

DE YSBREEKER.

DINNER

STARTERS

PUMPKINSOUP

roasted pumpkin soup
with crème fraîche, fried parsley
and pepitas 8.75

OYSTERS 'ROC'H VIANNEC' (3/6 pcs.)

with mignonette & Thai dressing
12.50/25.00

CAN OF SARDINES

'LA PERLE DES DIEUX'

with lemon, bread and butter 11.50

BALIK SALMON

'Balik' style smoked salmon
with roseval salad, fennel crudité
and dill mayonnaise 13.25

STEAK TARTARE PRÉPARÉ

with a poached egg and toast 15.50

PÂTÉ DE CAMPAGNE

with onion compote, mustard
and pickles 11.50

YSBREEKER CHARCUTERIE (2 PERS.)

morcilla Iberico, salchichon Iberico,
chorizo and Duroc ham 32.50

BURRATA

with caponata and basil oil 14.50

RED QUINOA SALAD

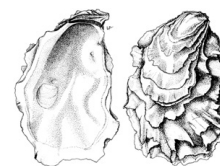
with feta from Ransdorp 15.75

CAESAR SALAD

with poached egg, anchovies, croutons
and Parmesan 12.25/16.50

Oysters

Fines Claires Roc'h Viannec



*with mignonette & Thai dressing
(3/6 pcs) 12.50/25.00*

MAIN COURSES

MEAT & POULTRY

YSBREEKER BURGER *

regional free-range beef with 'smokey Bourbon
BBQ sauce' and cheese 17.50

STEAK TARTARE PRÉPARÉ

with a poached egg and toast 15.50/20.50

ROUND STEAK *

with béarnaise or red wine-shallot sauce 22.50

RIBEYE *

with béarnaise or red wine-shallot sauce 32.50

CÔTE DE BOEUF * (2 PERS.)

with béarnaise and red wine-shallot sauce,
chimichurri, fries, green salad, vegetables
and beurre Café de Paris 79.00

SEA FOOD

HALF OR WHOLE LOBSTER

with truffle butter and spinach
31.50/59.50

COD

with potato mousseline, purple carrot,
sapphire and mustard beurre blanc 29.00

CATCH OF THE DAY

- market price -

VEGETARIAN

RISOTTO

with porcini and oyster mushrooms,
a poached egg and Parmesan and a
white truffle & porcini sauce 21.50

VEGAN

VEGAN BURGER

by Moving Mountains with
'smokey Bourbon BBQ sauce'
and plant-based cheese 18.90

CAULIFLOWER STEAK

with crispy chick peas,
onion cream, smoked almonds
and an herb emulsion 23.50

LENTIL STEW

with roasted pumpkin,
sage, parsnip puree
and pommes paille 23.50

CHILDREN'S MENU

HAMBURGER 11.75

with fries, cheese and apple compote

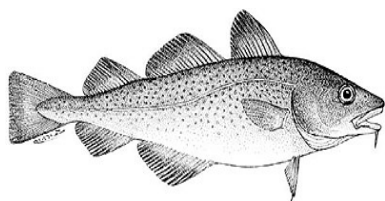
FISH FILLET 11.75

with fries and apple compote

PASTA 11.75

with tomato sauce and cheese

catch of the day



- market price -

SIDE DISHES

BREAD with olive oil (1 prs.) 1.50

FRIES with mayonnaise 6.50

ROSEVAL POTATOES

with crème fraîche & chives 4.50

SEASONAL VEGETABLES 4.95

GREEN SALAD 3.85

TOAST 2.00

 Served without side dishes

*From 'Lindenhoff' butchery

DESSERTS & PASTRIES

YSBREEKER CHOCOLATE DESSERT

with caramel, peanuts and hazelnuts 12.50

TARTE TATIN

with crème fraîche or vanilla ice cream 8.75/9.75

MOELLEUX AU CHOCOLAT with mascarpone ice cream 12.50

CRÈME BRÛLÉE 8.25

CHEESE PLATTER from fromagerie Kef 15.95

AFFOGATO vanilla ice cream with espresso 5.25

YSBREEKER BROWNIE 4.00

VEGAN CHOCOLATE CAKE with coconut by Rose & Vanilla 7.00

CANELE with miso butter 3.50

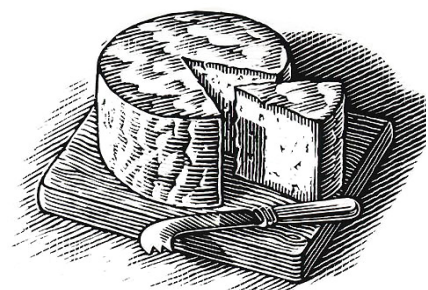
PASTEL DE NATA Portuguese pastry 3.50

APPLE PIE by patisserie Kuyt 6.25

CHEESECAKE by patisserie Holtkamp 6.25

CHOCOLATE TRUFFLES by patisserie Holtkamp (2 pcs.) 3.50

YSBREEKER WEESPERMOP almond pastry 1.95



cheese platter

a selection of cheeses from fromagerie
Abraham Kef 15.95

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DRINKS

WINE		BEER		APERITIF			
<u>SPARKLING</u> (glass or bottle) CAVA BRUT MONT FERRANT “L'AMERICANO” macabeo, xarel-lo & parrellade, Penedès, Spanje 7,90/43,50 CRÉMANT DE LOIRE Chateau de Passavant, chenin blanc, chardonnay & cabernet Franc, Loire, France 12.65/69.50 VINCENT RENOIR Adrien Renoir, pinot noir & chardonnay, Champagne, France 98.50		<u>ROSÉ</u> (glass or bottle) STEFF Henri Bonnaud, cinsault grenache noir & syrah, 2024, Provence, France 6.95/38.50		<u>CAMPARI</u> 5.95 RICARD 6.50 WILLEM'S WERMOED vermouth Dutch Dry <i>white</i> 7.75 Original Sweet <i>red</i> 8.40			
<u>WHITE</u> (glass or bottle) YSBREEKER WHITE grenache & muscat, 2023, Languedoc, France 5.95/32.75 CUVÉE WEISS Pflüger, weissburgunder & chardonnay, 2024, Pfalz, Germany 6.45/35.50 KIMA Possente, catarratto, 2024, Sicily, Italy 7.10/39.00 GESTELAER Wijngoed Wolf, souvignier gris, pinot gris, sauvignac, cabernet blanc & johanniter, 2023, Sint Michielsgestel, the Netherlands 9.95/54.50 LA HUNAUDIÈRE Fabien Duveau, chenin blanc, 2024, Saumur, France 8.20/45.00 RIESLING Brüder Dr. Becker, riesling, 2023, Rheinhessen, Germany 8.55/47.00 L'ANEC MUT Mont-Ferrant, macabeo, parellada, xarel-lo & malvasia, 2024, Penedès, Spain 7.90/43.50 BLANC DE NOIRS Baeder, spätburgunder, frühburgunder, 2023, Rheinhessen, Germany 8.90/49.00 CHARDONNAY Domaine La Colombette, chardonnay, 2023, Languedoc, France 8.45/46.50		<u>RED</u> (glass or bottle) YSBREEKER RED merlot, syrah & cabernet sauvignon, 2023, Languedoc, France 5.95/32.75 CALABUIG Bodegas Arraez, tempranillo, Valencia, Spain 6.35/34.95 SPÄTBURGUNDER Heger, spätburgunder, 2020, Baden, Germany 7.85/43.00 A GRAND PAS Le Cellier du Pic, carignan, 2024, Languedoc, France 7.90/43.50 LÈGENDE Château de Tréviac, grenache & syrah, 2022, Corbières, France 8.65/47.50 DOS Rafael Cambra, cabernet sauvignon, monastrell & cabernet franc, Valencia, Spain 8.90/43.50 JAGO VALPOLICELLA RIPASSO Villa Spinoza, corvina & rondinella, 2022, Valpolicella, Italy 9.30/50.50		<u>MIX</u> YSBREEKER NEGRONI 11.25 DUTCH & STORMY Spice & Seasalt Union rum, Fever Tree Gingerbeer, Angostura bitters & lime 13.50 RABARBER SPRITZ Reben rhubarb liqueur, Spumante, soda water & mint 12.25 CLEMENTINO SPRITZ Clementino, Spumante, soda water & tangerine 12.25			
<u>WHITE</u> (per bottle) CHABLIS Pascal Marchand, chardonnay, 2022, Chablis, France 59.00 LE HAUT-LIEU Domaine Huet, chenin blanc, 2023, Vouvray, France 69.00		<u>RED</u> (per bottle) BAROLO Diego Conterno, Le Coste di Montiforte, nebbiolo, Piemonte, Italy 98.00 NO WINE'S LAND Matthieu Barret, syrah, 2022, Côtes du Rhône, France 53.00		<u>GIN & TONIC</u> YSBREEKER GIN & TONIC 11.40 Ysbreeker gin with Fever Tree Indian Tonic & lemon GIN MARE & TONIC 12.65 Gin Mare with Fever Tree Mediterranean Tonic & rosemary HENDRICKS GIN & TONIC 13.25 Hendricks gin with Fever Tree Indian Tonic & cucumber COPPERHEAD GIN & TONIC 12.65 Copperhead gin with Fever Tree Elderflower Tonic & lemon			
<u>ALCOHOL FREE</u> RAISIN 0.0 Loire, France 5.95/32.75 RAISIN MOUSSEREND 0.0 Loire, France 36.00		<u>ALCOHOL FREE</u> BRAND Weizen (5.0%) 4.20 Autumn Bock (7.5%) 6.50 BIRA MORETTI Pilsner (4.6%) 4.95 HEINEKEN 0.0 Pilsner (0.0%) 3.95 PAULANER Hefe-Weissbier (5.5%) 6.75/large 11.50 TEXELS Skuumkoppe, dunkelweizen (6.0%) 6.50 ABDIJ AFFLIGEM Affligem Blonde (6.8%) 6.95 MOERSLEUTEL Crank the juice, Hazy IPA (5.5%) 6.95 DE KONINCK Bolleke, Amber (5.2%) 6.95 BRASSERIE D'ACHOUFFE La Chouffe, Blonde (8.0%) 6.95 DELIRIUM Tremens, Blond (8.5%) 6.95 BROUWERIJ HET ANKER Gouden Carolus Classic, Dubbel (8.5%) 6.95 CIDER BEAR CIDER Original Cloudy, bottle (4.5%) 6.90 BOTTLES AND CANS DUVEL Blond (8.5%) 7.75 WESTMALLE Dubbel (7.0%) 7.25 ORVAL Trappist (6.2%) 8.80 SOL Cerveza (4.5%) 6.95 BOON Kriek (4.0%) 6.95 ALCOHOL FREE BRAND Weizen (0.0%) 5.50 AFFLIGEM Blond (0.0%) 6.75 HOMELAND Luwte Citrus Blond (0.5%) 6.95		<u>ALCOHOL FREE</u> SANBITTER 3.75 ORANGE & GRAPEFRUIT SPRITZ Willem's Wermoe 0.0, Fever Tree Indian tonic & orange 9.25 VIRGIN GIN & TONIC Copperhead 0.0 with Fever Tree Elderflower Tonic & lemon 9.95 ELDERFLOWER SPRITZ Agroposta syrup, soda water, orange & rosemary 5.00 DISTILLED WHISKY GLENMORANGIE 10 years 6.60 TULLAMORE DEW 6.90 THE MACALLAN 12 years, double cask 9.50 WOODFORD RESERVE 7.15 KILCHOMAN MACHIR BAY 8.25 NIKKA COFFEY MALT 8.65 MILLSTONE 92 RYE 7.50 SPIRITS IJSBREKER Dutch peppermint liqueur 5.00 BOOZY GINGER JUICE 6.00 REBEN RABARBERIQUE Dutch rhubarb liqueur 6.50 YSBREEKER VODKA 6.85 KETEL ONE VODKA 8.25 DON JULIO TEQUILA 8.25 ACQUA DI CEDRO LIQUORE 7.45 DIVERSE JENEVERS from 4.30 RUM UNION RUM SPICE & SEASALT 7.00 PLANTATION THREE STARS 3 years 6.80 FLOR DE CANA 12 years 7.00 DIGESTIVES CHATEAU MONTIFAUD VS 7.45 TARIQUET ARMAGNAC 8.25 CALVADOS DU BREUIL VSOP 7.50 QUAGLIA GRAPPA NEBIOLO 8.25 QUAGLIA GRAPPA CLASSICA 7.75			
SOFT DRINKS		COFFEE & TEA					
CHAUDFONTAINE still/sparkling 3.95 PANNA (75cl) 7.95 PELLEGRINO (75cl) 7.95 COCA-COLA/COCA-COLA ZERO 3.95 FANTA CASSIS 3.95 SPRITE 3.95 ROYAL BLISS Bitter lemon/Tonic/Ginger ale 3.95 RIVELLA 4.10 LIPTON ICE TEA 4.45 LIPTON GREEN TEA 4.45 ORANGINA 4.45 FEVER TREE Indian tonic/Mediterranean/Sicilian lemonade/Ginger beer 5.25		YUGEN KOMBUCHA ginger-lemon/passionfruit-elderflower 6.75 BIG TOM spicy tomato juice 6.25 ROYAL CLUB TOMATO JUICE 4.20 ORGANIC APPLE JUICE OR PEAR JUICE 4.50 FRESH ORANGE JUICE small 4.75/large 7.95 YSBREEKER LEMONADE homemade lemonade with mint 4.45 MILK/BUTTERMILK 2.50 CHOCOMEL 4.20 BUTTERMILK & O. J. BLEND 5.75				ESPRESSO 3.35 DOUBLE ESPRESSO 4.75 CAPPUCCINO 4.15/5.95 COFFEE 3.75/5.50 CAFFÉ LATTE 4.50 FLAT WHITE 5.25 MACCHIATO 3.60 LATTE MACCHIATO 5.50 TEA 3.50 FRESH MINT TEA 4.50 FRESH GINGER TEA 4.50 HOT CHOCOLATE 4.50 IRISH COFFEE 11.75 OAT MILK +0.50 WHIPPED CREAM +1.25	

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