

AUTUMN LUNCH MENU

[Available between 12 pm and 5 pm]

LIGHT | € 42

Scottish smoked salmon – toast – sour cream – beetroot cream – ‘classic’

Baked breaded cod – Dijon mustard sauce – broccoli and baby bok choy –
samphire – creamy mashed potatoes

Glass of house wine of your choice

AUTUMN | € 34

Pumpkin soup – crispy bacon – roasted pumpkin seeds – coconut milk

Venison stew – mashed sweet potatoes – hot glazed vegetables

Glass of house wine of your choice

BELGIAN | € 29

Traditional homemade cheese croquette – lemon mayonnaise – deep fried parsley

Black leg chicken vol-au-vent – tasty butterhead lettuce with tomato and mayonnaise –
homemade fries or creamy mashed potato

Glass of house wine of your choice

VEGETARIAN | € 29

Celeriac carpaccio – pear – hazelnuts – grilled artichoke – curry mayonnaise

Ravioloni – ricotta – spinach – light tomato sauce – burrata – pesto

Glass of house wine of your choice

BREAKFAST

[Available on Saturday & Sunday from 8.30 am till 11 am]

CLASSIC BREAKFAST

25

- Fresh orange juice
- Fresh cut seasonal fruit
- Wide range of bread
- Mini croissant/chocolate roll
- Jam and chocolate paste
- Range of charcuterie and cheese
- Homemade egg salad and meat salad
- Scrambled egg or fried egg with crispy bacon
- Coffee, tea or hot chocolate milk (two pieces each)

CLASSIC BREAKFAST

27

(gluten free on demand))

CHILDREN'S BREAKFAST

15

- Fresh orange juice
- Fresh cut seasonal fruit
- Mini pancake with Nutella
- Mini croissant and rolls
- Ham and cheese
- Jam and chocolate paste
- Scrambled egg or fried egg with crispy bacon
- Hot chocolate milk

VEGETARIAN BREAKFAST

25

- Fresh orange juice
- Greek yoghurt with granola and honey
- Fresh cut seasonal fruit
- Wide range of bread
- Mini croissant en chocolate roll
- Jam and chocolate paste
- Range of cheese
- Blinis and avocado
- Breakfast roll 'Goei Goesting' fried egg and bacon
- Coffee, tea or hot chocolate milk (two pieces each)

DELUXE BREAKFAST

33

- Glass of prosecco brut or rosé
- Fresh orange juice
- Greek yoghurt with granola and honey
- Fresh cut seasonal fruit
- Wide range of bread
- Mini croissant en chocolate roll
- Jam and chocolate paste
- Range of charcuterie and cheese
- Homemade egg salad and meat salad
- Smoked salmon – toast – avocado
- Breakfast roll 'Goei Goesting' fried egg and bacon
- Coffee, tea or hot chocolate milk (two pieces each)

Supplement

Glass of Prosecco	8,50
Glass of Prosecco rosé	8,50
Glass of Champagne Laurent-Perrier Brut La Cuvée	15
Boiled egg	2,50
Fried egg (2 pieces)	6,50
Scrambled egg (2 pieces)	6,50
Crispy bacon	6,50
Croissant (2 small)	2,80
Broodje	1,50
Jam or chocolate paste	1,50
Cheese, salami or cooked Breydelham	3,50

HIGH TEA

[Available daily from 2.30 am till 5 am]

Welcome to HIGH TEA at Goei Goesting!

We felt it was high time to serve our guests a High Tea.

Our 'Goei Goesting High Tea' starts with light sandwiches and delicious scones, followed by assorted homemade pastries.

The Afternoon High Tea is an impressively elegant meal served with Lavazza coffee or Mighty Leaf tea and, for those who'd like a bit of bubbly, a glass of fresh, dry prosecco (rosé or brut).

- Assorted finger sandwiches
(roast beef – egg salad – smoked salmon)
- Toast
(meat salad – steak tartare – tuna salad)
- Freshly baked scones with clotted cream and artisanal jams
- Assorted heavenly sweets
(muffin with apple – shortcrust pastry tart with fruits of the forest and meringue panna cotta with raspberry)
- Two hot beverages of choice from the selection
of tea/hot chocolate/coffee drinks

Price: € 29 per person

With an extra glass of prosecco (rosé or brut): + € 8,50

With an extra glass of Champagne Laurent-Perrier La Cuvée brut + € 15

DESSERT

Coffee Goei Goesting – coffee with chocolate cake	12
Crème brûlée – orange madeleines – raspberry jelly	12
Dame blanche – hot chocolate – whipped cream	13
Children's Dame blanche	8
Chocolate moelleux – Ferrero Rocher – yoghurt	13
Old school apple tart – vanilla ice cream – cinnamon	13
Hasselt-style tiramisu – ladyfingers – speculoos genever – vanilla ice cream	13
Sabayon – marinated pineapple – forest fruit sorbet – toasted flaked almonds	13
Raspberry sorbet – yoghurt foam – mint pesto	13

Wine suggestions

Col D'Orcia, Pasceno Moscadello di Montalcino DOC <i>Delicious white dessert wine from Tuscany</i>	13
Niepoort Porto LBV 2014 <i>Slightly chilled! Super tasty!</i>	8

DIGESTIVE

GRAPPA

Grappa Berta Elise	14
Grappa Berta Tre Soli Tre	25
Grappa Berta Roccanivo	35
Grappa Berta Valdavi	13,50

RHUM

Havana Club Cuban 7 years	7,50
Ron Barceló Imperial	8,50
Otis rum	14
Ron Diplomático reserva exclusiva	14
Ron Zacapa Centenario XO	30
Mount Gay XO	16
Bacardi	8
Bacardi reserva	9

COGNAC

Martel VSOP	13
Rémy Martin Accord royal 1738	16
Hennesy XO	25

WHISKY

Johnnie Walker blended whisky Black label	9
Johnnie Walker blended whisky Red label	8
Glenfiddich 12 years, 40%	14
Laphroaig 10 years, 40%	11
Nikka blended whisky, 40%	9
J & B Rare blended whisky, 40%	6
The Macallan Fine Oak 12 years, 40%	13
Jim Beam Devil's Cut Bourbon	9
whiskey, 45%	
Glenmorangie The original,	9,50
10 years, 40%	
Bruichladdich Port Charlotte Scottisch	12
Barley, 50%	
Highland Park Dark origins, 46,8%	14

CALVADOS

Père Magloire calvados	9
------------------------	---

DIGESTIVE

Amaro d'Arancia rossa	10
Montenegro	7
Baileys	7
Amaretto 'Berta' di Mombaruzzo	9
Grand Marnier	7
Sambucca 'Berta' di Anise	9,50
Hierbas de las Dunas	7
Mandarine Napoleon	7

COFFEE

COFFEE (LAVAZZA)

Ristretto	3,60
Espresso	3,60
Caffè crema	3,60
Dubbele espresso	5,20
Decafeïne koffie	3,60
Espresso macchiato	3,70
Cappuccino met melkschuim	3,90
Decafeïne cappuccino met melkschuim	3,90
Latte	3,95
Decafeïne latte	3,95

ALCOHOLIC COFFEE

Spanish coffee	12,50
<i>Heated Licor 43, coffee, whipped cream, cinnamon</i>	
Irish coffee	12,50
<i>Heated whiskey with brown sugar coffee and whipped cream</i>	
French coffee	12,50
<i>Heated Cognac with brown sugar coffee and whipped cream</i>	
Italian coffee	12,50
<i>Heated Amaretto with brown sugar coffee and whipped cream</i>	

TEA

THEE | MIGHTYLEAF TEA

Breakfast Decaf	4,10
Organic Earl Grey	4,10
Organic Green Dragon	4,10
Marrakesh Mint Green Tea	4,10
Organic Detox Infusion	4,10
Chamomille Citrus	4,10
Ginger Twist	4,10
Wild Berry Hibiscus	4,10

CHOCOLATE MILK

Cold chocolate milk	3,20
Hot chocolate milk	3,40
Hot chocolate milk with whipped cream	3,50