

BRASSERIE JANSEN



“THE BELLY IS THE BOSS OF THE BRAIN”

Welcome to Brasserie Jansen. The brasserie where we are ready for you every day, from 10 till 10. Whether you come to do some work with a nice coffee or spontaneously want some dessert. Whether you come for an extensive dinner or for a drink with friends or colleagues. You can do it at our place all day long.

On the menu a wide variety of dishes can be found. The inspiration comes from several brasseries in four different places. Paris, New York, Tuscany and our own beautiful country. If you have any allergies or dietary requirements, please let us know so that we can take this into account. Enjoy!

Kind regards,
Jonnie & Thérèse Boer
and team Brasserie Jansen

Our terrace is endorsed by:

LUNCH	
11.30-16.00	
Eggs	
Eggs Benedict [✓]	7 ⁵⁰
two poached eggs, Hollandaise sauce, brioche additional toppings:	
• bacon	+2
• smoked salmon	+4
Sunny side up fried egg sandwich	9
three fried eggs, ham and/or cheese, sourdough	
Omelet Bada Bing [✓]	9
omelette, real truffle, grana padano, sourdough	

FOR THE EARLY BIRD
can be ordered between 10.00-11.30

10 o'clock [✓] 10
A delicious breakfast with freshly pressed orange juice, a croissant, jam, cheese, and Egg Benedict

COLD LUNCH	
Tuna salad	9 ⁵⁰
sourdough, lemon mayonnaise, Amsterdam onion	
Avocado [✓]	9
sourdough, hummus, soft boiled egg	
Home smoked salmon	11
sourdough, horseradish, capers	
Clubsandwich	14
chicken, tomato, egg, bacon, chips	
Veggie-Clubsandwich [✓]	13
avocado, tomato, egg, chips	
B.L.T. sandwich	12
bacon, lettuce, tomato	
Ceasar Salad	14
Romaine lettuce, egg, anchovy, Parmesan	
• with baked chicken thigh	+3
Thérèse's favorite salad [✓]	14
beetroot, goat cheese, almond	
Steak tartare klassiek met friet	18
rundertartare, Romaine lettuce, french fries	

A LITTLE BIT OF EVERYTHING

12 o'clock 12
tomato soup, mini Jansen's burger and Egg Benedict

HOT LUNCH	
Tomato soup	7
crème fraîche, basil [✓]	
Zwolle mustard soup [✓]	8
additional toppings	
• bacon	+1
• home smoked salmon	+2
Two croquettes	9 ⁵⁰
sourdough, Zwolle mustard	
Croque Monsieur	7
grilled sourdough sandwich ham/cheese, bechamel	
Croque Madame	8
grilled sourdough sandwich ham/cheese, bechamel, fried egg	
Tuna Melt	11
toasted sourdough, tunasalad, cheese, red onion	
Reuben sandwich	12
toasted sourdough, pastrami, sauerkraut, cheese	
Jansen's burger	17
beef burger, cheese, tomato, pickle, onion, french fries	

SNACKS	
11.30-22.00	
Bread x Dips [✓]	6
break bread, aioli, herb butter, tapenade	
Taggiasca olives [✓]	5
garlic, olive oil	
Bruschetta [✓]	3
tomato, garlic - 3 pieces	
Dried sausage from Brandt en Levie	10
• Piment d'Espelette	
• truffle	12
Jamon Iberico	14
plate of Pata Negra	
Cheese young and old [✓]	12
with Zwolle mustard	
Bitterballen	1 ²⁵
order as many as you want - per piece	
Bittergarnituur	13
cheese sticks, frikandel, chicken	
Jansen's snack platter	18
variety of snacks: cheese, dried sausage, olives, nuts	
Flammkuchen	12
bacon, old cheese, crème fraîche	
French fries [✓]	5
with mayonnaise	
French fries [✓]	7 ⁵⁰
with real truffle mayonnaise and Parmesan	

SMOKED IN PRISON

Did you know that Jonnie Boer smokes our smoked salmon himself in the former prison for women, the place where restaurant De Librije is situated?



KIDS	
11.30-22.00	
Pancake [✓]	5
decorate your own	
Dutch mini pancakes "Poffertjes" [✓]	5
decorate your own	
Belle Burger	7 ⁵⁰
rundvlees hamburger, french fries, mayonnaise	
Fish x chips	7 ⁵⁰
fried pieces of cod, french fries, mayonnaise	

THE BEST BREAD

All our bread is baked by De Stadbakker, the artisanal bakery in Zwolle

DINNER		
17.00-22.00		
STARTERS		
Tomato soup [✓]	half	whole
crème fraîche, basil		
Zwolle mustard soup [✓]		8
additional toppings		
• bacon		+1
• home smoked salmon		+2
Classic steak tartare	10	18
beef tartare, toasted brioche		
Carpaccio "Harry's Bar"		16
thinly sliced beef, mayonnaise		
Gravad lax	9	16
salmon, horseradish, legumes		
Burrata [✓]		14
the tastiest mozzarella, tomato, basil		
Thérèse's favorite salad [✓]		14
beetroot, goat cheese, almond		

NEITHER FISH OR MEAT

Our vegetarian dishes are indicated with a [✓]
When preferred, other dishes can also be made vegetarian.

MAIN DISHES		
Ceasar Salad	half	whole
Romaine lettuce, egg, anchovy, Parmesan		
• with baked chicken thigh		+3
Risotto Milanese [✓]	9	15
saffron risotto, Parmesan, rocket		
Ravioli [✓]	9	15
stuffed pasta with ricotta, mushrooms, sage		
Jansen's burger		17
beef burger, cheese, tomato, pickle, onion, french fries		
Fish x chips		17
fried pieces of cod, remoulade, lettuce, french fries		
Seabass	13	22
baked seabass, mashed potatoes, antiboise		
Mac 'n Cheese lobster	12	21
pasta, shellfish sauce, gruyère		
Veal cheek	13	22
gently cooked veal cheek, mashed potatoes, curry madras, piccalilly		
Beef tenderloin	14	24
baked beef tenderloin, mashed potatoes, mushrooms, roasted garlic		

THE ONE AND ONLY

For our truffle mayonnaise, we only use the REAL truffle

SIDE DISHES		
French fries [✓]		5
with mayonnaise		
French fries [✓]		7 ⁵⁰
with real truffle mayonnaise and Parmesan		
Green salad [✓]		5
Romaine lettuce, cucumber		
Veggies [✓]		5
from Eef Stel		

DESSERT	
11.30-22.00	
Dame Blanche	8
vanilla ice cream, whipped cream, cookie crumble, chocolate sauce	
Crème Brûlée	8
with hazelnut ice cream	
Millefeuille	8
blueberries, custard, red fruits sorbet ice cream	
Donut	8
two hot mini-donuts, cinnamon, mango sorbet ice cream	

DELICIOUS CAKES

Our showcase at the bar is filled with the most delicious cakes and pastries



A DRINK WITH THE DESSERT

Malaga PX.	7
Pedro Ximenez, Spanish sweet lusciousness	
Muscat Beaumes de Venise	7
Muscat, soft sweet wine from the south of France	
Port Ruby	5 ⁷⁵
deep ruby red, soft and full taste	

FOR YOU CONVENIENCE

Our Wifi code is: Brasserie
and we also have reading glasses!



SPARKLING WINES

Bujonis Cava Brut light and fresh dry	6	30
Moët & Chandon Brut Champagne full mousse, fruity and rich	65	

OUR WHITE WINES

Domaine la Colombette Sauvignon blanc, lively and fresh	4 ⁷⁵	24
Kus van Thérèse Sauvignon Blanc, aromatic and refined	5	25
Domaine Montrose Chardonnay, soft and round	5	25
Astrid en Thérèse Pinot Grigio, fruit-driven and floral	6	30
Bodegas Naia K-Naia Verdejo, delicate and herbal	6	30
Villa Blanche Chardonnay, fruity with a hint of vanilla	6	30
Domaine Matrot Chardonnay, rich and creamy from Burgundy	55	

SPARKLING COCKTAILS

Bras Bubble Cava with limoncello	6 ⁵⁰	
Mimosa* Cava with fresh orange juice	6 ²⁰	
Bellini* Cava with peach juice	6 ⁵⁰	
Kir Royal* Cava with cassis liquor	6 ⁵⁰	
Hugo by Scavi & Ray mix of elderflower, mint, lime and prosecco	6	
Aperol Spritz mix of Aperol, prosecco, sparkling water and orange	6	

(* can also be made alcohol-free)

COCKTAILS

Moscow Kiev mule vodka from Ukraine, ginger beer, mint	7	
Ratpack Negroni red Martini, Campari, gin, orange	7	
Garibaldi Amaretto, fresh orange juice, lemon	7	
Rose tonic Montrose rosé, Fever Tree Indian tonic	7	
Moretta Covalo Espresso Italy's best kept secret	7	

GIN & MIXERS

Bombay Sapphire	6 ⁸⁰	
Hendrick's	7 ²⁰	
Gordon's Premium Pink	6 ⁸⁰	
Fever Tree Indian tonic, ginger ale, ginger beer	3	

TEAMSPIRIT

With Botanical Spirits by Jonnie & Thérèse we have created unique spirits together. A craftdistilled base, enriched with the most beautiful herbs and spices.

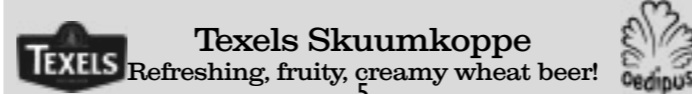


Jonnie's Revenge Jonnie's answer to gin. Traditional Dutch aged jenever enriched with kaffir lime, orange and peppers	7 ⁹⁵	
Thérèse's Rumour Rum with a kiss from Thérèse. Blend of aged rums enriched with Mexican tarragon, ginger and laos	7 ⁹⁵	
Jonnie's Perfect Serve Revenge with Fever Tree Indian tonic, ice and orange	10 ⁷⁵	
Thérèse's Perfect Serve Rumour with Fever Tree ginger ale, ice and lime	10 ⁷⁵	

BEERS

Heineken pilsener from draft 18 cl	2 ⁵⁰	
25 cl	3 ²⁵	
50 cl	6 ⁵⁰	
Paulaner Hefe-Weissbier 33 cl sparkling fruity character with light bitterness	4 ⁷⁵	
Our own BrasBier refreshing blond beer with a soft taste	4 ²⁵	
Librije's Kopstoot culinary beer brewed with gin and huacatay	4 ⁹⁵	
Fourchette blend of triple and blond, in collaboration with star chefs	4 ⁷⁵	
Mannenliefde hoppy Saison with pepper en lemongrass	5	
Rodenbach Fruitage fresh and fruity cherry beer	4 ²⁵	
Affligem Belgian White refreshingly spiced with a rich taste	4 ²⁵	
Affligem Blond soft blond beer with a full taste	4 ⁷⁵	
Affligem Dubbel bittersweet and spicy double abbey beer	4 ⁷⁵	

SEASONAL BEER FROM DRAFT



Oedipus País Tropical Session IPA
Only 4,3% alcohol, full of taste. Tropical and sunny!

5



0,0%

Heineken 0,0% malty sweet, slightly bitter	3 ²⁵	
Affligem 0,0% alcohol-free from Affligem Belgian abbey beer	4 ⁷⁵	
Paulaner Hefe-Weissbier 0,0% alcohol-free fruity wheat beer	4 ⁵⁵	
Amstel Radler 0,0% verfrissende mix van Amstel en Citroen	3 ⁵⁵	
Vinada sparkling rose 0,0% only 21 calories per bottle	6 ⁵⁵	
Crodino non-alcoholic aperitif from Italy	3 ⁵⁵	
Dutchess 0,0% pink 0,0% gin and tonic	6	
Sir James Mojito 0,0% with mint and ice	6 ⁵⁰	

BIOLOGICAL COFFEE AND MORE

Coffee	2 ⁸⁰	
Cappuccino for kids with hot chocolate in stead of espresso	3	
Caffè latte	3 ⁸⁰	
Latte macchiato	3 ⁸⁰	
Espresso	2 ⁸⁰	
Espresso doppio	4 ³⁰	
Espresso macchiato	3	
Flat white	4 ⁵⁰	
Cappo frappé a cappuccino poured over ice cubes	3	
Bras coffee with Baileys	7 ⁷⁵	
Coffee complete coffee or cappuccino, a tip of real whipped cream and a bowl of luxury chocolates	8	
Coffee complete de luxe coffee or cappuccino, 2 liqueurs (Limoncello en Moretta Covalo), a tip of real whipped cream and a bowl of luxury chocolates	10	
Hot chocolate	3 ³⁰	
Whipped cream	0 ⁵⁰	
Shot of syrup Irish coffee or caramel	1	
Extra shot of espresso	1 ⁵⁰	
Oatmilk in stead of cowmilk	+0 ⁵⁰	

(BIO)LOGICAL DON'T YOU THINK?

We work with organic products as much as possible; for example, both our coffee and tea are 100% organic!

BIOLOGICAL TEA

Me and Mrs., Mrs. Jones...tea organic tea in 9 fine flavors	2 ⁸⁰	
Fresh mint or ginger tea	3 ⁸⁰	
Chai tea latte cinnamon or vanilla	3 ⁸⁰	



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SOFT DRINKS

Various soft drinks	from	2 ⁶⁵
Fever Tree		3
Indian tonic, ginger ale, ginger beer		
Van Nahmen juices choice of: rhubarb, apple, white grape, peach		3 ³⁰
Fresh orange juice		4
Tomato juice		3 ³⁰
Glass of milk, buttermilk		2 ⁵⁰
Oatmilk		3
Marie Stella Maris 0,75l sparkling or still		5 ²⁵



SPIRITS

Young jenever, old jenever, vieux	2 ⁹⁵	
Beerenburg	4 ⁰⁵	
Jägermeister	3 ⁸⁰	
Johnny Walker Red Label	6 ⁵⁰	
Johnny Walker Black Label	7	
Ballantine's Blended Scotch Whisky	6 ⁵⁰	
Jameson Irish Whiskey	6 ³⁰	
Jack Daniel's Tennessee Whiskey	6 ⁵⁰	
Zwolse Whisky 10 y.o. Single Malt Whisky	8 ⁵⁵	
Martell Cognac V.S.O.P.	8	
Baileys coffee cream liqueur	4 ⁵⁰	
Grand Marnier orange liqueur	4 ⁵⁰	
Licor 43 vanilla liqueur	4 ⁵⁰	
Amaretto di Saronno almond liqueur	4 ⁵⁰	
Sambuca Molinari of Black	4 ⁵⁰	
Frangelico hazelnut liqueur	4 ⁵⁰	
Limoncello Love van Rossi d'Angera	5	
Italicus di Bergamotto sweet and herbal	5	
Moretta Covalo Italy's best kept secret	5	
Averna Amaro soft herbal bitters	5	
Grappa di Barbera	7 ⁵⁰	
Grappa Sarpa di Poli	7 ⁵⁰	



OUR ROSÉ WINES

Domaine Montrose South of France blend, herbal and light	4 ⁷⁵	24
Kus van Thérèse Bobal rosé, juicy, red fruit	5	25
Chateau Miraval quality from Provence, creamy and delicate	60	

OUR RED WINES

Domaine des Amouriers Grenache and Syrah, herbal and soft	4 ⁷⁵	24
Kus van Thérèse Tempranillo, ripe and seductive	5	25
Astrid en Thérèse Primitivo, sultry, jammy red fruit	5 ⁷⁵	31
Dogajolo Toscano Sangiovese and Cabernet Sauvignon, powerful with soft tannins	5 ⁷⁵	31
Villa Blanche Malbec, robust and dominant	6 ⁵⁰	33
Chateau Trimoulet Saint-Emilion Grand Cru	65	
Merlot and Cabernet Franc, dark fruit with some vanilla		