

MENU



SPECIALS

From 5 pm

SURPRISEMENU

A selection of dishes chosen by our chef

3-COURSES

45.00 p.p.

Appetizer – main dish – dessert

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

4-COURSES

49.50 p.p.

Appetizer – side dish – main dish – dessert

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



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

GOAT CHEESE CRÈME BRÛLÉE

10.50

Pickled grapes, honey nuts, little gem
crispy nut bread

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

FILLET STEAK HEREFORD	24.25
Red port sauce	
BEEF TENDERLOIN	22.50
Leffe blond (beer) sauce	
PORK TENDERLOIN	19.00
Truffle sauce	



FROM THE BIG GREEN EGG

SUCKLING PIG WITH BONELESS RIBS	19.50
BBQ sauce	
MARINATED PORK RIBROAST	23.75
(+/- 300 g.) BBQ sauce	
ENTRECOTE	24.50
chimichurri	

FISH & VEGATARIAN

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

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

PLATE SERVICE

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

MEAL SALADS

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

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

WHITE CHOCOLATE CRÈME BRÛLÉE

8.75

Strawberry blondie, strawberries, strawberry
gel, amaran cookie crumble
strawberry sorbet 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
Strawberry blondie
vanilla ice cream and strawberry sorbet ice cream
9.75 p.p.

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