



brasserie  
**pastis**

# brasserie pastis

## STARTERS COLD

<b>Carpaccio</b> Basil   lettuce   pinenut   Parmesan cheese	13,50
<b>Carpaccio deluxe</b> Truffle   lettuce   Parmesan cheese   pinenut   duck liver	17,50
<b>Pizza Tuna</b> Crispy   thinly sliced tuna   wasabi   ginger   sesameseed	15
<b>Steak tartare "classic"</b> Shallot   chives   brioche   lettuce   egg yolk	12,50
<b>Steak tartare "Asian"</b> Shallot   kaffir lime   seroendeng   paksoi   garlic   krupuk	12,50
<b>Salad of Lobster &amp; pata negra</b> ½ lobster   pata negra   lettuce   truffle	17
<b>Salad of goat cheese</b> Goat cheese   figs   balsamic vinegar   lettuce   caramelized onion	12
<b>Tomato salad</b> Diversity of tomatoes   salsa   corn   cillantro   red onion	10
<b>Sashimi of tuna &amp; salmon</b> Tuna   salmon   Japanese salad   wasabi   soya   ginger	13,50
<b>Fish trio</b> Smoked salmon   eel   dutch shrimps   sauce	14,50
<b>Eel in green</b> Eel   toast   green herbs   celery   granny smith   arenkha	13
<b>Oysters</b> Lemon	3 9 6 18
<b>Oysters "Asia"</b> Soya   cucumber   ginger	3 9,75 6 19,50

## STARTERS HOT

<b>Tomato soup</b> Vegetarian   herbs   fresh tomatoes   herb butter   bread	7
<b>Bisque d'homard</b> Lobster soup   fennel   crouton   Parmesan cheese   rouilledip	9,50
<b>Tom Kha Kai</b> Chicken   coconut   sereh   lime leaves - vegetarian also possible	7
<b>Shrimps &amp; garlic</b> Shrimps   garlic   parseley   lemon   aioli   bread	13
<b>Tenderloin Wokki Wokki</b> Tenderloin   vegetables   wokki sauce	14,50
<b>Asian chicken thighs</b> Teriyaki   sesameseed	13

● Vegetarian

If you require it, we have a list of allergens for all our dishes.

## MAIN DISHES FISH

<b>Salmon</b> Citrus   beurre blanc   green vegetables	21
<b>Cod</b> Tom Kha Kai sauce   roasted bimi   sweet potato	22,50
<b>Whole lobster</b> Cooked or grilled   Citrus butter   salad of fennel	29,50
<b>Tuna</b> Fried   miso   soya   vegetables	24
<b>Sole</b> Beurre noisette   lemon   parseley   remoulade sauce	33,50
<b>Pasta shrimp</b> Spiced cream sauce   vegetables   shrimps	26

## MAIN DISHES MEAT

<b>Chicken satay</b> Chicken thighs   satay sauce   atjar   seroendeng   fried onions   krupuk	18
<b>Hamburger</b> Double burger   cheddar   bacon   lettuce   burgersauce	16,50
<b>Spare ribs</b> Soya marinade   sesame seeds	19,50
<b>Steak &amp; Béarnaise sauce</b> NY Shell Steak   Béarnaise sauce	24
<b>Clubsteak "carpaccio style"</b> Tranched   basil   Parmesan cheese   pinenut	23
<b>Entrecote "USA Black Angus"</b>	24,50
<b>Rib eye dry aged 300 gram</b> Ocean beef   dry aged	33
<b>Lady steak 150 gram Tournedos 220 gram</b>	21 / 26,50
<b>Chateau briand "Australian Black Angus"</b> Per 2 persons	35 PP

## MAIN DISHES VEGETARIAN

<b>Risotto of truffle</b> Egg yolk 64C   truffle   mushrooms   Parmesan cheese	19
<b>Pick of the day</b> Ask one of our waiters what the pick of the day is. The chefs prepared a whole vegetarian dish.	16
<b>Vegetarian Burger</b> Truffle   caramelized onions	15,50

All main dishes are served with  
Fries | salad | mayonnaise

## PASTIS SIGNATURE DISHES

<b>Starters</b>	
<b>Pork belly   crab   mango</b> Pork belly   crab   mango   Asian	17,50
<b>Iberico rib fingers</b> Boneless ribs   bbq   soya	14
<b>Main dishes</b>	
<b>Surf and turf</b> Lady steak   ½ lobster   salad of fennel	34
<b>Rendang</b> Indonesian stewed beef   white rice   pickled cucumber   beans	19,50
<b>Tomahawk</b> Chefs special   free range beef   per 2 persons	37,50 PP

## DESSERTS

<b>Crème brûlée</b> Vanilla   creamy   caramelized   whipped cream	8
<b>Dame blanche</b> Vanilla ice   chocolate   whipped cream   bros	7
<b>Cheesecake "Pastis"</b> Raspberry   crumble   staranise	8
<b>Chocolat mousse</b> Chocolat cake   chocolat mousse   red fruit	8
<b>Red velvet cake</b> Red fruit   vanilla ice	7,50
<b>Scroppino</b> lemon   vodka   prosecco   limoncello	8
<b>Nougatine ice "De Rouw"</b> Nougatine   the best   patisserie	8
<b>Warm Belgian waffle</b> Fresh strawberries   whipped cream   vanilla ice	8
<b>Selection of cheese</b> 4 cheese   bread   mustard	12
<b>For the kids</b>	
<b>Small dame blanche</b>	5
<b>Kids ice cup</b>	5

<b>Basket of bread</b> Salted dairy butter   aioli	3,50
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<b>Sauzen</b> Red wine sauce Pepper sauce	Mushroom sauce Béarnaise sauce	3
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## PASTIS FOR THE KIDS

<b>Small tomatosoup</b>	4
<b>Small carpaccio</b>	6
<b>Frikandel</b>	7
<b>Chicken nuggets</b>	7
<b>Pancake small   pancake big</b>	4,50   8,50



## BAR BITES

<b>Pata Negra</b> Iberico   50 grams   thinly sliced	10
<b>Parmaham</b> Prosciutto di Parma   50 grams   thinly sliced	7
<b>Oysters</b> Lemon	3 9 6 18
<b>Oysters "Asia"</b> Soya   cucumber   ginger	3 9,75 6 19,50
<b>Vietnamees Springrolls 4 pcs</b> Vegetarian   crispy   chillisauce	11
<b>Bitterballs 10 pcs</b> Beef   mustard	10
<b>Plateau Pastis</b> Platter of a selection from our bar bites	22,50
<b>Pork belly bites</b> Glazed   miso   sesame	9
<b>Crispy chicken bites</b> Crispy   chicken thighs   chiliidip	7
<b>Tempura shrimps</b> Shrimps   crispy   chiliidip	8
<b>Mini frikandelletjes</b> Mayonnaise	8
<b>Gyoza 6 pcs</b> Chicken   soya   fried	7

**Sunday Brunch**  
Enjoy our extensive Sunday brunch with friends and family.  
2,5 hours Sunday Brunch | €29,50 p.p.  
Kids within the age of 4 till 11 years | €14,75

**High Tea**  
Our high tea is served from 14:00 on Monday to Friday and will give of take about 2 and a half hours.  
€21,50 p.p.

WiFi Pastis gast

f/ brasseriepastis

www.brasseriepastis.nl