

**Brasserie
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Lunch

11:30 – 16:00

SOUP

Tom Kha Kai € 7.50

Thai soup

• *chicken* + € 1

• *shrimp* + € 1

Classic tomato soup € 7

SANDWICHES

BLT - bacon, lettuce & tomato € 9

Caprese - mozzarella, tomato & pesto € 10 ☞

Pulled pork with coleslaw & BBQ sauce € 10

Tuna salad with pickled red onion € 10

Hummus & roasted vegetables € 9 ☞

Aged cheese with mustard & pickle € 9

Croquette sandwich € 6

• *beef croquette*

• *oyster mushroom croquette*

• *shrimp croquette* + € 1

GRILLED SANDWICH

Grilled cheese sandwich € 6 ☞

Grilled ham & cheese sandwich € 7

12 O'CLOCK MEAL

Create your own '12-uurtje' a typical Dutch lunch with soup, a croquette and a sandwich of your choice € 15

• *beef croquette*

• *oyster mushroom croquette*

• *shrimp croquette* + € 1

SALADS

Caesar salad € 12

chicken, egg & homemade dressing

Seasonal salad € 11.50

pecans, apple, pear, feta

& apple cider vinegar dressing

Tuna salad € 12

tuna, red onion & capers

Snacks & sides

14:00 – 21:00

BITES

Bread with herb butter € 6.50

Bitterballen (6 pieces) € 7.50

Haagsche Croquetterij beef or vegan ☞

Cheese sticks (6 pieces) € 7.50

Stuffed jalapeño poppers (6 pieces) € 7.50

with cheddar & cream cheese

Charcuterie board € 16

chef's selection

Mixed snack platter (15 pieces) € 14

Crispy chicken with spicy mayonnaise (6 pieces) € 8

Chicken wings with sweet chili sauce (6 pieces) € 8

Fries with mayonnaise € 4.50

NACHOS

Nachos € 9

cheddar, crème fraîche & guacamole

Loaded nachos € 11

cheddar, crème fraîche & guacamole

choice of:

• *pulled pork cheese*

• *chili sin carne* ☞

FLAMMKUCHEN

(11:30 – 21:00)

Classic € 12.50

crème fraîche, bacon & onion

Chef's special € 13

ask for today's special

Dinner

17:00 – 21:00

STARTERS

Soup of the day € 7.50

Seasonal salad € 10

pecans, apple, pear, feta

& apple cider vinegar dressing

Caesar salad € 10

chicken, egg & homemade dressing

Serrano ham & figs € 12

MAIN COURSES

Chicken satay € 19.50

Chef's dish of the day € 19.50

ask for today's special

Beetroot puree & seasonal vegetables € 18 ☞

beets, parsley oil, and sesame crumble

Mushroom risotto € 18.50

truffle oil, Parmesan cheese & arugula

Entrecôte & fries € 25.00

+ € 2 for theatre menu

Sauces:

• *chimichurri* + € 1

• *pepper sauce* + € 1

• *red wine sauce* + € 1

BURGERS

Classic beef burger

with caramelized onions € 19.50

• *bacon* + € 1

• *cheddar* + € 1

Shrimp burger with tarragon sauce € 20

Vegan burger € 18.50 ☞

• *vegan cheddar* + € 1

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SIDES

Salad € 3

Baked baby potatoes € 3

Fries with mayonnaise € 3

Grilled vegetables € 3

Warm red cabbage with cranberries € 3

FOR THE KIDS

Tomato soup with croquette

or chicken nuggets & fries € 8.50

Ice cream with chocolate sauce € 4

DESSERTS

Homemade pie € 7.50

Seasonal selection (please ask our team)

Homemade cheesecake with blueberry jam and ice cream € 8.50

Lemon tartelette with meringue and ice cream € 8.50

Apple pie with ice cream € 8.50

Chocolate mousse with hazelnut crumble € 8

Coffee special € 8.50

French, Irish, Italian, Spanish

THEATRE MENU

2-course set menu € 26

3-course set menu € 34

Choose from all starters, main courses and desserts

☞ *Vegetarian option*

Do you have any allergies or special dietary requirements? Please let us know, and we'll be happy to accommodate you!