

BRASSERIE JANSEN

ENGLISH MENU



“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 and a newspaper. Or spontaneously want to eat a delicious cake. Whether you come for an extensive dinner or for a drink with friends or colleagues. Brasserie Jansen is Zwolle's living room.

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



LUNCH

11.30 am - 4 pm

Eggs	
Eggs Benedict ✓	9
two poached eggs, Hollandaise sauce, brioche additional toppings:	
• bacon	+2
• home smoked salmon	+4
Sunny side up fried egg sandwich	11 50
three fried eggs, ham and/or cheese, sourdough	
Omelet ✓	11
omelette, onion, mushrooms, cheese, sourdough additional toppings:	
• bacon	+2
• home smoked salmon	+4

FOR THE EARLY BIRD
on Friday, Saturday and Sunday you can order the above dishes with eggs from 10 am. That's a nice breakfast, right?

COLD LUNCH

Tuna salad	11
sourdough, lemon mayonnaise, Amsterdam onion	
Avocado ✓	11
sourdough, hummus, soft boiled egg	
Home smoked salmon	12 50
sourdough, horseradish, capers	
Clubsandwich	16
chicken, tomato, egg, bacon, chips	
Veggie-Clubsandwich ✓	15
avocado, tomato, egg, chips	
Pastrami sandwich	12
pastrami, mustard mayonnaise, white cabbage salad, old cheese, pickle, arugula	
Caesar Salad	18
Romaine lettuce, egg, anchovy, Parmesan, crispy chicken	
Waldorf salad ✓	15
Romaine lettuce, lemon mayonnaise, celery, walnuts, marinated grapes, red chicory	
Steak tartare classic with fries	19
beef tartare, Romaine lettuce, french fries	

A LITTLE BIT OF EVERYTHING
12 o'clock
tomato soup, mini Jansen's burger and Egg Benedict 14

HOT LUNCH

Tomato soup ✓	8
crème fraîche, basil	
Zwolle mustard soup ✓	8
additional toppings	
• bacon	+1
• home smoked salmon	+2
Two croquettes	10 50
sourdough, Zwolle mustard	
Croque Monsieur	9
grilled sourdough sandwich ham/cheese, bechamel	
Croque Madame	10
grilled sourdough sandwich ham/cheese, bechamel, fried egg	
Tuna Melt	12
toasted sourdough, tunasalad, cheese, red onion	
Reuben sandwich	13
toasted sourdough, pastrami, sauerkraut, cheese	
Jansen's burger	19 50
beef burger, cheese, tomato, pickle, onion, french fries	
Fish x chips	18 50
fried pieces of cod, remoulade, lettuce, french fries	

SNACKS

11.30 am - 10 pm

Bread x Dips ✓	7 50
break bread, aioli, herb butter, tapenade	
Marinated green olives ✓	6
garlic, olive oil	
Bruschetta ✓	4 50
tomato, garlic - 3 pieces	
Jamon Iberico	14
plate of Pata Negra	
Cheese young and old ✓	12
with Zwolle mustard	
Bitterballen	1 50
order as many as you want - per piece	
Bittergarnituur	15
cheese sticks, frikandel, chicken	
Jansen's snack platter	18
variety of snacks: cheese, dried sausage, olives, nuts	
Flammkuchen	13
bacon, old cheese, crème fraîche	
• home smoked salmon in stead of bacon	+2
French fries ✓	5
with mayonnaise	
French fries Deluxe ✓	7 50
with Parmesan and 3 dips	

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



KIDS

11.30 am - 9.30 pm

Dutch mini pancakes "Poffertjes" ✓	5
decorate your own	
Belle Burger	7 50
beef burger, french fries, mayonnaise	
Fish x chips	7 50
fried pieces of cod, french fries, mayonnaise	

NEITHER FISH OR MEAT
Our vegetarian dishes are indicated with a ✓ When preferred, other dishes can also be made vegetarian.

DINNER

5 pm - 9.30 pm

STARTERS		
	half	whole
Tomato soup ✓		8
crème fraîche, basil		
Zwolle mustard soup ✓		8
additional toppings		
• bacon		+1
• home smoked salmon		+2
Classic steak tartare	11	19
beef tartare, toasted brioche		
Vitello tonnato		17
rosé cooked veal, tuna mayonnaise, tomato, red onion, capers, arugula		
Gravad lax	10	17
salmon, horseradish, legumes		
Burrata ✓		15
the tastiest mozzarella, tomato, basil		
Waldorf salad ✓		15
Romaine lettuce, lemon mayonnaise, celery, walnuts, marinated grapes, red chicory		

CHEF'S MENU
We serve a 3-course menu during dinner. The menu is tailored to the season. Ask the staff for the current menu.

MAIN DISHES

	half	whole
Caesar Salad		18
Romaine lettuce, egg, anchovy, Parmesan, crispy chicken		
Risotto alla zucca ✓	10	17
risotto, pumpkin cubes and seeds, roasted almonds, balsamic vinegar		
Raviolini ✓	10	17
raviolini filled with ricotta and spinach pesto, pine nuts, Parmesan, arugula		
Jansen's burger		19 50
beef burger, cheese, tomato, pickle, onion, french fries		
Fish x chips		18 50
fried pieces of cod, remoulade, lettuce, french fries		
Small sole fish	15	25
baked small sole, fried baby potatoes, beurre noisette, capers, parsley, lemon		
Mac 'n Cheese lobster	13	22
pasta, shellfish sauce, gruyère		
Veal shoulder "Kalfssukade"	16	26
slowly cooked shoulder of veal, celeriac puree, king bolete, veal jus		
Beef tenderloin		29 50
baked tenderloin of 150 grams, celeriac puree, king bolete, spring onion		
• Big appetite?: 220 grams instead of 150 grams		+10

SIDE DISHES

French fries ✓	5
with mayonnaise	
French fries Deluxe ✓	7 50
with Parmesan and 3 dips	
Green salad ✓	5
Romaine lettuce, cucumber	
Veggies ✓	5
from the season	

DESSERT

11.30 am - 10 pm

Crème Brûlée	9
with soft serve	
Donut	9
two hot mini-donuts, cinnamon, mango sorbet ice cream	
Coupe Dame Blanche	10
soft serve, whipped cream, chocolate sauce	
Coupe coffee caramel	10
soft serve, caramel, espresso, syrup waffle	
Coupe red fruit	12
soft serve, meringue, red fruit	
Cheese platter	12 50
four kinds of cheese, apple syrup, plum hazelnut bread, roasted walnuts	

DELICIOUS CAKES
Our display case at the bar is stocked all day long with the most delicious cakes and pastries, made by the pastry chef of De Librije.



DESSERT WINES

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

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



SPARKLING WINES

Brasserie Jansen Cava Brut light and fresh dry	6 ⁵⁰	32 ⁵⁰
Vinada sparkling rose 0,0% only 21 calories per bottle	6 ⁵⁰	
Moët & Chandon Brut Champagne full mousse, fruity and fresh		70
Ruinart Brut Champagne fruity, creamy and rich		100

OUR WHITE WINES

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
Weingut Clemens Busch Riesling, ripe and refreshing		45
Domaine Matrot Chardonnay, rich and creamy from Burgundy		60

KISS OF THÉRÈSE

Our wine selection is personally composed by Thérèse, including her own wine in different styles: The Kiss of Thérèse

OUR ROSE WINES

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

OUR RED WINES

Kus van Thérèse Tempranillo, ripe and seductive	5	25
Astrid en Thérèse Primitivo, sultry, jammy red fruit	6	30
Dogajolo Toscane Sangiovese and Cabernet Sauvignon, powerful with soft tannins	6 ⁵⁰	32 ⁵⁰
Villa Blanche Malbec, robust and dominant	6 ⁵⁰	32 ⁵⁰
Weingut von der Mark Spätburgunder, juicy and earthy		45
Chateau Trimoulet Saint-Emilion Grand Cru Merlot and Cabernet Franc, dark fruit with some vanilla		60

SPARKLING COCKTAILS

Bras Bubble Cava with limoncello	7
Mimosa* Cava with fresh orange juice	7
Bellini* Cava with peach juice	7
Kir Royal* Cava with cassis liquor	7
Hugo by Scavi & Ray mix of elderflower, mint, lime and prosecco	7
Aperol Spritz mix of Aperol, prosecco, sparkling water and orange	8

(* can also be made alcohol-free)



COCKTAILS

Moscow Kiev mule vodka from Ukraine, Fever Tree ginger beer, mint, lemon	10
Licor 43 Sour Licor 43, lemon juice, eggwhite	9
Lynchburg Lemonade Jack Daniel's, Cointreau, lemon, Fuze Tea green	11
Espresso Martini espresso, wodka, coffee liquor	11
Long Island Iced Tea gin, tequila, wodka, rum, Cointreau, coke, lemon	11
Thérèse's Perfect Serve Rumour with Fever Tree ginger ale, ice and lime	11

GIN & TONIC

Tanqueray London Dry Gin with Fever Tree Indian tonic	10
Hendrick's Gin with Fever Tree Indian tonic	13
Gordon's Premium Pink Gin with Fever Tree Indian tonic	9
Jonnie's Perfect Serve Revenge with Fever Tree Indian tonic, ice and orange	11

COCKTAILS 0,0%

Dutchess 0,0% pink 0,0% gin and tonic	6
Sir James Mojito 0,0% with mint and ice	6 ⁵⁰

DRAFT BEER

Peroni Nastro Azzuro	25 cl	3 ²⁵
	50 cl	6 ⁵⁰
Grolsch Pure Weizen	30 cl	5
	50 cl	8 ⁵⁰
Beer of the season	30 cl	5 ⁵⁰

SEASONAL BEER

Each season we have a changing beer. Ask our staff for our beer of the moment.

BEERS ON BOTTLE

Our own BrasBier refreshing blond beer with a soft taste	4 ⁵⁰
Grimbergen Blanche fresh and herbal white abbey beer	5 ²⁵
Grimbergen Blond light and fruity sweet-bitter abbey beer	4 ⁷⁵
Grimbergen Double rich, full and sweet-bitter abbey beer	4 ⁷⁵
Grimbergen Triple herbal, spicy and fullbodied abbey beer	5 ⁷⁵
Librije's Kopstoot refreshing culinary blond beer brewed with gin and huacatay	4 ⁷⁵
Fourchette a blend of triple and blond, in cooperation with Michelin starred chefs	6
Maallust De Weldoener Blond bitter-sweet and supple blond beer	6 ²⁵
Rodenbach Fruitage fresh and fruity cherrybeer	4 ⁷⁵

BEERS 0,0%

Peroni Libera 0,0% malty and slightly sweet, slightly bitter	3 ²⁵
Grolsch Weizen 0,0% fruity, fresh, fullbodied	3 ⁷⁵
Grolsch Radler 0,0% slightly sweet, citrus	3 ⁵⁰



BIOLOGICAL COFFEE AND MORE

Coffee	2 ⁹⁰
Cappuccino for kids with hot chocolate in stead of espresso	3 ²⁰
Caffè latte	3 ⁹⁰
Latte macchiato	4
Espresso	2 ⁹⁰
Espresso doppio	4 ⁵⁰
Espresso macchiato	3 ²⁰
Flat white	4 ⁷⁰
Cappo frappé a cappuccino poured over ice cubes	3 ²⁰
Coffee complete coffee or cappuccino, with real whipped cream and a bowl of luxury chocolates	9
Coffee complete de luxe coffee or cappuccino, 2 liqueurs (Limoncello and Moretta Covalo), with real whipped cream and a bowl of luxury chocolates	11
Hot chocolate	3 ³⁰
Whipped cream	0 ⁵⁰
Shot of caramel syrup	1
Extra shot of espresso	1 ⁵⁰
Oatmilk in stead of cowmilk	+0 ⁵⁰

BIOLOGICAL TEA

Té de Origen Fairtrade and organic tea in different fine flavors	2 ⁹⁰
Fresh mint or ginger tea	3 ⁸⁰
Chai tea latte cinnamon or vanilla	4

(BIO)LOGICAL DON'T YOU THINK?

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

SOFT DRINKS

Coca Cola regular, zero	25 cl	3
Coca Cola the original bottle regular, zero	33 cl	3 ⁷⁰
Fanta orange, cassis		3
Sprite		3
Rivella		3 ²⁰
Finley tonic, ginger ale, bitter lemon		3 ²⁰
Fuze Tea sparkling lemon, green, mango		3 ²⁰
Van Nahmen juices choose between: rhubarb, apple, white grape, peach		3 ³⁰
Fresh orange juice		4
Big Tom Spiced tomato juice		3 ⁵⁰
Fristi		2 ⁹⁰
Chocomel		2 ⁹⁰
Chaudfontaine sparkling or still	25 cl	2 ⁸⁰
Marie Stella Maris sparkling or still	75 cl	6

COFFEE WITH A SPIRIT

Bras coffee with Baileys	7 ⁷⁵
Irish coffee coffee with Jameson, sugar and whipped cream	7 ⁷⁵
French coffee coffee with Grand Marnier and whipped cream	7 ⁷⁵
Spanish coffee coffee with Liqor 43 and whipped cream	7 ⁷⁵
Italian coffee coffee with Amaretto and whipped cream	7 ⁷⁵
Dokkumer coffee coffee with Beerenburg, sugar and whipped cream	7 ²⁵

DELICIOUS CAKES

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SPIRITS

Young genever, Old genever, vieux	3
Beerenburg	4
Jägermeister	4

WHISKEY

Johnny Walker Red Label	6 ⁵⁰
Johnny Walker Black Label	7
Ballantine's Blended Scotch Whisky	6 ⁵⁰
Jameson Irish Whiskey	6 ⁵⁰
Jack Daniel's Tennessee Whiskey	6 ⁵⁰
Glenmorangie Single Malt 10 y.o.	8 ⁵⁰
Highland Park Single Malt 12 y.o.	9

COGNAC

Martell Cognac vs	7
Courvossier Cognac VSOP	8
Martell Cognac VSOP	9

NIGHTCAPS

Baileys coffee cream liquor	4 ⁵⁰
Grand Marnier orange liquor	4 ⁵⁰
Licor 43 vanilla liquor	4 ⁵⁰
Amaretto di Saronno almond liquor	4 ⁵⁰
Sambuca Molinari or Black	4 ⁵⁰
Frangelico hazelnut liquor	4 ⁵⁰
Limoncello lemon liquor	5
Averna Amaro gentle herbal bitter	5
Grappa di Barbera	7 ⁵⁰
Grappa Sarpa di Poli	7 ⁵⁰
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
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BOTANICAL SPIRITS

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