★ EST.2016 ★

BROUWERSPLAATS

SPECIAALBIER-EETCAFÉ

VENLO



MENU

BROUWERSPLAATS; EEN RIJK VERLEDEN

Speciaalbiercafe Brouwersplaats ligt in de Venlose binnenstad, aan de Parade nr. 5. De Parade is de scheidslijn tussen het Kloosterkwartier en de Rosariumbuurt. Tot het eind van de 18e eeuw liep er een beekje door een deel van deze straat waar deze toen ook naar is genoemd; Beick of Groote Beeck.

NAPOLEON BONAPARTE, DE GRONDLEGGER VAN 'DE PARADE'

In 1794 paradeerden zijn soldaten via de 'Groote Beeck' naar het stadhuis en daarna is dan ook de naam 'Parade' ontstaan.

HET VOORMALIGE BELASTINGKANTOOR

Het pand aan de Parade nr. 5 heet nu dus 'Brouwersplaats'. Het bestaat eigenlijk uit twee panden die zijn gebouwd in 1888 en 1915. Het gebouw heeft een voorgevel met ornamenten in de zogenaamde 'neorenaissancestijl'. Het heeft kenmerken van barokke architectuur met jugendstilelementen. Tot aan het eind van de vorige eeuw heeft het dienst gedaan als belastingkantoor. Dan is de huidige functie toch een stuk aangenamer.

EEN UITGAANSSTRAAT VOL MONUMENTEN

Brouwersplaats is een gemeentelijk monument, net zoals veel andere panden aan de Parade. De authentieke sfeer die deze straat uitademt, geeft een verblijf dan ook extra karakter. En dat proef je!

DIEETWENSEN EN/OF ALLERGIEËN

Door onze ambachtelijke bereidingen en werkwijze is het voor ons keukenpersoneel niet mogelijk om geheel allergeenvrij te koken.
Sporen van sommige allergenen kunnen nooit 100% uitgesloten worden.
Heeft u een allergie en/of dieetwensen, geef het dan door aan onze bediening.

DE VERBORGEN PAREL

Naast onze uitgebreide bierkaart en mogelijkheden tot lekker eten is onze stadstuin een verborgen parel waar je versteld van staat. De oase van rust in de stadstuin zorgt dat je hier heerlijk tot laat in de avond kunt genieten van al het lekkers wat Brouwersplaats te bieden heeft.

Ook is er aan de kinderen gedacht, een mooi speelhuisje met een glijbaan en een schommel zorgen dat de kinderen kunnen spelen, terwijl papa en mama lekker kunnen genieten.

BENIEUWD? KOM NAAR BINNEN EN LAAT JE VERRASSEN....



DEEL JE FOTO'S EN VERHALEN MET ONS OP @BROUWERSPLAATS

LUNCH MENU

AVAILABLE FROM 12:00 TO 16:00

SERVED ON OUR BEER BREAD. CHOICE OF WHITE OR BROWN BREAD.

BEEF TENDERLOIN CARPACCIO — 15,5

Thinly sliced beef tenderloin marinated with pesto,
finished with truffle mayonnaise, aged Dutch cheese flakes, tomato tapenade,
toasted mixed nuts and mesclun salad.

Beer tip! La Trappe Isid'or

IBERICO RIBS SANDWICH — 14,5

Boneless marinated Iberico ribs with crispy fried onions, atjar, tomato,
cucumber and mesclun salad.

Beer tip! BrewDog Hazy Jane Tropical

SALMON CLUB SANDWICH — 15

Toasted bread with smoked salmon, wakame, red onion, tomato, cucumber
and mesclun salad.

Biertip! Bolleke De Koninck

HONEY CHICKEN — 13,5

Crispy fried chicken with honey, jalapeños, aged Dutch cheese flakes,
marinated red onion, harissa mayonnaise and mesclun salad.

Beer tip! Barbar Honing

PUFF PASTRY WITH BURGUNDY-STYLE MUSHROOMS — 12

Puff pastry filled with sautéed mushrooms in a Burgundy-style cream sauce,
served with two bread rolls and a small salad.

Beer tip! Bolleke De Koninck

HAM & CHEESE TOASTIE — 6,5

Open-faced toast with marinated chicken fillet, red onion, mushrooms
and bell pepper in a cream sauce, topped with melted cheese.
Served with harissa mayonnaise.

Beer tip! Chimay Goud

LUNCH MENU

AVAILABLE FROM 12:00 TO 16:00

BROUWERSPLAATS TOASTIE 12

Open-faced toast with marinated chicken fillet, red onion, mushrooms and bell pepper in a cream sauce, topped with melted cheese.
Served with harissa mayonnaise.
Beer tip! Delirium Tremens

BROUWERSPLAATS FREID EGGS 12,5

Bacon, bell pepper, red onion, mushrooms, ham and cheese.
Beer tip! 't IJ IJwit

BROUWERSUURTJE 14,5

Small soup served with two small dishes selected by our chef.

DUTCH BEEF CROQUETTES WITH BREAD 12,5

Two delicious traditional Dutch beef croquettes, served on bread with mustard.
Beer tip! La Trappe Dubbel

SOUPS

SOUP OF THE SEASON 9

Seasonal soup served with a bread roll and herb butter.

FRENCH ONION SOUP 8,5

Deeply caramelised onions with a cheese croûton.
Beer tip! St. Bernardus Pater 6

SOUPS ARE SERVED WITH OUR BEER BREAD.

LUNCH MENU

AVAILABLE FROM 12:00 PM TO 4:00 PM

MAIN COURSE SALADS

SMALL/LARGE

BEEF TENDERLOIN CARPACCIO — 14/18

Thinly sliced beef tenderloin marinated with pesto, finished with truffle mayonnaise, aged Dutch cheese flakes, tomato tapenade, toasted mixed nuts and mesclun salad.

Beer tip! La Trappe Isid'or

BURGUNDY-STYLE FISH SALAD — 14,5/18,5

Smoked salmon, tuna tataki, fried shrimp, wakame, herb dressing, red onion, tomato, cucumber and mesclun salad.

Beer tip! Texels Skuumkoppe

VEGETARIAN — 12,5/16,5

Sautéed mushrooms, mixed nuts, croutons, marinated red onion, tomato, cucumber and mesclun salad.

Beer tip! Fourchette

MAIN COURSE SALADS AND SOUPS ARE SERVED WITH OUR BEER BREAD.
PREFER FRIES INSTEAD OF BREAD? NO PROBLEM. SURCHARGE APPLIES, €1.50

LOADED FRIES

PULLED CHICKEN — 14

Golden fries topped with pulled chicken and served with mayonnaise.

Beer tip! Barbar Honing

BEEF STEW — 14

Golden fries topped with our homemade beef stew and mayonnaise.

Beer tip! Westmalle Dubbel

LUNCH MENU

AVAILABLE FROM 12:00 PM TO 4:00 PM

BURGERS

BEEF BURGER — 19,5
Grilled to perfection and served with bacon, aged cheese, red onion compote, pickle, cucumber, tomato and burger sauce. Served with fries and mayonnaise.
Beer tip! La Trappe Dubbel

DUBBEL DECKER — 25,5
Our 400 g beef showstopper, grilled and served with bacon, aged cheese, red onion compote, pickle, cucumber, tomato and burger sauce.
Served with fries and mayonnaise.
Beer tip! St. Bernardus Pater 6

JAVANESE BURGER — 20
Grilled with chunky atjar, bacon, jalapeños, aged cheese, cucumber, peanut sauce, crispy fried onions and harissa mayonnaise.
Served with fries and mayonnaise.
Beer tip! BrewDog Punk IPA

CRISPY CHICKEN BURGER — 17,5
Red onion compote, pickle, tomato, cucumber and burger sauce.
Served with fries and mayonnaise.
Beer tip! Filou

VEGGIE BURGER — 17,5
Red onion compote, pickle, tomato, cucumber and burger sauce.
Served with fries and mayonnaise.
Beer tip! Bolleke De Koninck

FOR GROUPS OF 8 OR MORE, WE PROVIDE ONE BILL PER TABLE.
SENDING A PAYMENT LINK IS QUICK AND EASY ;)

DINNER MENU

AVAILABLE FROM 17:00 TO 20:00

STARTERS

SOURDOUGH BREAD (V) — 9
Served with three homemade spreads.

BEEF TENDERLOIN CARPACCIO — 14,5
Thinly sliced beef tenderloin marinated with pesto,
finished with truffle mayonnaise, aged Dutch cheese flakes,
tomato tapenade, toasted mixed nuts and mesclun salad.
Beer tip! La Trappe Isid'or

TUNA TATAKI — 16
Lightly seared tuna served with an Asian dressing, wakame,
marinated red onion and mesclun salad.
Beer tip! Brugse Zot Blond

BURGUNDY-STYLE MUSHROOMS (V) — 12
Sautéed mushrooms with a blend of Burgundy herbs in a cream sauce.
Beer tip! Lamme Goedzak

CATALAN-STYLE KING PRAWNS — 13,5
Five king prawns in a seasoned oil with tomato, spring onion and red chilli.
Beer tip! La Trappe Witte Trappist

SOUPS

SOUP OF THE SEASON — 9
A slightly different take on the traditional pea soup
Beer recommendation! Barbar Honing

FRENCH ONION SOUP (V) — 8,5
Deeply caramelised onions with a cheese croûton.
Beer tip! St. Bernardus Pater 6

PREFER FRIES INSTEAD OF BREAD? NO PROBLEM.
SURCHARGE APPLIES, €1.50

DINNER MENU

AVAILABLE FROM 17:00 TO 20:00

MAIN COURSE SALADS

BEEF TENDERLOIN CARPACCIO 18
Thinly sliced beef tenderloin marinated with pesto,
finished with truffle mayonnaise, aged Dutch cheese flakes, tomato tapenade,
toasted mixed nuts and mesclun salad.
Beer tip! La Trappe Isid'ore

BURGUNDY-STYLE FISH SALAD 18,5
Smoked salmon, tuna tataki, fried shrimp, wakame, herb dressing,
red onion, tomato, cucumber and mesclun salad.
Beer tip! Texels Skuumkoppe

VEGETARIAN 16,5
Sautéed mushrooms, mixed nuts, croutons, marinated red onion, tomato,
cucumber and mesclun salad.
Beer tip! Fourchette

FISH DISHES

KING PRAWNS 24,5
Sautéed king prawns in a homemade bell pepper sauce with vegetable cream,
wok-fried vegetables and potato garnish.
Beer tip! Filou

FISH DUO 26
Duo of salmon and sea wolf, served with béarnaise sauce, vegetable cream,
wok-fried vegetables and potato garnish.
Beer tip! Delirium Tremens

FOR GROUPS OF 8 OR MORE, WE PROVIDE ONE BILL PER TABLE.
SENDING A PAYMENT LINK IS QUICK AND EASY ;)

DINNER MENU

AVAILABLE FROM 17:00 TO 20:00

BURGERS

BEEF BURGER — 21
Grilled to perfection and served with bacon, aged cheese, red onion compote, pickle, cucumber, tomato and burger sauce.
Served with a small salad, fries and mayonnaise.
Beer tip! La Trappe Dubbel

DUBBEL DECKER — 27
Our 400 g beef showstopper, grilled and served with bacon, aged cheese, red onion compote, pickle, cucumber, tomato and burger sauce.
Served with a small salad, fries and mayonnaise.
Beer tip! St. Bernardus Pater 6

JAVANESE BURGER — 21,5
Grilled with chunky atjar, bacon, jalapeños, aged cheese, peanut sauce, crispy fried onions and harissa mayonnaise.
Served with a small salad, fries and mayonnaise.e
Beer tip! BrewDog Punk IPA

CRISPY CHICKEN BURGER — 19,5
Crispy chicken with red onion compote, pickle, cucumber, tomato and harissa mayonnaise.
Served with a small salad, fries and mayonnaise.
Beer tip! Filou

VEGGIE BURGER — 19,5
Red onion compote, pickle, cucumber, tomato and burger sauce.
Served with a small salad, fries and mayonnaise.
Beer tip! Bolleke De Koninck

PREFER FRIES INSTEAD OF THE POTATO GARNISH?
NO PROBLEM. SURCHARGE APPLIES, €1.50

DINNER MENU

AVAILABLE FROM 17:00 TO 20:00

MEAT DISHES

RIB STEAK 26,5
Tender cut of beef served with béarnaise sauce, vegetable cream,
wok-fried vegetables and potato garnish.
Beer tip! St. Bernardus Abt 12

PORK TENDERLOIN SATAY 21,5
Marinated pork tenderloin satay with serundeng, chunky atjar,
crispy fried onions, Javanese satay sauce and potato garnish.
Beer tip! Jopen Blurred Lines

BROUWERSPLAATS BEEF STEW 21,5
Our signature dish of tender beef, slow-cooked overnight in a sauce of beer
and aromatic herbs. Served with vegetable cream, wok-fried vegetables
and potato garnish.
Beer tip! La Trappe Dubbel

IBERICO RIBS 24,5
Tender, boneless Iberico rib fingers – finger-licking good.
Served with vegetable cream, wok-fried vegetables and potato garnish.
Beer tip! 100 Watt Orchestra of Angels

SPARERIBS 25
House-marinated spareribs served with salad, aioli, chilli sauce
and fries with mayonnaise.
Beer tip! Westmalle Dubbel

DUCK BREAST 25
an-seared skin-on duck breast with a mildly spicy red wine sauce,
served with vegetable cream, wok-fried vegetables and potato garnish
Beer tip! La Trappe Isid'or

GUINEA FOWL 25
Pan-fried guinea fowl fillet with a mildly spicy sauce,
served with vegetable cream, wok-fried vegetables and potato garnish.
Beer tip! Triple d'Anvers

MEAT PLATTER AVAILABLE FOR 2 PEOPLE 47,5
Three dishes from our dinner menu, carefully selected by our kitchen.
Served with salad, potato gratin, fries and mayonnaise.
Beer tip! Chimay Blauw

DINNER MENU

AVAILABLE FROM 17:00 TO 20:00

VEGETARIAN

POINTED CABBAGE 21,5
Slow-cooked pointed cabbage with an Asian sauce and mustard seeds,
served with potato garnish.
Beer tip! Paix Dieuu

SIDE DISHES
Fries with Mayonnaisee 5,5
Mixed Salad 4,5

FOR THE KIDS
UNTIL THE AGE OF 12

PINSA ROMANA 9
Light and airy pizza dough topped with tomato sauce and cheese.

FRIES 6
Served with a croquette, frikandel or chicken nuggets and mayonnaise.

KIDS PANCAKE 6,5
With a selection of toppings.

DESSERTS
AVAILABLE FROM 17:00 TO 21:00M

CHOCOLATE LAVA CAKE 9,5
Warm chocolate lava cake served with whipped cream
and hazelnut ice cream from Ijsco Fantastico.

WINTER CRÈME BRÛLÉE 9
With a touch of Licor 43 and cinnamon,
served with whipped cream and hazelnut ice cream from Ijsco Fantastico.

BLACK FOREST CAKE 9,5
Classic Black Forest cake with chocolate and cherries,
served with whipped cream and hazelnut ice cream from Ijsco Fantastico.

BROUWERSPLAATS CHEESE BOARD 12
Three different cheeses from Tebben, beer and date bread, grapes,
mixed nuts and fig compote.

FUN TO TRY



BEERMENU 21

A selection of four beers (25 cl) chosen by our team



TASTING BOARD 12,5

Three draft beers (15 cl) of your choice.



HIGH BEER p.p. 35

Four tasting glasses (15 cl) paired with
four dishes crafted by our kitchen.

BAR BITES

AVAILABLE FROM 12:00 TO 23:30

COLD

CHEESE SELECTION 7,5
Choice of young and/or aged cheese with mustard, mixed nuts and grapes.

OLIVES 6
House-marinated green olives.

BURGUNDY SNACK PLATTER 11
Young and aged cheese, fuet sausage, olives, grapes, bar nuts and mustard.

BROUWERSPLAATS CHEESE BOARD 12
Three different cheeses from Tebben, beer and date bread, grapes, mixed nuts and fig compote.

HOT

SOURDOUGH BREAD Served with three spreads. 9

PULLED CHICKEN NACHOS 10
Marinated chicken, tomato, grated cheese and a harissa mayonnaise dip.

VEGETARIAN NACHOS 9
Marinated chicken, tomato, grated cheese and a harissa mayonnaise dip.

FRIETEI 5
Served with harissa mayonnaise.
Beer tip! Filou

BITTERBALLEN
6 pieces 8
12 pieces 15,5

GOULASH BITTERBALLEN
6 pieces 8
12 pieces 16

PREFER A MIX OF CLASSIC BITTERBALLEN AND GOULASH BITTERBALLEN?
NO PROBLEM.

BAR BITES

AVAILABLE FROM 12:00 TO 23:30

MIXED SNACKS
8 pieces 9
16 pieces 17,5

MINI FRIKANDELLEN 6,5
10 mini frikandellen with mayonnaise and curry.

MINI SPRING ROLLS 6
12 pieces with chili sauce

SWEET POTATO FRIES 7,5
Topped with aged Dutch cheese flakes and truffle mayonnaise.

AGED CHEESE STICKS 9,5
Eight pieces served with mustard and chilli sauce.

FRIED SHRIMP 9,5
6 pieces with chili sauce

CHICKEN STRIPS 9,5
Six pieces with harissa mayonnaise.

BROUWERSPLAATS PINSA 12,5
Light and airy pizza dough with fresh tomato sauce, mushrooms, bell pepper, red onion, grated cheese and rocket.

OUR RECOMMENDATION

BROUWERSPLAATS SHARING PLATTER
For two people 26
Add an extra person 4

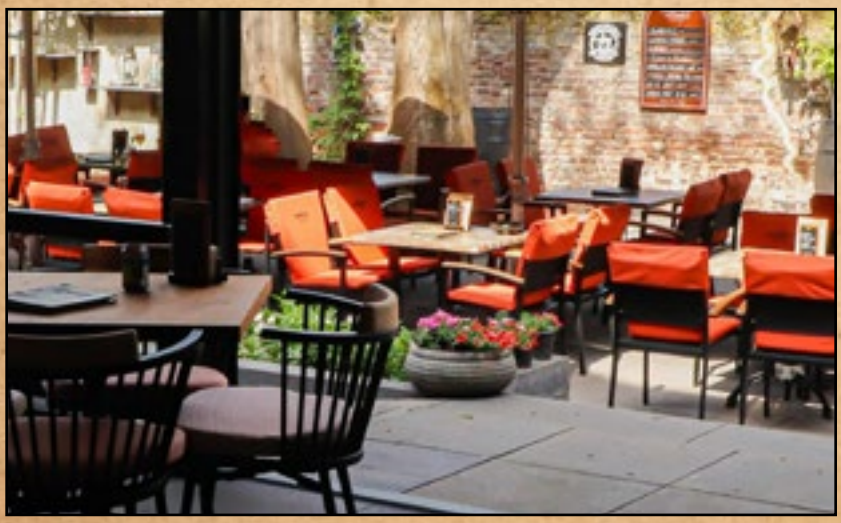
FOR GROUPS OF 8 OR MORE, WE PROVIDE ONE BILL PER TABLE.
SENDING A PAYMENT LINK IS QUICK AND EASY ;)

WAT HEEFT BROUWERSPLAATS NOG MEER TE BIEDEN?

We hebben een prachtige binnentuin en vergaderlocatie.

Interesse in een feestje, personeelsfeest, vriendenuitje of trouwlocatie?
Neem gerust contact met ons op via 077-7725074 of info@brouwersplaats.nl.





BROOD VAN PIJPERS

Ons Bierbrood is door samenwerking tussen Brouwersplaats en Bakkerij Pijpers tot stand gekomen.

PIJPERS
brood en banket

KAAS VAN TEBBEN

Onze kazen worden ambachtelijk gemaakt door kaashandel Tebben in Blerick.

TEBBEN
SINDS 1958

★ EST.2016 ★

BROUWERSPLAATS

SPECIAALBIER-EETCAFÉ

VENLO

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