

## BUBBELS

PROSECCO FRIZZANTE ITALIË (2 GLAZEN)

10

## VOORGERECHTEN

### GRAVAD LAX

BIET | MIERIKSWORTEL | GEROOKTE APPEL | TOPINAMBOER | TOAST

12

### CARPACCIO VAN PUFFELEN CLASSICO

TRUFFELMAYO | PARMEZAANSE KAAS | PIJNBOOMPITTEN | RUCOLA

11.5

### PARELHOENFILET

SERRANOHAM | CRANBERRY | TOPINAMBOER | SCHORSENEER | RUCOLAPESTO | BRAMENSAUS

13

### VERSE RAVIOLI

GEVULD MET CAVOLO NERO EN EEKHOORNTJESBROOD | SALIE ROOMSAUS | ARTISJOK | TOMAAT | SPINAZIE | PECORINO | PIJNBOOMPITTEN

11

### HERFSTSALADE

BLAUWE KAAS | RODE UI | HAZELNOOT | VIJGEN | SINAASAPPELVINAIGRETTE  
MET GEROOKTE EENDENBORST

9.5

### BLOEMKOOLSOEP (VEGAN)

PREI | GEROOKTE AMANDEL | KRUIDENOLIE

8

MET CHORIZO +1

9

## COCKTAILS

### DARK & STORMY

BRUINE RUM | SPICY GEMBERBIER | LIMOEN

11

### MOSCOW MULE

BOLS WODKA | SPICY GEMBERBIER | MUNT | GEMBER | LIMOEN

11

### PINK PALOMA

TEQUILA PINK GRAPEFRUIT | GRAPEFRUIT

11.5

### HENDRICK'S GIN TONIC

HENDRICK'S GIN | BOTANICAL TONIC | KOMKOMMER

13.5

### DAMRAK GIN TONIC

DAMRAK GIN | BOTANICAL TONIC | SINAASAPPEL

11

### APEROL SPRITZ

APEROL | PROSECCO | BRUISWATER | SINAASAPPEL

8

### SANGRIA

RODE WIJN | SINAASAPPEL | CITROEN | LIMOEN

8

### FAMOUS GINGER

THE FAMOUS GROUSE | GINGERALE | MUNT

11

## HOOFDGERECHTEN

### GEGRILDE BIEFSTUK

ROSEVAL AARDAPPELS | GEROOSTERDE GROENTEN | PEPERSAUS

20.5

### STOOFPOTJE

RUNDERSUKADE | BOCKBIER | CHAMPIGNONS

17.5

### LAMSBURGER MERGUEZ

BRIOCHE | BACON | CHEDDAR | TOMAAT | PORTOBELLO | UI | BBQ-SAUS

19.75

### VARKENSOESTER

BRIE | SPINAZIE | PADDENSTOELEN BULGUR | STROGANOFF

21.5

### ZALMFILET

LAUWWARME LINZENSALADE | BIETJES | YOGHURT DILLE TAHINI DRESSING

20.5

### VIS VAN DE DAG

VRAAG DE BEDIENING NAAR HET VISGERECHT VAN DE DAG

DAGPRIJS

### VERSE RAVIOLI

GEVULD MET CAVOLO NERO EN EEKHOORNTJESBROOD | SALIE ROOMSAUS | ARTISJOK | TOMAAT | SPINAZIE | PECORINO | PIJNBOOMPITTEN

21

### POMPOENTAART MET RICOTTA

GEGRILDE COURGETTE | HAZELNOOT | ZOETE AARDAPPEL | TOMATENSAUS

19.5

## BIJGERECHTEN

### BREEKBROOD VAN PUFFELEN

AIOLI | BASILICUM DIP

7

AIOLI | BASILICUM DIP | CHARCUTERIE

9.5

### GEROOSTERDE GROENTEN

6

OLIJFOLIE | TIJM

### ROSEVAL AARDAPPELTJES

3.5

ROZEMARIJN | ZEEZOUT | AIOLI

### VERSE FRIET UIT ZUYD

5

MAYONAISE

### ZOETE AARDAPPELFRIET

5

TRUFFELMAYONAISE

## NAGERECHTEN

### APPELCAKE

GEKARAMELISEERDE NOTEN | VANILLESAUS | KANEELIJS

9.25

### CHOCOLADE MODDERTAART

KARAMELSAUS | KOFFIE-IJS

9.25

### KAASPLANK

VIJF KAZEN | VIJGENBROOD CROSTINI | KWEEPEERJAM

12.5

## DINER



## BRASSERIE VAN PUFFELEN

### PROEVERIJ VAN PUFFELEN

VERRASSINGSMENU GEKOZEN DOOR DE CHEF

*DINER VOOR TWEE PERSONEN - 39.5 euro p.p.*

ALLEEN OP RESERVERING TEN MINSTE ÉÉN DAG VOORAF

### PROEF 10 GERECHTEN VAN PUFFELEN

4 VOORGERECHTEN / 4 HOOFDGERECHTEN / 2 DESSERTS

*- OOK AF TE HALEN OP RESERVERING -*

### DRIVER DRINKS (VANAF 4.5)

#### HOMEMADE LEMONADE

MUNT | SINAASAPPEL

#### GINGER DRINK

GEMBERBIER | GEMBER | LIMOEN

#### MR MANGO

MANGO LEMONADE | LIMOEN

#### KOMBUCHA

BATU KOMBUCHA GINGER & LEMON

#### LEMONGRASS INFUSION

BOTONICAL TONIC | CITROENGRAS | KOMKOMMER

#### PINK GRAPEFRUIT

GRAPEFRUIT LEMONADE | GRAPEFRUIT | LIMOEN

#### GREEN GINGERALE

GINGERALE MUNT | LIMOEN

**SPARKLING WINE**  
**PROSECCO FRIZZANTE** ITALY (2 GLASSES) 10

**STARTERS**

- GRAVAD LAX** 12  
BEET | HORSERADISH | SMOKED APPLE | JERUSALEM ARTICHOKE | TOAST
- CARPACCIO VAN PUFFELEN CLASSICO** 11.5  
TRUFFLE MAYONNAISE | PARMESAN CHEESE | PINE NUTS | ARUGULA
- GUINEA FOWL FILLET** 13  
SERRANO HAM | CRANBERRY | JERUSALEM ARTICHOKE | SALSIFY | ARUGULA  
PESTO | BLACKBERRY SAUCE
- FRESH RAVIOLI** 11  
FILLED WITH CAVOLO NERO AND PORCINI MUSHROOMS | SAGE CREAM SAUCE |  
ARTICHOKE | TOMATO | SPINACH | PECORINO | PINE NUTS
- AUTUMN SALAD** 9.5  
BLUE CHEESE | RED ONION | HAZELNUT | FIGS | ORANGE VINAIGRETTE  
WITH SMOKED DUCK BREAST
- CAULIFLOWER SOUP (VEGAN)** 8  
LEEK | SMOKED ALMONDS | HERB OIL
- WITH CHORIZO +1 9

**COCKTAILS**

- DARK & STORMY** 11  
DARK RUM | SPICY GINGER BEER | LIME
- MOSCOW MULE** 11  
BOLS VODKA | SPICY GINGER BEER | MINT |  
GINGER | LIME
- PINK PALOMA** 11.5  
TEQUILA PINK GRAPEFRUIT | GRAPEFRUIT
- HENDRICK'S GIN TONIC** 13.5  
HENDRICK'S GIN | BOTANICAL TONIC | CUCUMBER
- DAMRAK GIN TONIC** 11  
DAMRAK GIN | BOTANICAL TONIC | ORANGE
- APEROL SPRITZ** 8  
APEROL | PROSECCO | SPARKLING WATER | ORANGE
- SANGRIA** 8  
RED WINE | ORANGE | LEMON | LIME
- FAMOUS GINGER** 11  
THE FAMOUS GROUSE | GINGERALE | MINT

**MAIN COURSES**

- GRILLED STEAK** 20.5  
ROSEVAL POTATOES | ROASTED VEGETABLES | PEPPER SAUCE
- STEW** 17.5  
BEEF SHOULDER STEAK | BOCK BEER | MUSHROOMS
- LAMB BURGER MERGUEZ** 19.75  
BRIOCHE | BACON | CHEDDAR | TOMATO | MUSHROOM | ONION |  
BARBECUE SAUCE
- PORK SCALLOPS** 21.5  
BRIE | SPINACH | MUSHROOMS BULGUR | STROGANOFF
- SALMON FILLET** 20.5  
LUKE WARM LENTIL SALAD | BEETS | YOGURT DILL TAHINI DRESSING
- FISH OF THE DAY** PRICE OF THE DAY  
ASK OUR STAFF FOR THE FISH OF THE DAY
- FRESH RAVIOLI** 21  
FILLED WITH CAVOLO NERO AND PORCINI MUSHROOMS | SAGE CREAM  
SAUCE | ARTICHOKE | TOMATO | SPINACH | PECORINO | PINE NUTS
- PUMPKIN RICOTTA PIE** 19.5  
GRILLED ZUCCHINI | HAZELNUT | SWEET POTATO | TOMATO SAUCE

**SIDE DISHES**

- TEAR AND SHARE BREAD VAN PUFFELEN**
- AIOLI | BASIL DIP 7
- AIOLI | BASIL DIP | CHARCUTERIE 9.5
- ROASTED VEGETABLES** 6  
OLIVE OIL | THYME
- ROSEVAL POTATOES** 3.5  
ROSEMARY | SEA SALT | AIOLI
- FRESH FRIES FROM ZUYD** 5  
MAYONNAISE
- SWEET POTATO FRIES** 5  
TRUFFLE MAYONNAISE

**DESSERTS**

- APPLE CAKE** 9.25  
CARAMELIZED NUTS | VANILLA SAUCE | CINNAMON ICE CREAM
- CHOCOLATE MUD PIE** 9.25  
CARAMEL SAUCE | COFFEE ICE CREAM
- CHEESE BOARD** 12.5  
FOUR CHEESES | FIG CROSTINI | QUINCE JAM

**DINNER**



**BRASSERIE  
VAN PUFFELEN**

**TASTING VAN PUFFELEN**

SURPRISE MENU CHOSEN BY THE CHEF

*DINNER FOR TWO PERSONS - 39.5 euros per person BOOKING ONLY IN ADVANCE*

**TASTE 10 DISHES VAN PUFFELEN**  
4 STARTERS / 4 MAIN DISHES / 2 DESSERTS

- ALSO AVAILABLE FOR PICKUP ON RESERVATION -

**DRIVER DRINKS (FROM 4.5)**

- HOMEMADE LEMONADE**  
MINT | ORANGE
- GINGER DRINK**  
GINGER BEER | GINGER | LIME
- MR MANGO**  
MANGO LEMONADE | LIME
- KOMBUCHA**  
BATU KOMBUCHA GINGER & LEMON
- LEMONGRASS INFUSION**  
BOTONICAL TONIC | LEMON GRASS | CUCUMBER
- PINK GRAPEFRUIT**  
GRAPEFRUIT LEMONADE | GRAPEFRUIT | LIME
- GREEN GINGERALE**  
GINGERALE MINT | LIME