

BRASSERIE JANSEN

ENGLISH MENU



“THE BELLY IS THE BOSS OF THE BRAIN”

Welcome to Brasserie Jansen. The brasserie where we welcome you daily. 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 - 3.30 pm

Eggs	
Eggs Benedict ✓ brioche, two poached eggs, Hollandaise sauce	10
• with bacon	+2
• with home smoked salmon	+4
Sunny side up fried egg sandwich sourdough, three fried eggs, ham and/or cheese	12 ⁵⁰
Omelet ✓ sourdough, egg, Parmesan, spring onion, tomato, basil	12 ⁵⁰
• with bacon	+2
• with home smoked salmon	+4

COLD LUNCH

Tuna salad sourdough, lemon mayonnaise, Amsterdam onion	12
Avocado ✓ sourdough, hummus, tomato, poached egg	12
• with home smoked salmon	+4
Home smoked salmon sourdough, horseradish, capers	13
Ossenworst sourdough, piccalilly mayonnaise, Amsterdam- and crispy onions	13
Clubsandwich chicken, tomato, egg, bacon, chips	16 ⁷⁵
Veggie Clubsandwich ✓ avocado, cheese, tomato, egg, chips	15 ⁷⁵
Caesar Salad Romaine lettuce, egg, anchovy, croutons, Parmesan, crispy chicken	19
Thérèse's favourite winter salad ✓ little gems, red chicory, Roquefort cheese, curry cashews, celery, pear, lemon mayonnaise	15 ⁷⁵
Jansen's steak tartare beef tartare, toasted sourdough, stuffed egg	20
Burrata salad ✓ the tastiest mozzarella, tomato, basil oil	15 ⁷⁵
• with Jamon Ibérico	+4

12 O'CLOCK

tomato soup, mini Jansen's burger and Egg Benedict	15
• with bacon	+1 ⁵⁰
• with home smoked salmon	+2

HOT LUNCH

Tomato soup ✓ crème fraîche, basil	9
Zwolle mustard soup ✓ • with bacon	9
• with home smoked salmon	+1 ⁵⁰
Soup of the season ask our staff for our soup of the moment	9
Two croquettes sourdough, Zwolle mustard	11
Croque Monsieur grilled sourdough sandwich ham/cheese, bechamel	9 ⁵⁰
Croque Madame grilled sourdough sandwich ham/cheese, bechamel, fried egg	10 ⁵⁰
Chicken Melt toasted sourdough, chicken, cheese, pickles, bbq-sauce	14 ⁵⁰
Tuna Melt toasted sourdough, tuna salad, cheese, red onion	14
Caprese Melt ✓ ciabatta bread, mozzarella, tomato, pesto	13
• with Jamon Ibérico	+4
Jansen's burger beef burger, cheese, tomato, pickle, onion, french fries	20
Pasta con gamberi pasta aglio e olio with prawns	23

SNACKS

11.30 am - 10 pm

Bread x Dips ✓ break bread, aioli, herb butter, pesto	7 ⁷⁵
Jansen's threesome home smoked salmon, tomato and mozzarella, jamon Ibérico, crackers	14
Bruschetta ✓ tomato, garlic - 3 pieces	4 ⁷⁵
Jamon Ibérico plate of Pata Negra	14 ⁵⁰
Oysters red wine vinegar, shallot, lemon - a piece	4 ⁵⁰
Bitterballen order as many as you want - a piece	1 ⁵⁰
Bites platter cheese sticks, frikandel, chicken	15 ⁷⁵
Cheese and sausage platter young cheese, dried sausage, Zwolle mustard	12 ⁵⁰
Ossenworst raw beef sausage, piccalilly, onions, toast	12 ⁵⁰
Flammkuchen bacon, old cheese, crème fraîche	14
• with home smoked salmon in stead of bacon	+2
French fries ✓ with mayonnaise	5 ²⁵
French fries Deluxe ✓ with Parmesan, sriracha, piccalilly, basil mayo	7 ⁷⁵

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" ✓ decorate your own	6 ²⁵
Belle Burger beef burger, french fries, mayonnaise	9
Fish x chips fried pieces of cod, french fries, mayonnaise	9

DINNER

5 pm - 9.30 pm

STARTERS

Tomato soup ✓ crème fraîche, basil	half	whole
Zwolle mustard soup ✓ • with bacon		9
• with home smoked salmon		9
Soup of the season ask our staff for our soup of the moment		9
Jansen's steak tartare beef tartare, toasted brioche, stuffed egg	11	20
Crayfish "Poffertjes" avocado, couscous, basil, cucumber		17 ⁵⁰
Thinly slices salmon home smoked salmon, capers, crème fraîche, lettuce, toasted brioche	11 ⁵⁰	19
Burrata salad ✓ the tastiest mozzarella, tomato, basil oil		15
• with Jamon Ibérico		+4
Thérèse's favourite winter salad ✓ little gems, red chicory, Roquefort cheese, curry cashews, celery, pear, lemon mayonnaise		15 ⁷⁵

MAIN DISHES

Caesar Salad ✓ Romaine lettuce, egg, anchovy, croutons, Parmesan, crispy chicken		half	whole
Risotto alla zucca ✓ risotto with pumpkin, pumpkin seeds, balsamic glaze, arugula, Parmesan			19
Tortellini ai porcini ✓ tortellini filled with porcini mushrooms, creamy mushroom sauce, sautéed shiitake mushrooms, Parmesan, arugula			19
Jansen's burger beef burger, cheese, tomato, pickles, onion, french fries			20
Fish x chips fried pieces of cod, remoulade, green salad, french fries			19 ⁵⁰
Red mullet fillet pan-seared skin-on, served with pumpkin risotto, chive-butter sauce, baby carrots, broccoli	18		26
Pasta con gamberi pasta aglio e olio with prawns			23
Stew from Zwolle beef stew with a touch of Jonnie Boer's seasoning, cascogne mash, pan-fried Brussels sprouts with bacon			25
Beef tenderloin baked tenderloin, cascogne puree	22		30
shiitake, broccoli, veal jus			

NEITHER FISH OR MEAT

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

SIDE DISHES

French fries ✓ with mayonnaise	5
French fries Deluxe ✓ with Parmesan, sriracha, piccalilly, basil mayo	7 ⁵⁰
Green salad ✓ Romaine lettuce, cucumber	5
Brussels sprouts pan-fried with bacon	5

DESSERT

11.30 am - 10 pm

Crème Brûlée orange crème brûlée with soft serve	9
Chocolate moelleux chocolate cake with liquid core with soft serve	10
Pancakes vanilla sauce, tangerine, sorbet ice cream	10 ⁵⁰
Coupe Dame Blanche soft serve, whipped cream, chocolate sauce	10
Coupe coffee caramel soft serve, espresso-caramel sauce, syrup waffle	10 ⁵⁰
Cheese platter four kinds of cheese, apple syrup, plum hazelnut bread, walnuts	13

DELICIOUS CAKES

Our display case at the bar is stocked all day long with the most delicious cakes and pastries.



DESSERT WINES

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



FOR YOUR CONVENIENCE

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

SPARKLING WINES

Clos Amador Cava Brut light and fresh dry	6 ⁵⁰	32 ⁵⁰
Vinada sparkling rose 0,0% only 21 calories per bottle	8	
Moët & Chandon Brut Champagne full mousse, fruity and fresh		80
Ruinart Brut Champagne fruity, creamy and rich		100

OUR WHITE WINES

Kus van Thérèse Sauvignon Blanc, aromatic and refined	5 ²⁵	26 ⁵⁰
Domaine Montrose Chardonnay, soft and round	5 ²⁵	26 ⁵⁰
Astrid en Thérèse Pinot Grigio, fruit-driven and floral	6 ²⁵	31 ⁵⁰
Castelo de Medina Verdejo, delicate and herbal	6 ⁵⁰	32 ⁵⁰
Villa Blanche Chardonnay, fruity and oak-aged	6 ⁵⁰	32 ⁵⁰
Weingut Clemens Busch Riesling, ripe and refreshing		45
Small Family Sauvignon Blanc, fresh and vibrant from Marlborough		45
Sylvain Bzikot Bourgogne Blanc Chardonnay, rich and creamy from Burgundy		65

KUS VAN THÉRÈSE

Our wine selection is personally composed by Thérèse, including her own wine in different styles: "Kus van Thérèse"

OUR ROSÉ WINES

Domaine Montrose South of France blend, herbal and light	5 ²⁵	26 ⁵⁰
Ikalesken Rosado Bobal rosé, juicy, red fruit	5 ²⁵	26 ⁵⁰
AIX rosé de Provence fresh, juicy, full, herbal		60
Chateau Miraval quality wine from Provence, creamy and delicate		70

OUR RED WINES

Kus van Thérèse Tempranillo, ripe and seductive	5 ²⁵	26 ⁵⁰
Astrid en Thérèse Primitivo, sultry, jammy red fruit	6 ²⁵	31 ⁵⁰
Dogajolo Toscane Sangiovese and Cabernet Sauvignon, powerful with soft tannins	7	35
Villa Blanche Malbec, robust and dominant	6 ⁵⁰	32 ⁵⁰
Weingut von der Mark Spätburgunder, juicy and earthy		45

SPARKLING COCKTAILS

Bras Bubble Cava with limoncello	7
Mimosa* Cava with fresh orange juice	7 ²⁵
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 Aperol, cava, sparkling water and orange	9
Limoncello Spritz Limoncello, cava, sparkling water and lemon	9

(* can also be made alcohol-free)



COCKTAILS

Moscow Kiev mule vodka from Ukraine, Fever-Tree Ginger Beer, mint, lemon	10 ⁵⁰
Licor 43 Sour Licor 43, lemon juice, eggwhite	9 ⁵⁰
Negroni Sbagliato Campari, vermouth, cava	9 ⁵⁰
Mojito rum, sparkling water, bitter lemon, mint	11
Espresso Martini espresso, wodka, coffee liquor	11 ⁵⁰
Dark 'n Stormy rum, Fever-Tree Ginger Beer, lime	10 ⁵⁰
Rumour Paloma Thérèse's Rumour Rum, Fever-Tree Pink Grapefruit Soda, lemon	13
Thérèse's Rumour Rum Perfect Serve with Fever-Tree Ginger Ale, lime	12 ⁵⁰

GIN & TONIC

Sir Edmond Gin with Fever-Tree Raspberry & Rhubarb Tonic, mint	12 ⁵⁰
Tanqueray London Dry Gin with Fever-Tree Mediterranean Tonic, lime	12 ⁵⁰
Hendricks Gin with Fever-Tree Elderflower Tonic, cucumber	12 ⁵⁰
Jonnie's Revenge Genever Perfect Serve with Fever-Tree Mediterranean Tonic, orange	12 ⁵⁰

COCKTAILS 0,0%

Gin Tonic Strawberry 0,0% with mint and orange	6 ⁷⁵
Sir James Mojito 0,0% with mint and ice	6 ⁷⁵

DRAFT BEER

Peroni Nastro Azzuro	25 cl	3 ⁵⁰
	50 cl	7
Grolsch Pure Weizen	30 cl	6
	50 cl	10
Beer of the season	30 cl	6 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	5 ⁵⁰
Grimbergen Blond light and fruity sweet-bitter abbey beer	5 ⁵⁰
Grimbergen Double rich, full and sweet-bitter abbey beer	5 ⁵⁰
Grimbergen Triple herbal, spicy and fullbodied abbey beer	6 ⁵⁰
Librije's Kopstoot refreshing culinary blond beer brewed with gin and huacatay	7
Fourchette a blend of triple and blond, in cooperation with Michelin starred chefs	6 ²⁵
Texels Skiller white fresh and fruity white beer	6
Texels Vuurbaak malty, fruity and soft bitter Irish Red Ale	6
Rodenbach Fruitage fresh and fruity cherrybeer	4 ⁷⁵
Corona Extra fresh and light Mexican beer	6 ⁵⁰

BEERS 0,0%

Peroni Libera 0,0% malty and slightly sweet, slightly bitter	4
Grolsch Weizen 0,0% fruity, fresh, fullbodied	4
Grolsch Radler 0,0% slightly sweet, citrus	4



BIOLOGICAL COFFEE AND MORE

Coffee	3
Cappuccino for kids with hot chocolate in stead of espresso	3 ³⁰
Caffè latte	4
Latte macchiato	4
Espresso	3
Espresso doppio	4 ⁷⁵
Espresso macchiato	3 ²⁵
Flat white	5
Cappo frappé a cappuccino poured over ice cubes	3 ²⁵
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 ⁵⁰
Hot chocolate	3 ⁵⁰
Whipped cream	0 ⁶⁰
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	3
Fresh mint or ginger tea	4
Chai tea latte cinnamon or vanilla	4 ²⁵

(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	3	
Fanta orange, cassis	3	
Sprite Zero	3	
Rivella	3 ²⁵	
Royal Bliss tonic, ginger ale, bitter lemon	3 ⁵⁰	
Fuze Tea sparkling lemon, green, mango	3 ⁵⁰	
Van Nahmen juices choose between: rhubarb, peach	3 ⁵⁰	
Applejuice	3 ²⁵	
Fresh orange juice	5	
Big Tom Spiced tomato juice	5 ⁷⁵	
Fristi	3 ²⁵	
Chocomel	3 ²⁵	
Chaudfontaine sparkling or still	25 cl	2 ⁹⁵
Marie Stella Maris sparkling or still	75 cl	7

COFFEE WITH A SPIRIT

Bras coffee coffee with Baileys, whipped cream	8
Irish coffee coffee with Jameson, brown sugar and whipped cream	8
French coffee coffee with Grand Marnier and whipped cream	8
Spanish coffee coffee with Liqor 43 and whipped cream	8
Italian coffee coffee with Amaretto and whipped cream	8
Dokkumer coffee coffee with Beerenburg, sugar and whipped cream	8

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	9 ⁵⁰
Jameson Irish Whiskey	6 ⁵⁰
Jack Daniel's Tennessee Whiskey	7

Glenmorangie Single Malt 10 y.o.	10
Highland Park Single Malt 12 y.o.	10

COGNAC

Martell Cognac vs	9
Courvousier Cognac VSOP	10
Martell Cognac VSOP	11

NIGHTCAPS

Baileys coffee cream liquor	4 ⁷⁵
Grand Marnier orange liquor	7 ⁵⁰
Licor 43 vanilla liquor	5 ⁵⁰
Disaronno Originale almond liquor	5
Tia Maria coffee liquor	4 ⁷⁵
Cointreau orange liquor	6 ²⁵
Drambuie honey-whisky liquor	7 ⁵⁰
Sambuca Molinari	4 ⁷⁵
Frangelico hazelnut liquor	4 ⁷⁵
Limoncello di Filletto lemon liquor	5 ²⁵
Averna Amaro gentle herbal bitter	5 ²⁵
Grappa di Barbera	8
Jonnie's Revenge Botanical genever	8
Thérèse's Rumour Botanical rum	8

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.