

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 our staff know so that we can accommodate them.

Enjoy!

Kind regards,
Jonnie & Thérèse Boer
and team Brasserie Jansen

Our terrace is endorsed by:



LUNCH

11.30 am - 3.30 pm

EGGS

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

COLD LUNCH

Tuna salad	12
sourdough, lemon mayonnaise, Amsterdam onion	
Avocado ✓	12
sourdough, hummus, tomato, poached egg	
• with home smoked salmon	+4
Home smoked salmon	13
sourdough, horseradish, capers	
Ossenworst	13
sourdough, curry mayonnaise, Amsterdam- and crispy onions	
Clubsandwich	16 ⁷⁵
chicken, tomato, egg, bacon, chips	
Veggie Clubsandwich ✓	15 ⁷⁵
avocado, cheese, tomato, egg, chips	
Caesar Salad	19
Romaine lettuce, egg, anchovy, croutons, Parmesan, crispy chicken	

Thérèse's favorite spring salad ✓ 15⁷⁵
little gem, feta, white asparagus, edamame, sugar snaps, radish, cucumber, basil yogurt dressing

Jansen's steak tartare 20
beef tartare, toasted sourdough, stuffed egg

Burrata salad ✓ 15⁷⁵
the tastiest mozzarella, tomato, basil oil
• with Jamon Ibérico +4

HOT LUNCH

Tomato soup ✓	9
crème fraîche, basil	
Zwolle mustard soup ✓	9
• with bacon	+1 ⁵⁰
• with home smoked salmon	+2
Soup of the season	9
ask our staff for our soup of the moment	
Two croquettes	11
sourdough, Zwolle mustard	
Croque Monsieur	9 ⁵⁰
grilled sourdough sandwich ham/cheese, bechamel	
Croque Madame	10 ⁵⁰
grilled sourdough sandwich ham/cheese, bechamel, fried egg	

12 O'CLOCK

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

Chicken Melt 14⁵⁰
toasted sourdough, chicken, cheese, pickles, bbq-sauce

Tuna Melt 14
toasted sourdough, tuna salad, cheese, red onion

Caprese Melt ✓ 13
ciabatta, mozzarella, tomato, pesto
• with Jamon Ibérico +4

Philly cheesesteak sandwich 15
ciabatta, roast bavette, pickled onions, cheddar, cornichons, sriracha mayonnaise

Jansen's burger 20
beef burger, cheese, tomato, pickle, onion, french fries

SNACKS

11.30 am - 10 pm

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

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

DINNER

5 pm - 9.30 pm

STARTERS

Tomato soup ✓	half	whole
crème fraîche, basil		9
Zwolle mustard soup ✓		9
• with bacon		+1 ⁵⁰
• with home smoked salmon		+2
Soup of the season		9
ask our staff for our soup of the moment		
Jansen's steak tartare	11	20
beef tartare, toasted brioche, stuffed egg		
Spicy egg		13
boiled egg, spicy mayonnaise, toasted brioche		
• with prawns		+4

ESCARGOTS GRATINÉS

snails gratinated with garlic butter, cheese foam, toasted ciabatta 14

Thinly slices salmon 11⁵⁰ 19
home smoked salmon, capers, crème fraîche, lettuce, toasted brioche

Burrata salad ✓ 15
the tastiest mozzarella, tomato, basil oil
• with Jamon Ibérico +4

Thérèse's favorite spring salad ✓ 15⁷⁵
little gem, feta, white asparagus, edamame, sugar snaps, radish, cucumber, basil yogurt dressing

MAIN DISHES

Caesar Salad	half	whole
Romaine lettuce, egg, anchovy, croutons, Parmesan, crispy chicken		19
Risotto alla asparagi bianchi ✓		19
risotto, white asparagus, peas, sugar snaps, garlic, Parmesan		
Ravioli con burrata e limone ✓		19
Ravioli filled with burrata and lemon, puttanesca sauce, cherry tomatoes, Parmesan, arugula		
Jansen's burger		20
beef burger, cheese, tomato, pickles, onion, french fries		

ASPARAGUS À LA FLAMANDE

white asparagus, ham, potatoes with parsley, boiled egg, Hollandaise sauce 24

Fish x chips 19⁵⁰
fried pieces of cod, remoulade, green salad, french fries

Seabass fillet 18 26
pan-fried with gnocchi, porcini cream sauce, shiitake mushrooms, sugar snaps

Pasta con gamberi 23
pasta aglio e olio with prawns

Ossobuco 25
braised veal shank with crispy polenta, olives, zucchini, puttanesca sauce

Beef tenderloin 22 30
baked tenderloin, cascogne puree, shiitake, sugar snaps, veal jus

DINNER

5 pm - 9.30 pm

SIDE DISHES

French fries ✓	5 ²⁵
with mayonnaise	
French fries Deluxe ✓	7 ⁷⁵
with Parmesan and sriracha-, curry- and basil mayo	
Green salad ✓	5
Romaine lettuce, cucumber	
Vegetables ✓	5
of the season	



DESSERT

11.30 am - 10 pm

Crème Brûlée	9
orange crème brûlée with soft serve	
Chocolate moelleux	10
chocolate cake with liquid core with soft serve	
Tarte Tatin	10 ⁵⁰
caramelized apple, puff pastry, soft serve, caramel sauce, amaretti cookies	
Coupe Dame Blanche	10
soft serve, whipped cream, chocolate sauce	
Coupe coffee caramel	10 ⁵⁰
soft serve, espresso-caramel sauce, syrup waffle	
Cheese platter	13
four kinds of cheese, apple syrup, plum hazelnut bread, walnuts	

DELICIOUS CAKES

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



DESSERT WINES

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	

SPARKLING WINES

Clos Amador Cava Brut or Rosé light and fresh dry	6 ⁵⁰	32 ⁵⁰
Vintense Brut or Rosé 0,0% piccolo o.2 l - fresh, fruity, no alcohol	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 Terret and Sauvignon Blanc, fresh and refined	5 ⁵⁰	27 ⁵⁰
Yalumba Viognier, floral and rich	6 ²⁵	31 ⁵⁰
Astrid en Thérèse Pinot Grigio, fruit-driven and aromatic	6 ²⁵	31 ⁵⁰
Kus van Thérèse Verdejo, delicate and herbal	6 ²⁵	31 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

Kus van Thérèse rosé made of Grenache and Pinot Noir, juicy, red fruit	5 ⁵⁰	27 ⁵⁰
Astrid en Thérèse Ciao! Pinot Grigio blush rosé, herbal and light	6 ²⁵	31 ⁵⁰
AIX rosé de Provence fresh, juicy, full, herbal	50	
Chateau Miraval quality wine from Provence, creamy and delicate	70	

OUR RED WINES

Kus van Thérèse Marselan and Syrah, ripe and seductive	5 ⁵⁰	27 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 ⁶⁰
	50 cl	7 ²⁰
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
Grolsch Zomerzon fresh and fruity wheat ale	4 ⁵⁰
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 Zomertijd 0,0% softbitter, fruity	4



FOR YOUR CONVENIENCE

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

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, whipped cream	8
French coffee coffee with Grand Marnier, whipped cream	8
Spanish coffee coffee with Liqor 43, whipped cream	8
Italian coffee coffee with Amaretto, whipped cream	8
Dokkumer coffee coffee with Beerenburg, sugar, whipped cream	8

DELICIOUS CAKES

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

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
Courvossier 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.