



ENGLISH

DINNER MENU

17:00 - 20:00

SOUPS

Pumpkin soup

Velvety smooth with pieces of roasted pumpkin, a touch of cream and crispy fried bacon.

€7,75

Creamy tomato soup

Full of flavour with basil oil, soft cream and juicy cherry tomatoes.

€7,75

French onion soup

Richly filled, slowly caramelized onions, covered with a creamy layer of melted cheese.

€9,75

STARTERS

Bread with spreads

Warm white and brown country bread with three types of spreads.

€7,95

Gyoza's

Three Japanese pastry parcels, crispy on the outside and creamy on the inside, served with a slightly spicy soy sauce.

€8,25

Pumpkin bruschetta

Toasted bread topped with pumpkin, bacon, creamy goat cheese, honey and a hint of balsamic vinegar.

€9,95

Pumpkin carpaccio

A surprising vegetarian dish with soft goat cheese, arugula, olive oil and crunchy pumpkin seeds.

€10,95

Carpaccio

Thinly sliced beef with Parmesan cheese, truffle mayonnaise, sun-dried tomatoes and roasted pine nuts.

€13,95

SALADS

Caesarsalade

Classic but with a twist: tender chicken, fresh cucumber, tomato, crunchy croutons, Parmesan cheese and our homemade dressing with a hint of honey and soy.

€8,25

Salad as a main course €18,50

Salmon salad

Fresh and refined with smoked salmon, cherry tomatoes, cucumber, creamy avocado and our own dressing.

€8,95

Salad as a main course €18,95

MEAT DISHES

Chicken satay

Tenderly grilled, served with our homemade satay sauce, crispy fries, fried onions, atjar tjampoer and fresh prawn crackers.

€18,75

Schnitzel

Fried golden brown, with fries and salad. Choose from creamy wild mushroom or pepper cream sauce.

€19,95

Spareribs

Buttery tender and full of flavour, with fries, garlic sauce, fresh coleslaw and salad + €4.95 (surcharge only in three-course set menu).

€24,95

Breton chicken

Bacon-wrapped chicken breast with creamy brie and cherry tomatoes. Served with rosti, arugula, honey, balsamic vinegar, and pine nuts.

€22,95

Entrecote

Perfectly grilled with green asparagus, potato gratin, and seasonal vegetables. Choose from mushroom or pepper cream sauce, or opt for classic herb butter + €4.95 (surcharge only for the three-course set menu).

€29,95

VEGETARIAN

Vegetarian wrap

Filled with sautéed vegetables and crème fraîche, topped with cheese and finished with a spicy salsa sauce. Served with crispy nachos.

€14,95

Pasta truffle

Creamy truffle cream sauce with wild mushrooms, arugula and Parmesan cheese.

€21,95

Goat cheese burger

Creamy goat cheese burger in a crispy jacket with wild mushrooms, arugula, truffle mayonnaise and fresh fries.

€22,50

FISH DISHES

Grilled cod

Deliciously tender with a white wine sauce, seasonal vegetables and potato gratin + €4.95 (surcharge only in three-course set menu) .€21.95

Scampi pasta

Scampi in a rich lobster sauce with arugula and Parmesan cheese.

€22,95

Mosselen à la Ramses

A savory creation with mussels, celery, onion, leek, garlic, chorizo, a touch of pepper, and cream. Served with fries, garlic sauce, and cocktail sauce.

By reservation only!

€24,95

WWW.PROEFLOKAALGORISSEN.NL



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DINNER MENU

17:00 - 20:00

DESSERT

Limburg ice cream

A surprising combination of pudding-greumele ice cream and rice pudding ice cream, served with a generous dollop of whipped cream.

€7,95

Fruit ice cream

Refreshing with banana ice cream, amarena cherry ice cream, fresh fruit and whipped cream.

€7,95

Dame Tony's Chocolonely

A treat for chocolate lovers: Tony's caramel sea salt ice cream, vanilla ice cream, caramel pieces, caramel sauce and whipped cream.

€7,95

Chef's dessert

Be surprised by the creative inspiration of our pastry chef.

€8,25

Chocolate mousse

Velvety soft mousse with a scoop of vanilla ice cream and whipped cream.

€8,50

Cheese board

Four refined cheeses, served with fig bread, syrup and nuts + €1.95 (surcharge only for three-course set menus).

€12,50

CHILDREN'S MENU

Three-course menu of your choice €11.95

Starters:

Choice of tomato soup or pumpkin soup.

Main courses:

Choose from: spare ribs + €2.00, frikandel, five bitterballen, or six chicken fingers. Served with fresh fries, accompanying sauces, and applesauce.

Desserts:

Artisanal Fristi ice cream, with whipped cream and disco dip or poffertjes.

Enjoy your meal? Then come grab a surprise from our magical grab bag! You might just find the best gift!

THREE-COURSE MENU OF YOUR CHOICE

For just €27.50 per person, you can create your own meal from our dinner menu: one starter, one main course, and one dessert.

Some dishes have a small surcharge. Portions are based on a three-course meal, allowing you to fully savor all the flavors of our cuisine.

**SPECIAL
DEAL**

DAILY SPECIAL

Daily special

Let our cuisine surprise you! Our daily special changes regularly and is prepared with the finest seasonal ingredients.

€21,95



Celebrate Christmas at Proeflokaal Gorissen

Experience the magic of the holidays with family and friends!

On first and second Christmas Day, we'd love to welcome you for a festive Christmas dinner between 4:00 PM and 10:00 PM. Our chef will create a festive menu. The menu will be announced in early November, but reservations are already accepted.

On second Christmas Day, we'll start the day with a hearty Christmas breakfast from 10:00 AM to 1:00 PM. Enjoy warm rolls, savory and sweet treats, and the festive atmosphere.

Don't wait too long, as availability is limited. Book now and make this Christmas an unforgettable experience!

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