

Menu

11:00 - 22:00

HOME AWAY FROM HOME

Here at Brasserie Spoorhuis Mijdrecht, you can enjoy a flavorful lunch that seamlessly transitions in a cosy afternoon drink. In the evening we revolve around great food and relaxed drinks. We have a wide selection of beers on tap and in bottles, delicious cocktails, and carefully selected wines. At our authentic location, great attention has been given to the history of the building and the modern culture of today. Whether you are here for a relaxing afternoon or a pleasant evening, you are always welcome with us.

Special Packages

For groups of 10 or more people, we offer special lunch, dinner and drinks packages. We also offer a delightful high tea or high wine for groups starting from two people. Thanks to the spacious capacity of our restaurant and our private dining area; the Coupé, we can accommodate multiple groups at the same time. If you are interested in more information please visit our website or feel free to contact us!

Bed & Breakfast

At Brasserie Spoorhuis Mijdrecht it is also possible to stay overnight. We offer five charming rooms, fully furnished by Rivièra Maison. Each room has its own unique character and atmosphere. We do everything we can to ensure that our guests feel completely at home in our B&B.

SPOORHUIS
MIJDRECHT

Aan Het Spoor 1
3641 SZ Mijdrecht
www.brasseriespoorhuismijdrecht.nl
welkom@brasseriespoorhuismijdrecht.nl
0297 745 367

Lunch

11:00 - 15:30

SANDWICHES

All sandwiches are served on rustic (whole wheat) brown or corn white bread with a base of cucumber, tomato and red onion.

CARPACCIO 16.50

thinly sliced beef | Parmesan cheese | shallot | rocket | mixed seeds
dressing: truffle mayonnaise or pesto

TUNA CARPACCIO 17.25

soy syrup | wasabi mayonnaise | furikake | bean sprouts | edamame | nori

SMASHED AVOCADO 13.50

sriracha mayonnaise | Parmesan cheese | egg | mixed seeds
supplement: chicken 5.00 | smoked salmon 5.00 | bacon 3.75

BAGEL SMOKED SALMON 16.95

dill mayonnaise | cream cheese | capers | red onion | egg

'OMA BOBS' CROQUETTES 12.50

two beef croquettes | mustard | garnish
supplement: vegetarian croquettes 1.50

CRISPY BRIE 14.25

breaded brie | honey | walnut | cranberry | little gem lettuce

'UITSMIJTER' 11.75

three eggs including one choice of: ham, cheese, bacon or tomato
extra supplement: ham, cheese, bacon or tomato 0.75

CLUB SANDWICH 16.75

egg | chicken | bacon | crisps | served on white bread

WRAP 15.25

choice: carpaccio | tuna | salmon

BURRATA 16.95

pesto | coeur de boeuf tomato | mixed seeds

CROQUE MADAME 12.50

béchamel sauce | Gruyère cheese | ham | fried egg

Lunch

11:00 - 15:30

LUNCHPLATTER FOR TWO

35.00

salmon wrap | soup | veal croquettes | smashed avocado | cheese | hot chicken | served with bread

MEAL SALADS

We can optionally serve bread with the salads for an additional 0.75.

All salads have a base of lettuce, cucumber, tomato, and red onion.

CARPACCIO SALAD 17.95

thinly sliced beef | Parmesan cheese | shallot | rocket | mixed seeds
dressing: truffle mayonnaise or pesto

TUNA CARPACCIO SALAD 18.50

soy syrup | wasabi mayonnaise | furikake | bean sprout | edamame | nori

CRISPY BRIE SALAD 16.75

breaded brie | honey | walnut | cranberry | little gem lettuce

BURRATA SALAD 18.25

pesto | coeur de boeuf tomato | mixed seeds | pane carasau

CAESAR SALAD 17.75

caesar dressing | chicken thigh | egg | ansjovy | croutons | Parmesan cheese

SOUPS

MUSTARD SOUP 8.50

bacon bits | bread | vegetarian option also available

POMODORI SOUP 8.00

tomato | chives | bread

Lunch

11:00 - 15:30

CLASSICS

'SPOORBURGER'	21.50
burger sauce caramelized onion scrambled eggs cheddar bacon little gem lettuce fries <i>supplement: sweet potato fries 2.00</i>	
CHICKEN SATAY	21.50
peanut sauce atjar (pickled veggies) prawn crackers fries <i>supplement : sweet potato fries 2.00</i>	
SPARERIBS	22.50
marinated garlic sauce fries <i>supplement: sweet potato fries 2.00</i>	

SANDWICH OF THE MONTH

In addition of the à la carte menu we also offer a sandwich of the month outside the regular menu. Ask the staff or check the chalkboard.

SIDES

FRIES homemade mayonnaise	3.75 5.25
SWEET POTATO FRIES truffle mayonnaise	5.75 7.25
PARMESAN FRIES truffle mayonnaise	6.25 7.75
SIDE SALAD small big	3.50 4.95
WARM VEGETABLES seasonal vegetables	5.25



ALLERGIES

Do you have an allergy and would you like more information? You can request a complete allergen list from our staff. Traces of allergens cannot be 100% excluded.

Diner


17:00 - 22:00

STARTERS

CARPACCIO	15.75
thinly sliced beef Parmesan cheese shallot rocket mixed seeds <i>dressing: truffle mayonnaise or pesto</i>	
TUNA CARPACCIO	16.50
soy syrup wasabi mayonnaise furikake bean sprout edamame nori	
WARM CAMEMBERT 	14.50
honey garlic thyme bread	
BURRATA DI BUFALA 	14.75
pesto coeur de boeuf tomato tartare mixed seeds pane carasau	
STEAK TARTARE	16.50
pickle bavaois quail egg sesame cracker	
SMOKED SALMON	16.75
horseradish cream capers brioche bread	

STARTER FOR TWO	35.00
tasting platter of various starters	


SOUPS

MUSTARD SOUP	8.50
bacon bits bread vegetarian option also available	
POMODORI SOUP 	8.00
tomato chives bread	

Diner

17:00 - 22:00

MAIN DISHES

BAVETTE chimichurri Roseval green beans mushrooms	28.00
COD FILET Hollandaise sauce roasted cauliflower carrot cream	26.50
GUINEA FOWL cream sauce pappardelle mushrooms seasonal vegetables	25.75
TRUFFLE RISOTTO  burrata tenderstem broccoli (bimi)	21.75

CLASSICS

'SPOORBURGER' burger sauce caramelized onion scrambled eggs cheddar bacon little gem lettuce fries <i>supplement: sweet potato fries 2.00</i>	21.50
CHICKEN SATAY peanut sauce atjar (pickled veggies) prawn crackers fries <i>supplement : sweet potato fries 2.00</i>	21.50
SPARERIBS marinated garlic sauce fries <i>supplement: sweet potato fries 2.00</i>	22.50

CHEF'S SPECIAL

Next to the a la carte menu we also offer a chef's menu that changes regularly. Ask the staff or check our chalkboard.

Diner

17:00 - 22:00

MEAL SALADS

We can optionally serve bread with the salads for an additional 0.75.
All salads have a base of lettuce, cucumber, tomato, and red onion.

CARPACCIO SALAD	17.95
thinly sliced beef Parmesan cheese shallot rocket mixed seeds <i>dressing: truffle mayonnaise or pesto</i>	
TUNA CARPACCIO SALAD	18.50
soy syrup wasabi mayonnaise furikake bean sprout edamame nori	
CRISPY BRIE SALAD 🌿	16.75
breaded brie honey walnut cranberry little gem lettuce	
BURRATA SALAD 🌿	18.25
pesto coeur de boeuf tomato mixed seeds pane carasau	
CAESAR SALAD	17.75
caesar dressing chicken thigh egg ansjovy croutons Parmesan cheese	

SIDES

FRIES homemade mayonnaise	3.75 5.25
SWEET POTATO FRIES truffle mayonnaise	5.75 7.25
PARMESAN FRIES truffle mayonnaise	6.25 7.75
SIDE SALAD small big	3.50 4.95
WARM VEGETABLES seasonal vegetables	5.25

ALLERGIES

Do you have an allergy and would you like more information? You can request a complete allergen list from our staff. Traces of allergens cannot be 100% excluded.

Dessert

11:00 - 22:00

HET ZOETE SPOOR

ICE COFFEE caramel whipped cream <i>supplement: liqor 4.00</i>	6.50
SCROPPINO fresh italian prosecco cocktail	8.50
HOMEMADE APPLE PIE almond paste whipped cream <i>subblement: as dessert with ice cream 2.75</i>	6.50
CHOCOLATES FROM 'DE KANTINE' three pieces	4.75
CHEESECAKE oreo	7.00
RED VELVET CAKE white chocolate crumble	7.00
CAFÉ COMPLET coffee of your choice liqor small glass of whipped cream chocolate	10.50

DESSERTS

DAME BLANCHE three scoops of vanilla ice cream chocolate sauce whipped cream	9.95
LIME TIRAMISU ladyfingers limoncello lemon curd	9.95
RED VELVET CAKE fresh fruit white chocolate crumble mascarpone ice cream	9.95
OREO CHEESECAKE oreo ice cream	9.95
LAVACAKE white chocolate sauce vanilla ice cream	9.95

SWEET TEMPTATION
different desserts from our menu

12.00

Hot Drinks

HOT DRINKS

COFFEE	3.10
ESPRESSO	3.10
DUBBLE ESPRESSO	4.55
ESPRESSO MACCHIATO	3.15
CAPPUCCINO	3.30
CAFE LATTE	3.55
FLAT WHITE	3.45
LATTE MACCHIATO	3.55
MONIN MACCHIATO	4.65
caramel hazelnut vanilla	
TEA	3.15
FRESH MINT TEA	3.65
FRESH GINGER TEA	3.65
SPRING THEE	3.75
rosebuds lemon mint	
HOT CHOCOLATE MILK	3.30
CHAI LATTE	4.15

whipped cream	0.75
oatmilk	0.75

SPECIAL COFFEES

All of the coffees below are espresso based and served with whipped cream.

DUTCH COFFEE	8.95
Ketel1 Jonge Jenever	
IRISH COFFEE	8.95
Irish whiskey	
FRENCH COFFEE	8.95
Grand Marnier	
SPANISH COFFEE	8.95
Tia Maria	
ITALIAN COFFEE	8.95
Amaretto	
43 COFFEE	8.95
Likor 43	
D.O.M. COFFEE	8.95
Dom Bénédictine	
BAILEYS COFFEE	8.95
Baileys	
KISS OF FIRE	8.95
Cointreau Tia Maria	

ALLERGIES

Do you have an allergy and would you like more information? You can request a complete allergen list from our staff. Traces of allergens cannot be 100% excluded.

Drinks Menu

COLD DRINKS

GLASS PLAT / BRUISEND	1.50
BOTTLE PLAT / BRUISEND	4.50
COCO COLA	3.25
COCO COLA ZERO	3.25
FUZE TEA SPARKLING	3.35
FUZE TEA GREEN	3.35
SPRITE	3.25
FANTA ORANGE	3.25
FANTA CASSIS	3.25
ROYAL BLISS BITTER LEMON	3.50
ROYAL BLISS TONIC	3.50
ROYAL BLISS GINGER ALE	3.50
ROYAL BLISS GINGER BEER	3.50
MINUTE MAID APPELSAP	3.35
RIVELLA	3.45
CHOCOMEL	3.35
FRISTI	3.35
VERSE JUS D'ORANGE	4.75

APERITIF

SHERRY DRY	4.75
SHERRY MEDIUM	4.75
MARTINI BLANCO	4.50
MARTINI ROSSO	4.50
CAMPARI	5.00
PERNOD RICARD	5.00

COGNAC

CLÉS DES DUCS ARMANGNAC	4.75
MARTELL COGNAC VS	4.75
COURVOISIER COGNAC VSOP	4.50
REMY MARTIN GOGNAC VSOP	4.50
BUSNEL CALVADOS	5.00
JULIA GRAPPA	5.00

LIQUEURS

AMARETTO	5.25
BAILEYS	5.25
KAHLUA	5.25
COINTREAU	5.25
DRAMBUIE	5.25
GRAND MARNIER	5.25
MALIBU	5.25
SAMBUCA	5.25
TIA MARIA	5.25
LUXARDO LIMONCELLO	5.25
LICOR 43	5.25
DOM BÉNÉDICTINE	5.25

HOMEMADE LEMONADES

MONIN LEMON BREEZE	5.50
MONIN WATERMELON ROYAL	5.50
MONIN SWEET PASSION	5.50

DISTILLED

KETEL 1 JONGE JENEVER	4.50
KETEL 1 MATUUR JENEVER	4.50
BOLS CORENWIJN	4.50
HOPPE VIEUX	4.50
SONNEMA BERENBURG	4.50
JÄGERMEISTER	4.50
COEBERGH BESSENJENEVER	4.50
BACARADI RUM LEMON	5.50
SMIRNOFF VODKA	5.50

WHISKEY

JOHNNIE WALKER RED	5.50
JOHNNIE WALKER BLACK	6.75
GLENFIDDICH 12 YEAR	6.50
JAMESON	6.50
JACK DANIELS	5.50
TALISKER	7.75

Beer List

A TASTY
RANGE

BEER ON TAP

PERONI NASTRO AZZURO 20cl 5.0%	3.80
PERONI NASTRO AZZURO 50cl 5.0%	8.50
HET SPOOR BIJSTER 30cl 6.0%	5.50
GROLSCH PUUR WEIZEN 30cl 5.1%	5.50
GROLSCH PUUR WEIZEN 50cl 5.1%	8.25
GRIMBERGEN BLOND 25cl 6.7%	5.50
GRIMBERGEN BLOND 50cl 6.7%	8.75
HANGENDE HARRY IPA 30cl 5.9%	5.75
GROLSCH ROSÉ <u>NEW</u> 30cl Refreshing with a hint of red fruit	5.95

BOTTLED BEER

GRIMBERGEN DUBBEL 33cl 6.5%	5.50
GRIMBERGEN TRIPEL 33cl 9.0%	5.95
GROLSCH RADLER 30cl 2.0%	4.25
CORONA EXTRA 33cl 4.5%	5.00
LIEFMANS FRUITESSE 25cl 4.2%	5.25
BEER 0.0%	
GROLSCH RADLER 30cl 0.0%	4.25
GROLSCH WEIZEN 30cl 0.0%	4.25
PERONI NASTRO AZZURO 33cl 0.0%	4.25
GROLSCH ZOMERTIJD 30cl 0.0%	4.25



SPOORBIJSTER

Did you know that we also have our own beer, Het Spoor Bijster! A delicious cold white-blonde beer, perfect for the warm temperatures.



Snacks

COLD SNACKS

OLIVES green black marinated	3.95
NUTS mixed	3.95
BREADPLATTER buns dips	5.50

'DE TUSSENSTOP' 22.50
various cold and warm snacks

WARM SNACKS

FRIES homemade mayonnaise			5.25
SWEET POTATO FRIES truffel mayonnaise			7.25
PARMESAN FRIES truffel mayonnaise			7.75
BEEF 'BITTERBALLEN' musterd 4 8 12 pieces	4.75	8.75	12.50
VEGGIE 'BITTERBALLEN' musterd 4 8 12 pieces	5.25	9.25	13.00
CHEESE STICKS chili sauce 4 8 12 pieces	4.75	8.75	12.50
VEGGIE SPRING ROLLS chili sauce 4 8 12 pieces	4.50	8.50	12.00
CHICKEN PIECES sriracha mayonnaise 4 8 12 pieces	5.75	11.25	15.00
NACHOS <i>supplement: extra chicken 5.00</i>			11.50

Wine List

SPARKLING

DUC DE BREUX BLANC DE BLANC BRUT Bourgogne, FR <i>Airén</i> <i>Ugni-Blanc</i>	6.00	29.00
POMMERY BRUT ROYAL SILVER Champagne, FR <i>Chardonnay</i> <i>Pinot Noir</i> <i>Pinot Meunier</i>		75.00

ROSÉ

ET MOI MEDITERRANÉE ROSÉ Méditerranée, FR <i>Cinsault</i> <i>Grenache</i> <i>Syrah</i>	5.75	28.00
--	------	-------

WHITE

CASA SILVA Valle de Colchagua, CL <i>Sauvignon Blanc</i>	5.50	27.00
CASA SILVA CHARDONNAY Valle de Colchagua, CL <i>Chardonnay</i>	5.50	27.00
CECILIA BERETTA DOC DELLE VENEZIE Veneto, IT <i>Pinot Grigio</i>	6.00	29.00
LADERAS DEL REY Rueda, ES <i>Verdejo</i>	6.00	29.00
VOCHÉ BLANCO FERMENTADO BARRICA DOC Rioja, ES <i>Chardonnay</i> <i>Viera</i>		39.00
APOSTELHOEVE CUVÉE XII Mergelland, NL <i>Müller-Thurgau</i> <i>Auxerrois</i> <i>Pinot Gris</i>		41.50

Wine List

RED

		
CECILIA BERETTA TREVENEZIE IGT Veneto, IT <i>Merlot</i>	5.50	27.00
MASSERIA BORGO DEI TRULLI SALENTO IGP Puglia, IT <i>Primitivo</i>	6.50	31.00
MATAYAC CAHORS Sud-Ouest, FR <i>Malbec</i> <i>Merlot</i>	7.50	36.75
VOCHE CRIANZA DOC Rioja, ES <i>Graciano</i> <i>Tempranillo</i>		39.00
1924 BOURBON BARREL DOUBLE BLACK Californië, US <i>Cabernet Sauvignon</i>	9.50	47.50

DESSERT

		
WELTEVREDE ESTATE OUMA SE WYN Robertson, ZA Muscadel	5.95	
BARROS RUBY Douro, PT Touriga Nacional Tinta Barocca, Roriz, Franca	5.95	
WELTEVREDE ESTATE OUPA SE WYN Robertson, ZA Red Muscadel	5.95	

HIGH WINE

Come enjoy our High Wine, a unique four-course experience featuring delicious appetizers, paired with matching wine tasting glasses. Perfect for filling your afternoon with flavor and conviviality! The High Wine is available daily and is by reservation only, with a minimum of 48 hours' notice.

