepper, ripe berries, eucalyptus and clove aromas.

Sangiovese, Costello Rosso Toscano,

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| Pieri 2019, Italy | 32,50 |
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Multi-dimensional, ripe and soft wine from Montalcino. Filled with red fruit.

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| Tannat, Bodegas Terrazul | 35,- |
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2016, Uruguay

Black fruit and berries with a powerful and long aftertaste. The smell is being reinforced by black tea, bergamot and tobacco.

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| Valpolicella Ripassa, Zenato 2018, Italy | 44,50 |
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Concentrated black cherry. Highly riped fruit, almond and spices.

Deep creamy taste filled with fruit and juice. Sultry and long aftertaste.

ROSÉ WINE

| | Bottle |
|--------------------------------|--------|
| Ultima rosé, Calmel & Joseph, | |
| Grenache/Cinsault 2021, France | 27,50 |

Provence rosé. Dry, cool, red fruit. Light herbal finish.

DESSERTWINE | PORT | SHERRY

| | Glass |
|----------------------------|-------|
| Monbazillac, Chateau Septy | |
| 2016, France | 5,50 |

Sweet, well-rounded wine with aromas of seasoned fruit and honey.

Sauternes, Chateau Fontebride

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| 2017, France | 7,- |
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A rich in taste and aromatic wine with notes of honey, vanilla, peaches, almond, apricot and seasoned fruit.

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| Port Ruby Selection, Kopke, Portugal | 5,- |
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Young style port with a deep fruit dominated taste.

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| Port Colheita 2005, Kopke, Portugal | 7,- |
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Matured port with notes of cacao, currants and coffee.

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| Pedro Ximenez 'La Cilla', Barbadillo, Spain | 7,- |
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35 year old variant with an aroma of raisins and caramel.

SPARKLING

Cava Brut, Galda, Spain

Brisk yellow tint, a vivid smell with soft citrus and acacia.

Glass € 7,- Bottle € 35,-

Bar bites

12:00 - 22:00

Meat-based snack 7,50

(bitterballen)

Eight pieces |

Grandma Bobs

Mustard mayonnaise

Bitter garnish

Eight pieces 7,50

Sixteen pieces 14,-

Twenty-four pieces 20,-

Cheese sticks 7,50

Old cheese | Chilisauc

Bite plateau for two 22,50

Old Rotterdam cheese | Vocking

sausage | Dried sausage | Crudite's

Nut bread | Eight pieces bitter garnish

Crispy nuggets 8,-

Eight pieces | Chilisauc

Calamari 7,50

Lime mayonnaise

Cashewnuts 3,50

Salted

Torpedo shrimps 7,50

Eight pieces | Chilisauc

Sourdough baguette 4,50

Salted butter | BBQ Hummus

Chef's 'Squbilababsci' 5,-

Olives | Amsterdams pearl onions |

Pickles

Nacho's 6,50

Melted cheese | Jalapeños

Guacamole | Tomato salsa | Scallion

With pulled pork +3-

Menu's

Meat & Fish 46,50

Sourdough baguette

Salted butter | BBQ Hummus

Carpaccio

Smoked tomato | Grana Padano | Beet | Truffle oil

Salmon Bombe

Pearl couscous | Mango | Togarashi

Pork tenderloin satay

Mango salad | Satay sauce | Cassava

Small sole fish

Potato mousseline | Spinach | Beurre Noisette

Frites

Fresh | Truffle mayonnaise

Chocolademousse

White chocolate | Mint | Red fruit | Mint ice cream

Meat 45,50

Sourdough baguette

Salted butter | BBQ Hummus

Carpaccio

Smoked tomato | Grana Padano | Beet | Truffle oil

Asian steak tartare

Korean quail egg | Edamame | Soy-sesame ice cream

Sparerib

Coleslaw | Jack Daniels and Coca Cola sauce

Kip Yakitori

Sesame | Mango salad

Frites

Fresh | Truffle mayonnaise

Brownie

Dark chocolate | Stroopwafel ice cream

Fish 45,50

Sourdough baguette

Salted butter | BBQ Hummus

Salmon bombe

Pearl couscous | Mango | Togarashi

Tuna

Yellowfin | Avocado | Cheese crisp | Lime mayonnaise

Small sole fish

Potato mousseline | Spinach | Beurre Noisette

Prawns

Peeled | Fried | Gomadare oil

Frites

Fresh | Truffle mayonnaise

Scroppino

Cava | Mango | Passionfruit

Vegetarian 35,50

Sourdough baguette

Salted butter | BBQ Hummus

Kohlrabi ravioli

Jackfruit gyro | Tomato salsa | Tzatziki

Bruschetta

Toast | Baba ganoush | Feta

Vegan burger

Avocado | Edamame | Tomato chutney | Wasabi mayonnaise

Eggplant

Stew | Mushroom | Beurre Manie

Frites

Fresh | Truffle mayonnaise

Pineapple

Grilled | Rum sirup | Piña Colada ice cream

Grilled Cheese Sandwich 4,50 (lunch)

Ham | Cheese | Ketchup

Pasta bolognese 8,-

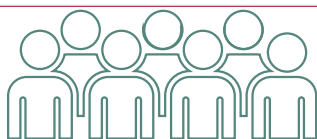
Ground beef | Tomato | Cheese | Onion

Pizza Margherita 8,-

Tomato sauce | Cheese

With pulled pork + 3,-

FOR THE
LITTLE
ones



Meetings or Reception

Brasserie de Brouwerij has an available space suitable for **meetings, workshops and trainings** up to 26 persons and for a **reception or walking dinner** up to 50 persons.

Inquire for more on our website (www.debrouwerij.nl) or with the servers.



Unlimited luxury tea

**An extensive range of
savory and sweets.**

24,50 p.p.

On reservation