

# MENU

## LUNCH (12:00 – 15:00)

SOUP OF THE DAY € 6.50  
(ASK THE STAFF)

### SALAD:

GRILLED GOAT CHEESE € 14.-  
SUN DRIED TOMATOES – GRAPES – ROASTED ALMOND SHAVINGS – HONEY – RASPBERRY DRESSING

### SANDWICHES:

SCRAMBLED EGGS ON TOAST € 8.50  
ROASTED CHERRY TOMATOES  
SUPPLEMENTS: WILD MUSHROOMS (€ 1.-)– PARMESAN CHEESE (€ 1.-)– BACON (€ 1.50)

DUTCH STYLE BEEF CROQUETTES ON TOAST € 10.50  
PUMPKIN SPREAD- BLACK SESAME - MUSTARD

SMOKED CHICKEN SANDWICH € 9.-  
CELERY – ROASTED WALNUTS – CARAMELIZED CHICORY

B.L.T SANDWICH € 9.50  
BACON, LETTUCE, TOMATO, MAYONNAISE – GREEN SALAD

FILET AMERICAIN SANDWICH € 9.25  
SOFT BOILED EGG – AMSTERDAM ONION – PICKLED CUCUMBER – MARTINO SAUCE

GRILLED GOAT CHEESE SANDWICH € 9.-  
SUN DRIED TOMATOES – FIGS – ROCKET LETTUCE – TRUFFLE HONEY

SMOKED MACKEREL SANDWICH € 9.50  
BEETROOT – CRÈME FRAICHE – CUCUMBER – SOFT BOILED EGGS

### BURGERS:

BRET BURGER € 15.-  
ROMAINE LETTUCE – TOMATO – BACON – CHEDDAR – PICKLED CUCUMBER – RED ONION CHUTNEY – BURGER SAUCE – FRIES – GREEN SALAD

FALAFEL BURGER € 15.50  
ROMAINE LETTUCE – TOMATO – ZHUG – FETA – PICKLED CUCUMBER & EGGPLANT – TAHINI MAYONNAISE – FRIES – GREEN SALAD

BURGER OF THE MONTH € 17.-  
(ASK STAFF)

\* ALL OUR MEAT, FISH & DAIRY IS ORGANIC AND SUSTAINABLE

# BRET

## DINNER (18:00 – 22:00)

SOUP OF THE DAY € 6.50  
(ASK THE STAFF)

### DINNER:

BRET SAUSAGE (300 GR) € 18.50  
SAUERKRAUT MASH – BOCK BEER GRAVY – MUSTARD

SPARE RIBS WITH LEMONGRASS GLAZE € 17.50  
PARSNIP – BEETROOT – SWEET POTATO – CHIVES CRÈME FRAICHE

BAKED GILT-HEAD BREAM FILET € 18.50  
MEDITERRANEAN CRUST – ROASTED SEASONAL VEGETABLES – LEMON PARSLEY QUINOA – SAUCE WITH SUN DRIED TOMATO AND CONFIT GARLIC

RAVIOLI MUSHROOM & TRUFFLE FILLING € 17.-  
SAUTÉED MUSHROOMS – ROASTED SESAME – ROCKET LETTUCE – PARMESAN CHEESE

### BURGERS:

BRET BURGER € 15.-  
ROMAINE LETTUCE – TOMATO – BACON – CHEDDAR – PICKLED CUCUMBER – RED ONION CHUTNEY – BURGER SAUCE – FRIES – GREEN SALAD

FALAFEL BURGER € 15.50  
ROMAINE LETTUCE – TOMATO – ZHUG – FETA – PICKLED CUCUMBER & EGGPLANT – TAHINI MAYONNAISE – FRIES – GREEN SALAD

BURGER OF THE MONTH € 17.-  
(ASK STAFF)

### SALAD:

GRILLED GOAT CHEESE € 14.-  
SUN DRIED TOMATOES – GRAPES – ROASTED ALMOND SHAVINGS – TRUFFLE HONEY – RASPBERRY DRESSING

### SIDES:

GREEN SALAD € 5.-

TURKISH BREAD WITH AIOLI € 6.-  
WITH HOMEMADE DIP AND EXTRA BREAD FOR € 1.- MORE

ORGANIC FRIES WITH MAYONNAISE € 4.-

\* ALL OUR MEAT, FISH & DAIRY IS ORGANIC AND SUSTAINABLE

WE HAVE LOTS OF TASTY BEERS FROM GULDENER: ORGANIC BEER FROM THE SOUTH OF THE NETHERLANDS. OUR FRUIT AND VEGETABLES COME FROM FATIH. THIS SMALL WHOLESALER IN OUR NEIGHBORHOOD BUYS AS MUCH LOCAL PRODUCTS AS POSSIBLE. AS LONG AS THE SEASON ALLOWS IT. THROUGH FATIH WE RECEIVE VEGETABLES FROM WIM BIJMA AND PLANTATION OSDORP. HE GETS THE FRUIT FROM THE BEEMSTER AND THE BETUWJE. OUR MEAT COMES FROM LINDENHOFF, A SMALL WHOLESALER WHICH PRODUCES ORGANIC BEEF AND WHERE THE ANIMALS WELFARE IS OF HIGH IMPORTANCE. OUR ORGANIC LEMONADES ARE HOMEMADE BY LESLIE FROM DD CORDIALS. OUR PICKELS ARE ALL HOMEMADE WITH CARE AND THE NACHOS AND SALSA SAUCES ARE MADE BY EL JEFE. BREAD COMES FROM BAKERY MAMA IN ZWANENBURG. THEIR FLOUR AND GRAIN IS ORGANIC AND THE BREAD IS BAKED IN ENERGY SAVING OVENS. OUR SWEETS ARE MADE BY

**SWEET** PIE € 4.50  
(ASK STAFF)  
BROWNIE € 4.50

>>THE RIGHT BEER WITH YOUR MEAL? ASK THE WAITERS FOR A SUGGESTION<<