



Crème brûlée

Garnished with fresh fruit and flaming served.

Summer coupe

Served with: vanilla ice cream, fresh strawberries, strawberry sauce and whipped cream.

Cheesecake New York style

Garnished with: fruit, caramel cubes and whipped cream.

Caramel coupe

Served with: caramel ice cream, salted caramel sauce, caramel cubes and whipped cream.

Cheese board

Served with: various types of cheese, apple syrup, figs and nut bread.

Kids Menu-

Especialy for the kids we serve a Kids 3 course choice menu for just € 9,50

Starters

Tomato soup or chicken soup

Main course

French fries with a snack of choice

Served with: applesauce, mayonnaise and ketchup. Choice of: croquette, frikandel, 6 bitterballen, 6 chicken fingers or a schnitzeltje.

Or

Pasta Bolognese

Served with: arugula, parmesan and bread.

Desserts

Kids ice with a little surprise

Large portions

The following large portions can only be order outside the 3-course choice menu.

Greek salad VEGA

Served with: lettuce, feta, Greek white cabbage, cucumber, tomato, red onion, bell pepper, olives, peppers, tzatziki and bread. €15,75

Pasta scampi

9 Scampi, served with: lobster cream sauce, green asparagus, spring onion, parsley and garlic. **€17,50**

Chicken satay

3 Sticks, served with: saté sauce, roasted onions, salad, atjar, prawn crackers and fries. €16,50

Fish & chips

2 Pieces of fish, served with: fresh salad, patato dippers and remoulade sauce. €15,50

Spare-ribs

1 Whole rack, served with: fries, American coleslaw, corn on the cob and garlic sauce. **€21,00**

Mixed grill

4 Pieces of meat, served with: potato and vegetable garnish, sauce, ask the staff for which kind(s) and 2 cold sauces. €24,95

You decide which music DJ Isaäc will play!





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Two monthly edition of Proeflokaal Gorissen, Brunssum

Some written pieces published in this gazette can and should be taken very seriously, sometimes not. You may read in this gazette for free but you can't take it home.

3 course-menu

Our menu has changed again.
Some dishes are
back from the past.
This menu is an intermediate
menu until September!

Staff wanted

In our tasting room we are also looking for top chefs for the kitchen or in the ministry.
Interested? Then please
Please contact us!

Silent Disco Outdoor

On Saturday, September 10
our second
Silent Disco Outdoor.
DJ Isaäc Gorissen will be party
together with Didier and Jeffrey.

Hosting your own party?

Every weekend until December there is something to do in Our Tasting Room. From events, corporate parties, beer-made tastings with or without matched dishes to private parties. On our website and social media channels (Facebook & Instagram) you can find all of our scheduled events.

This year we can still surprise you with, among other things; Greek evening, whiskey tasting, Silent Disco Outdoor, 80's & 90's party, Karaoke Party, Foute Christmas Party and our popular TOP2000 quizzz. DJ Isaäc Gorissen will be back on Friday and Saturday every Friday and Saturday at the "You decide the music nights".

Would you like to organize a party yourself? That is possible!

Feel free to contact us at +31 6 48789363 or via info@proeflokaalgorissen.nl.

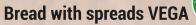
We are happy to schedule an appointment with you to discuss all options so we can make your party unforgettable for yourself and the guests.



Weather

In August, the tropical temperatures again. Plenty of heat fronts reach our terrace. Is there rain or storm then you can sit cozy inside our tasting room.

Edition: august 2022



Served with: various types of bread and spreads.

Beef Carpaccio

Served with: truffle mayonnaise, parmesan, pine nuts, sun dried tomatoes and arugula.

Roasted goat cheese VEGA

Served with: arugula, sesame seeds, honey and aceto di balsamico.

Salad caprese

Served with: mozzarella, tomato, aceto di balsamico, basil and olive oil.

Smoked ham with melon

Served with: a fresh salad and aceto di balsamico.

Garlic bread VEGA

Served with: garlic, rosemary butter, diced tomatoes, diced peppers, truffle mayonnaise, sea salt and gratinated with cheese.

Gratinated French onion soup VEGA

Served with bread.

Soup of the day

Served with bread. Ask the staff for what kind of soup of the day.

Flipped salmon and shrimp cocktail

Served with: lettuce, tomato, bell pepper, cucumber, seaweed, radish, tangerine segments and cocktail sauce.

Given the pricing of the menu, we only serve Table water in the form of Spa blue ad. €6,50 per large bottle

Main courses

Homemade spare-ribs

Served with: fries, American coleslaw, corn on the cob and garlic sauce.

Steak

Served with: sauce ask the staff for which kind(s), potato and vegetables preparation.

Chicken satay

2 Sticks, served with: homemade satay sauce, roasted onions, salad, atjar, prawn crackers and fries.

Chicken wings

4 Pieces, served with: patato dippers, American coles law and BBO sauce.

Schnitzel

Served with: sauce ask the staff for which kind(s), potato and vegetables preparation.

Beefburger

Served with: homemade burger sauce, lettuce, cucumber, tomato, pickle, red onion and fries.

Chickenburger

Served with: homemade chili mayonnaise, lettuce, cucumber, tomato, pickle, red onion and fries.

Finishing touch for the hamburger!

Bacon +€0.50 Cheese +€0,50 Bacon and cheese +€1,00

-Salads & pasta's-

Pokébowl Scampi with Surumi Crab

Served with: sushi rice, mango, avocado, cucumber, sesame seeds, radish and spring onions. Choice of: sweet hoisin sauce or wasabi mayonnaise.

Pokébowl Chicken with Bacon

Served with: sushi rice, mango, avocado, cucumber, sesame seeds, radish and spring onions. Choice of: sweet hoisin sauce or wasabi mayonnaise.

Smoked Salmon Salad

Served with: Norwegian smoked salmon, lettuce, cucumber, tomatoes, bell pepper, red onion, capers, house dressing, aceto di balsamico, bread and herb butter.

Chicken salad

Served with: lettuce, cucumber, tomatoes. fried chicken breast pieces, bacon, mushrooms, house dressing, baguette and herb butter.

Salad caprese VEGA

Served with: mozzarella, tomato, aceto di balsamic, olive oil, baguette and herb butter.

Pasta Bolognese

Italian tomato meatball sauce. Served With: arugula, parmesan and bread.

Pasta scampi

Served with: 6 scampi, lobster cream sauce, green asparagus, spring onion, parsley, garlic, arugula, parmesan and bread.

Pasta tartufo VEGA

Served with: mushrooms, truffle tapenade, and garlic cream sauce, arugula, parmesan and bread.

Homemade fish & chips

Served with: remoulade sauce, fresh salad and patato dippers.

Salmon fillet

Baked on the skin. Served with: white wine sauce, potato and vegetable preparation.

Fish pan

Served with: a mix of fish and seafood, lobster cream sauce, potato and vegetable preparation.

| Small bowl fries sauce | +€1,00 |
|---------------------------------|--------|
| Small salad | +€1,50 |
| Small bowl sauce | +€2,00 |
| Hot vegetables | +€3,00 |
| Small fresh French fries | +€2,25 |
| Extra bread | +€1,50 |
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See you at **Proeflokaal Gorissen!**



From Monday to Sunday from 17:00 tot 20:00 uur: 3-course choice-menu for €17,95