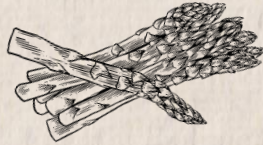


MENU



# SPECIALS

## ASPARAGUS



### ASPARAGUS SOUP

asparagus, ham, egg, parsley

### ASPARAGUS WITH HAM

Superior Queens asparagus from Teboza (5 pcs), butter sauce with green herbs

### ASPARAGUS WITH SALMON

Superior Queens asparagus from Teboza (5 pcs), butter sauce with green herbs

### SUPPLEMENT ASPARAGUS (7 PCS.)

Superior Queens asparagus from Teboza (7 pcs), butter sauce with green herbs

small/normal

5.00/7.50

25.75

29.50

14.00

## SURPRISEMENU

A selection of dishes chosen by our chef

### 3-COURSES

Appetizer – main dish – dessert

(Selection of cheese possible at an additional cost of €5.00)

45.00 p.p.

### 4-COURSES

Appetizer – side dish – main dish – dessert

(Selection of cheese possible at an additional cost of €5.00)

49.50 p.p.



In this menu you will find various dishes that have been cooked and grilled on our Big Green Egg. These dishes are prepared with an enormous passion for grilling. The dishes retain their nutrients and flavours and in combination with the rubs Blend 24, the high-quality ceramic and the high-quality charcoal we provide a unique taste experience!



Blend 24 is a start-up company, born from a deep passion for cooking. In a search for innovative culinary flavours, they decided to make their own BLENDS.

The perfect combination of ingredients and passion makes Blend 24 so much more than just a spice mix.

“Rub it, Taste it, Love it”

Do you have allergies? Let us know. All of our dishes could contain allergens

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MENU



# APPETIZERS

From 5 pm

## SOUPS

small / normal

### TOMATOSOUP

4.00 / 6.50

Spring onion – focaccia toast

### THE CHEF'S SOUP

5.00 / 7.50

## BREAD WITH TAPENADE

Brioche bread with multiple tapenades and herb butter

7.00

## MEAT

### STEAK TARTARE ORIENTAL STYLE

12.00

Cucumber, cashewnuts

Japanese mayonnaise

### BEEF CARPACCIO

13.50

Truffle crème, pine nuts, Sun dried tomatoes, arugula, old cheese from cheese farm Mertens



### VITELLO TONNATO

11.75

Veal pastrami

(cooked on our Big Green Egg)

tuna crème, capers

## FISH

### SCAMPI IN GARLIC (7 pc)

12.75

Pepper, spring onion, lime

roasted pepper sauce, brioche bread

### TOAST SMOKED SALMON

12.50

Focaccia toast, avocado, radish, lemon crème

## VEGATARIAN

### SAVORY PESTO CAKE

10.50

Sweet pepper cream cheese, tomato basil, kletskep

## SHARED APPETIZERS

To order per 2 persons

Small chef's soup, vitello tonnato

focaccia toast salmon, brioche bread with

herb butter and tomato tapenade

16.50 p.p.

Our appetizers will be served with brioche bun and herbs butter

 Vegetarian dish

Do you have allergies? Let us know  
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# MAIN DISH

From 05.00 pm

## MEAT

<b>FILLET STEAK HEREFORD</b>	24.25
Red port sauce	
<b>BEEF TENDERLOIN</b>	22.50
Leffe blond (beer) sauce	
<b>PORK TENDERLOIN</b>	17.50
Truffle sauce	



## FROM THE BIG GREEN EGG

<b>SUCKLING PIG WITH BONELESS RIBS</b>	19.50
BBQ sauce	
<b>PICANHA</b>	23.75
Herb butter	

## PLATE SERVICE

<b>TRUFFEL BEEFBURGER</b>	18.00
Truffle crème, old cheese, red onion compote, little gem, fries with mayonnaise	
<b>BBQ BEEFBURGER</b>	18.75
BBQ sauce, cheddar, bacon, little gem fries met mayonnaise	
<b>PORK TENDERLOIN SATAY (2 sticks)</b>	19.75
Pork tenderloin, peanut sauce, fried onions krupuk, yellow pickled cabbage, fries with mayonnaise	
<b>"LIMBURGS ZUURVLEES"</b>	20.00
Traditional beef stew in Limburg way, salad fries with mayonnaise	



## FISH & VEGATARIAN

<b>BAKED SALMON</b>	24.25
Dill sauce	
<b>FISH OF THE DAY</b>	22.25
Changing dish with matching sauce	
<b>RISOTTO</b> 🌿	17.00
Roasted tomato from the Big Green Egg arugula, pine nuts old cheese from cheese farm Mertens	

## MEAL SALADS

<b>FETA SALAD</b> 🌿	14.75
Sun dried tomatoes, feta, Red onion compote pesto, focaccia croutons	
<b>CARPACCIO SALAD (chilled beef)</b>	15.50
Truffle crème, pine nuts, sun dried tomatoes old cheese from cheese farm Mertens	
<b>Our meal salads will be served with fries and mayonnaise</b>	

Our meat- and fish dishes will be served with multiple vegetables.  
Finish you main meal with our side dishes

## SIDE DISHES

Fries with mayonnaise	3.00
Spicy fries met chili mayonnaise	5.00
Loades fries truffle old cheese	6.00
Green salad	2.50
Extra warm vegetables	3.50
Extra mayonnaise	0.50
Extra warm sauce	1.00

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# DESSERTS

From 5.00 pm

## MANGO

8.50

Mango bavarois, mango sauce  
curd of yoghurt, mango, yoghurt crisp  
mango sorbet ice cream

## LEMON CHEESECAKE

8.50

Lemon curd, lemon merengue  
lemon cookies crumble  
limoncello sorbet ice cream

## HAZELNUT CRÈME BRÛLÉE

8.75

Praline chocolate mousse  
pure hazelnut rocks, chocolate crunch ice cream

## SURPRISE DESSERT

9.00

If you cannot choose.... Let our chef surprise you

## COUPE OF THE DAY

7.50

3 scoops with topping  
ask our waiters for more information

## SELECTION OF CHEESE

13.75

Multiple types of cheese from cheese farm  
Mertens  
4 different cheeses  
grapes, cinnamon sirop, homemade nut bread

## COFFEE BARON FRITS

7.75

Choose: Coffee – cappuccino – espresso – tea  
liquor from Kessel - chocolate from Rousseau

## SHARED DESSERT

To order per 2 persons

Lemon cheesecake, lemon curd  
Mango bavarois, mango  
Pure hazelnut brittle, praline chocolate mousse  
Chocolate crunch ice cream  
9.75 p.p.

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