



hotel
NASSAU breda

AUTOGRAPH COLLECTION®
HOTELS

LUNCH MENU

LUNCH CHEF'S MENU

From 12PM until 3PM

2 courses € 29

3 courses € 38

ALL-IN CHEF'S MENU

Including wines, table water and coffee with sweets

2 courses € 48

3 courses € 70

LUNCH & DINNER

From 12PM until 10PM

SOUPS

Our soups are served with sourdough bread and butter

Soup of the day €9

Bisque €12

SALADS

Our salads are served with sourdough bread and butter

Caesar Salad €14

Traditional caesar with chicken breast, anchovies dressing, boiled egg & croutons

Waldorf Salad €12

Our modern version with apple foam, blue cheese & celery

SANDWICHES

Croque Monsieur €7

Gratin sourdough bread with ham & cheese

Croque Madame €8

Gratin sourdough bread with ham, cheese & egg

Club Sandwich €14

A classic with chicken, bacon, egg & salad served with thick cut fries

Nassau's Ciabatta Deluxe €15

Ciabatta filled with Iberian pork carpaccio, smoked eel, wild mushrooms & Manchego

Salmon & Avocado €12

Toasted brioche with smoked salmon, guacamole, frisée & pickles

Heiligdom Burger €18

Served on brioche with confit onion, Manchego & mushrooms

FISH & SHELLFISH

Oysters (Gillardeau n3) (6 pcs) €24

Caviar (30gr) €60

Codfish €26

Aligot & seasonal vegetables

Catch of the day (market price)

FROM THE BBQ

Served with thick cut fries & green salad

Iberian pork shoulder €26

Rib eye 25 days aged €35

VEGETARIAN

Ravioli €18

Burrata & spinach

Sea lettuce €18

Coconut bechamel, vegetable in tempura & fennel

DESSERTS

Lemon tart €9

Yogurt ice cream and white chocolate

Salted chocolate brownie €9

Madagascar vanilla ice cream

BITES

From 12PM until 10PM

Green olives & pepperonis €5

Smoked almonds €5

Bitterballen €9

Crispy chicken €9

Shrimp €9

CHARCUTERIE & CHEESE

Served with Cristal crostini

Iberian Bellota ham 50/100 gr €15 | €24

Cured mediterranean sausages 130 gr €24

Nougat of foie gras €18

Selection of cheeses €18