



You can and should take some of the written pieces published in this gazette very seriously. Sometimes it's unbelievable! Sometimes it's amazing! You can read in this gazette for free, but you are not allowed to take it home.

Desserts

- Chocolate mousse** €6,50
Chocolate mousse with "After Eight" chocolate and vanilla ice cream.
- Crème brûlée** €6,25
Vanilla cream al flame served at the table with vanilla ice cream
- Hang-op** €6,00
Hang-op of yoghurt with vanilla, and marinated tangerine.
- Cheese platter** €9,50
Assorted cheese with nut mixture, jam and fig bread.

3-course choice-menu €19,95

Fancy a whole menu of 3 courses and being able to choose from the dishes yourself?

Then we recommend that you order this promotion! Choose from one for, one main and one dessert from this card.

All dishes will be served a bit smaller compared to the a la carte dishes.



Kids Menu

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

Starters

tomato soup served with bread
or
a Chicken soup served with bread

Main courses

Snack of your choice served with French fries and sauce
or
Pasta Bolognaise

Dessert

Small ice cream with surprise.

Extra's

All main dishes in the 3-course choice menu are served with a potato garnish. With the exception of the spareribs, chicken satay, sour meat and burgers which are served with fries. All dishes are served without sauce with the exception of fish of the day. Sauce and/or another extra can be ordered with the menu for a small extra charge.

- Pepper sauce +€1,80
- Mushroom cream sauce +€1,80
- Red wine sauce +€1,80
- Stroganoff sauce +€1,80
- Chips sauce +€1,25
- Extra fries +€2,25
- Warm vegetables +€3,00
- Small salad +€1,50
- Bread +€1,50

The cosy months!

Now begins the most atmospheric period at Proeflokaal Gorissen. "Even more atmospheric, it's almost impossible, isn't it?" you must be wondering. But we are doing everything we can all the way to give you the ultimate autumn feeling.

In early November, like every year, one of our staff "accidentally" left the front door open, leaving a thick layer of autumn leaves throughout the Tasting Room. A nice warm drink or special beer (Bockbier recommended) together with the typical smell of the leaves will make your visit to our Tasting Room complete!

But we are not done decorating yet, the first Christmas decorations will already be hung in mid-November. You will literally eat under a starry sky of more than 10,000 lights. You may have already noticed, but we are organising several more events this year. Keep an eye on our social media for more information. And now the most important thing of this whole newspaper article: the Christmas menu will be in our tasting room from 24 October, it can also be found on social media. Enjoy your meal!



It starts to rain more and more. Cold fronts are reaching Tasting Room Gorissen. The northwest wind causes an awful lot of leaves to float straight towards the Tasting Room. Be sure to bring a





APPETIZER

Starters

Bread with spreads  €5,00

Freshly baked baguette and country bread with herb butter, tomato tapenade and garlic mayonnaise.

Garlic bread  €7,00

Pizza bread with garlic, rosemary and sea salt.

Beef carpaccio €10,50

Beef carpaccio with truffle mayonnaise, parmesan cheese, sundried tomato, pine nuts and rocket salad.

Scampi €11,50

Baked scampi in herb butter with rocket and tomato.

Marinate salmon €10,00

Salmon with mustard-dill dressing and mixed salad.

Soups

French onion soup VEGGIE  €7,95

Garnished with a crouton and cheese, with French gratinated bread.

Sweet potato soup VEGGIE  €6,50

Soup made from sweet potato, with lemongrass.

Goulash soup €7,90

Richly filled goulash soup with beef stew.

Tomato soup VEGGIE  €6,85

Tomato soup made from fresh tomatoes and cream.

Soup of the season €7,00

Changing soup according to the season.

Salads

Cesar salad €15,50

Mixed salad with fried chicken, anchovy mayonnaise, parmesan cheese and croutons.

Goat's cheese salad VEGGIE  €16,95

Mixed salad with crumbled goat cheese, honey, walnuts and egg.

Given our pricing, we only serve table water in the form of Spa blue for €6.95 per large bottle



MAIN COURSES

Meat dishes

Spare ribs €21,75

House marinated and cooked spare ribs with coleslaw, corn on the cob, garlic sauce and fries.

Chicken satay €14,75

Homemade chicken satay with satay sauce, atjar, prawn crackers, fried onions and Chips.

Steak €19,95

Grilled steak with fresh seasonal vegetables and potato garnish. Hot sauce with the puffer steak? See the extras where it can be ordered for a small extra charge.

Belly bacon €17,50

Low-temperature cooked pork belly, with fresh seasonal vegetables and potato garnish. Hot sauce with the pork belly? See extras where it can be ordered for a small extra charge.

Sour meat €16,00

Sour meat to "our" recipe with apple compote, salad and fries. Typical Limburgs dish.

Seafood

Fish of the day €17,50

Varying fish depending on catch with fresh seasonal vegetables and potato garnish. Served with a matching sauce.

Plaice fillet €15,00

Plaice fillet with tomato sauce, capers, fresh cherry tomatoes and potato garnish.

Fish & chips €15,00

Deep-fried cod with crisps, remoulade sauce and salad.

Burgers

Burger €13,50

Grilled burger with pickle, homemade burger sauce, salad, tomato and fries

Cheeseburger €14,20

Our grilled burger with melted cheese and fries.

Cheese & bacon burger €14,80

Grilled burger with melted cheese and crispy bacon and fries.

Goat burger VEGGIE  €13,50

Vegetarian burger of goat cheese with a crispy coating and tomato chutney and fries

Bad burger €14,60

Grilled burger with melted cheese and pineapple and fries



Pastas

Pasta arrabbiata VEGGIE  €11,25

Pasta with a slightly spicy tomato sauce and cherry tomatoes.

Pasta tortufo  €12,25

With mushrooms, truffle tapenade and garlic cream sauce, arugula, parmesan cheese and bread.

Pasta Carbonara €12,50

Pasta with fried bacon, cream and egg.

Pasta bolognese €12,95

Pasta with tomato sauce with meat.

Pasta scampi €13,75

Pasta with baked scampi and creamy lobster

Christmas 2022

Our Christmas menu will be available from 2 November!

Come and pick it up, check it out on our social media channels or download it from our website.

Make your choice and drop it off no later than 18 December.

Reserve the table quickly, as **full=full**.



You decide the music!

Every Friday and Saturday from 9 pm with DJ Isaac Gorissen

3 course menu: Choose 1 starter, 1 main and 1 dessert for only €19,95!