

brasserie
pastis

bistro
TANTE PIETJE
sinds 14 juli 1851



Eeterij
DE DUNGENSE BRUG

DINER

brasserie pastis

STARTERS COLD

Carpaccio Basil lettuce pinenut Parmesan cheese	13,50
Carpaccio deluxe Truffle lettuce Parmesan cheese pinenut duck liver	17,50
Pizza Tuna Crispy thinly sliced tuna wasabi ginger sesameseed	15
Pizza red beetroot crispy red beetroot horseradish lemon	• 11
Steak tartare "classic" Shallot chives brioche lettuce egg yolk	12,50
Steak tartaar "Special" Truffle caviar egg yolk brioche	17,50
Marbré of Pata Negra & duck liver Balsamico roasted sjallot brioche	17
Salad of avocado Avocado edamame beans radish cucumber tom yum dressing	• 12
Sashimi of tuna & salmon Tuna salmon Japanese salad wasabi soya ginger	13,50
Salmon in brine brined soya edamame beans furikake cucumber	14,50
Eel in green Eel toast green herbs celery granny smith arenkha	13
Oysters Lemon	3 9 6 18
Oysters "Asia" Soya cucumber ginger	3 9,75 6 19,50

STARTERS HOT

Tomato soup Vegetarian herbs fresh tomatoes herb butter bread	• 7
Bisque d'homard Lobster soup fennel crouton Parmesan cheese rouilledip	9,50
French Unionsoup Grated Parmesan cheese crouton	• 7
Shrimps & garlic Shrimps garlic parseley lemon aioli bread	13
Tenderloin Wokki Wokki Tenderloin vegetables wokki sauce	14,50
Asian chicken thighs Teriyaki sesameseed	13

• Vegetarian

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

MAIN DISHES FISH

Salmon Spinach samphire beurre blanc	21
Seabass Antiboise tomato capers	19,50
Whole lobster Cooked or grilled Citrus butter salad of fennel	29,50
Brill filet Sauerkraut potato truffle sauce	24
Sole Beurre noisette lemon parseley remoulade sauce	33,50
Pasta shrimp Garlic red pepper parseley olive oil	26

MAIN DISHES MEAT

Chicken satay Chicken thighs satay sauce atjar seroendeng fried onions krupuk	18
Hamburger Double burger cheddar bacon lettuce burgersauce	16,50
Spare ribs Soya marinade sesame seeds	19,50
Clubsteak "Pastis" Tranched mushrooms truffle sauce	23
Entrecote "USA Black Angus"	24,50
Rib eye dry aged 300 gram Ocean beef dry aged	33
Lady steak 150 gram Tournedos 220 gram	21 / 26,50
Chateau briand "Australian Black Angus" Per 2 persons	35 PP

MAIN DISHES VEGETARIAN

Risotto of truffle Egg yolk 64C truffle mushrooms Parmesan cheese	• 19
Portobello & hazelnuts Beurre noisette sage hazelnuts	• 17
Vegetarian Rendang Jack fruit stewed krupuk nasi pickles	• 17

All main dishes are served with
Fries | salad | mayonnaise

PASTIS SIGNATURE DISHES

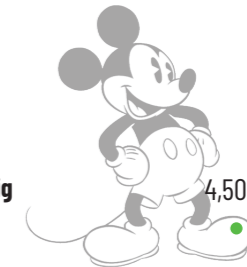
Starters	
Pork belly crab mango Pork belly crab mango Asian	17,50
Iberico rib fingers Boneless ribs bbq soya	14
Coquille & Pata Negra Potato veal gravy	17
Main dishes	
Surf and turf Lady steak ½ lobster salad of fennel	34
Veal cheeks Stewed potato own gravy	19,50
Porterhouse steak Chefs special USA Black Angus per 2 persons	45 PP

DESSERTS

French toast Brioche cinamon sugar blueberries	8,50
Dame blanche Vanilla ice chocolate whipped cream bros	7
Cheesecake "Pastis" Raspberry crumble	8
Chocolat mousse Chocolat cake chocolat mousse red fruit	8
Profiteroles & chocolate "dessert for 2" Creme suisse chocolate	8 PP
Scroppino lemon vodka prosecco limoncello	8
Nougatine ice "De Rouw" Nougatine the best patisserie	8
Dutch waffle Parfait of caramel vanilla swirl of caramel	8
Selection of cheese 4 cheese bread mustard	12
For the kids	
Small dame blanche	5
Kids ice cup	5
Basket of bread Salted dairy butter aioli	3,50
Sauzen Red wine sauce Pepper sauce	Mushroom sauce Béarnaise sauce 3

PASTIS FOR THE KIDS

Small tomatosoup	4
Small carpaccio	6
Frikandel	7
Chicken nuggets	7
Pancake small pancake big	4,50 8,50
Tomato pasta	8,50



BAR BITES

Pata Negra Iberico 50 grams thinly sliced	10
Croquettes of truffle 4 pcs	• 12
Springroll cheese Cheese crispy chillidip	• 7
Vietnamees Springrolls 4 pcs Vegetarian crispy chillisauce	• 11
Bitterballs 10 pcs Beef mustard	10
Plateau Pastis Platter of a selection from our bar bites	22,50
Pork belly bites Glazed miso sesame	9
Crispy chicken bites Crispy chicken thighs chillidip	7
Tempura shrimps Shrimps crispy chillidip	8
Gyoza 6 pcs Chicken soya fried	7
Vegetarian gyoza 6 pcs Vegetables 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.

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