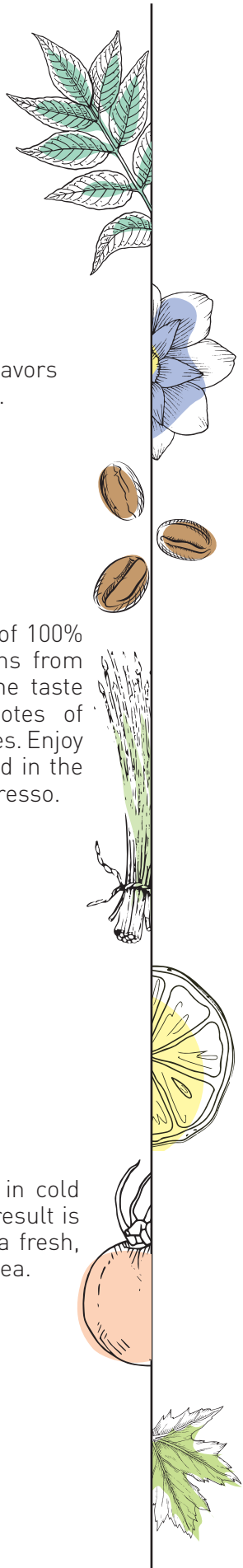




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1712 TEA

A blend with the pure flavors from Stadsbos013.

A beautiful coffee blend of 100% Arabica coffee with beans from India and Guatemala. The taste is mildly bitter with notes of chocolate, nuts and berries. Enjoy this special "Ralph" blend in the form of a delicious espresso.

1712 ICETEAE

Coarse 1712 tea steep in cold water for 24 hours. The result is a nice balance between a fresh, spicy and tasty iced tea.

W A R M D R I N K S

1712 TEA

Tea	3.20
Fresh mint tea	3.20
Fresh ginger tea	3.90

Coffee	3.20
Cappuccino	3.70
Café au lait	3.70
Latte	3.70
Flat white	4.20

R A L P H C O F F E E

Espresso	3.20
Espresso doppio	4.70
Espresso macchiato	3.70
Cortado	3.20

Irish coffee	12.50
Italian coffee	12.50
Spanish coffee	12.50
French coffee	12.50

S O F T D R I N K S

1712 ICETEAE | rosemary | lime

Coke	4.10
Coke zero	3.40
Chaudfontaine sparkling	3.40
Chaudfontaine	3.40
Fanta	3.40
Cassis	3.40
Sprite	3.40

Fever-Tree Indian Tonic	4.30
Fever-Tree Gingerale	4.30
Fever-Tree Ginger beer	4.30

Crodino	3.50
Rivella	3.50
Bitter lemon	3.50

Tomato juice	3.50
Apple juice	3.50
Fristi	3.50
Chocomel	3.50

W I N E S

BARON PHILIPPE DE ROTHSCHILD

The Rothschild name has been synonymous with the world's finest wines for nearly a century and a half. In 1853, Baron Nathaniel de Rothschild bought Château Brane-Mouton at auction in order to serve his own wine to his guests. The estate is located in Pauillac, in the heart of the Médoc, and was renamed Château Mouton Rothschild.

		GLASS	BOTTLE
Rothschild, Bordeaux White	France	6.50	35.50
Rothschild, Bordeaux Rouge	France	6.50	35.50
Rothschild, Bordeaux Rosé	France	6.50	35.50
AIX Rosé, Côte Provence	France	9.00	46.75

	SPARKLING WINES	GLASS	BOTTLE
DUE, Spumante		9.75	53.50
Louis Roederer, Champagne, Brut Premier		13.75	87.50
Louis Roederer, Champagne, Cristal			335.00
Pol Roger, Champagne, Blanc de Blancs 2013			192.00
Vardon Kennett, Cuvee Esplendor			67.50

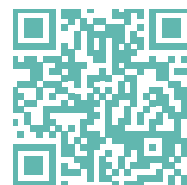


DUE, SPUMANTE - LA NOUVELLE AUBERGE

Cuisinier Ralph Blaakenburg and Sommelier Ruben van Aert their shared love for Italy and wines has taken shape in their own sparkling wine: DUE.

The name refers to the Italian word "two" because in this bottle two worlds (Cuisinier & Sommelier and Italy & France) become one.

Enjoy the elegant bubble with a fine and fruity taste.



P S V

1712 VERMOED

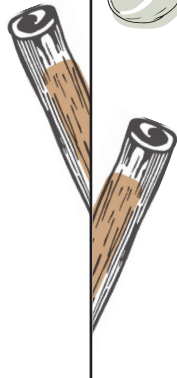
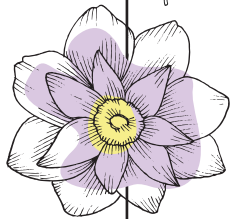
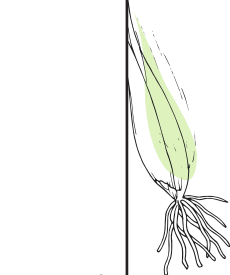
1712 Vermoed is a fortified, flavored wine that has been flavored with herbs from De Oude Warande. Elderflower is an important seasoning of this white Vermoed 1712. You drink Vermoed 1712 as an aperitif, but you can drink it at any time of the day due to its low alcohol percentage and fine spicy taste.

1712 VERMOED	7.80
Pinaeau du Charentes	8.50
Romaneira port Ruby	7.80
Romaneira port White	7.80
Romaneira port 10 yrs	10.85
Romaneira port 40 yrs	24.95
Lustau PX sherry	9.85
Lustau east Indian	9.00
Lustau fino	9.00
Lustau medium dry	9.00



1712 NEIPA

Inspired by the wooded area of Auberge du Bonheur. This IPA, which has soft bitters, gets a surprising taste due to the addition of rose hips, which makes the beer soft and fruity.



"Too much of anything is bad,
but too much good whiskey is
Barley enough"

-
Mark Twain

B E E R S

1712 WITBIER	6.45
1712 NEIPA	6.45
1712 TRIPEL	6.45
Hertog Jan	3.85
Hertog Jan 0.5 ltr	7.30
Duvel	6.00
1712 LOW ALCOHOL 0.4%	5.45
Leffe Blond 0.0%	5.45
Hertog Jan 0.0%	3.85

L O C A L B E E R S

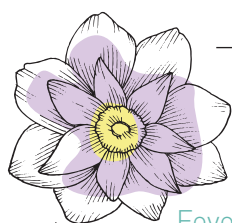
Rooie Stien	Tilburg	I.P.A.	6.45
Kruikje blond	Tilburg	Blond	6.45
Dutch Bargain Seawise	Zeeuws	Weizen	6.45
Our choice	Always brewed locally		6.45

W H I S K E Y

ISLAY		
Laphroaig	10 yrs	12.00
Talisker	10 yrs	13.00
Caol Ila	12 yrs	13.00
Cragganmore	12 yrs	12.00
Oban	14 yrs	13.00
Lagavulin	16 yrs	15.75
SPEYSIDE / HIGHLAND		
Millstone Rye NL	6 yrs	13.00
Monkey shoulder blend	12 yrs	12.00
Glenfiddich	12 yrs	12.00
Connemara Irish	12 yrs	12.00
Dalwhinnie	15 yrs	12.00
COGNAC		
Courvoisier	VSOP	13.00
Remy martin	VSOP	12.00
Hennessy	XO	25.50

COCKTAILS

Espresso Martini 42 Below vodka frangelico	13.00
Auberge Mule 42 Below vodka ginger beer	13.00
Bloody Mary twist vodka tomato	13.00
La Vie en Rose St. Germain Bobby gin Fever-Tree Indian tonic water	13.00
Dirty Martini Volcano Dirty gin olive	13.00



1712 Cocktail

FAVORITE

A fresh, floral cocktail based on 1712 VERMOED
with herbs from De Oude Warande.

13.00

Fever-Tree Elderflower tonic water | rosemary | cinnamon | lemon | nitrogen

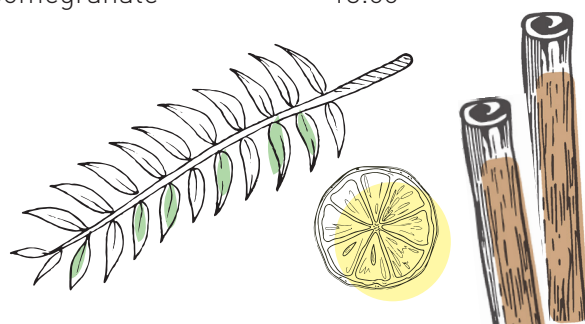
MOCKTAILS

Copperhead Elixir Fever-Tree Elderflower tonic water orange zest	10.00
Seedlip grove 42 Fever-Tree Indian tonic water orange	10.00
Ginger & Beer 1712 LOW IN ALCOHOL beer Ginger Beer ginger	10.00

Ask us about the monthly changing mocktails!

GIN & TONIC

Bombay Sapphire Fever-Tree Indian tonic water lime	12.00
Monkey 47 Fever-Tree Indian tonic water pink pepper orange	13.00
Hendriks gin Fever-Tree Mediterranean tonic water cucumber	13.00
Bobby Gin Fever-Tree Mediterranean tonic water olive	13.00
Hermit Fever-Tree Mediterranean tonic water seaweed	13.00
Sir Edmond Gin Fever-Tree Indian tonic water juniper cinnamon	13.00
Marula Pomgranate Gin Fever-Tree Aromatic tonic water pomegranate	13.00



LUNCH

All dishes on the lunch menu can be ordered until 05:00 PM.

EGG'S Lekker'nei - Oirschot

Eggs from Lekker'nei go directly from the farm to our restaurant, always in less than two days. This is unique, as on average, it takes ten days. It's clear that Lekker'nei prioritizes sustainability, transparency, and authenticity.

DUTCH ASPARAGUS Van Iersel - Udenhout

In 1987, Piet and Mieke planted the first field of asparagus out of love for the product, as growing asparagus is a craft. This requires attention throughout the year, but during the asparagus season, the family is extremely busy.

LOCAL

Regional engagement is in our DNA, which is why we love to collaborate with various local partners. For more information, visit our website.



LUNCH MENU

Amuse, sourdough bread and butter

SOURDOUGH BREAD

Bread by Rob rt van Beckhoven

CARPACCIO	16.75
Beef truffle mayonnaise aragula Parmesan cheese	
HOUSE-SMOKED SALMON	18.75
5 minutes egg marinated asparagus remoulade sauce herb lettuce	
LA NOUVELLE 12 UURTJE V POSSIBLE	21.75
Croquette of veal asparagus soup pea herbs Dutch asparagus classic with cooked ham and egg	
FRIED EGGS LA NOUVELLE STYLE	17.25
Three fried local eggs Parma ham green asparagus summer truffle herbs	
LOCAL MOZZARELLA V	16.50
Toast humus herb oil tomato salsa herb lettuce	

SALADS

Served with sourdough bread and butter

CARPACCIO SALAD	19.25
Beef truffle mayonnaise arugula Parmesan cheese green asparagus	
CAESER SALAD	18.25
BBQ chicken croutons Parmesan cheese 5 minute egg	
HOUSE-SMOKED SALMON SALAD	20.25
Dutch asparagus herbs salad sea vegetables cucumber	
LOCAL MOZZARELLA V	18.75
Tomatoes Dutch strawberries basil oil 15 year old Balsamic vinegar	

SOUP

Served with toasted sourdough bread and butter

DUTCH ASPARAGUS SOUP V	9.25
Peas fennel spring onion chervil	

TWO COURSE LUNCH	39.50
Including coffee/tea sweets	

DINNER

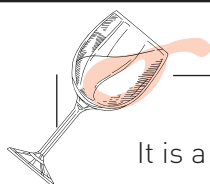
MAIN DISHES

BEEF BURGER FROM THE WALHOEVE 150 grams brioche bun mushrooms truffle mayonnaise Parmesan cheese fries	19.50
GRILLED FLANK STEAK Black Angus roasted green asparagus 15 year old balsamic Parmesan cheese fries	28.00
CATCH OF THE DAY Fresh fish fillet Dutch asparagus fries	28.75
DUTCH ASPARAGUS V POSSIBLE Cooked local ham baby potatoes 5 minutes egg farmers butter	25.75
RISOTTO OF PEARL BARLEY V Truffle green asparagus arugula Parmesan cheese	22.50

SWEET

Artisan apple pie served warm	5.50
Artisan apple pie served warm whipped cream vanilla ice-cream	8.85
Dutch strawberries vanilla ice-cream whipped cream	9.75
Dame Blanche vanilla ice-cream 80% dark chocolate crunchy almonds	9.75

EXTRA

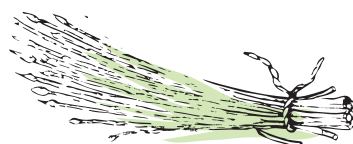
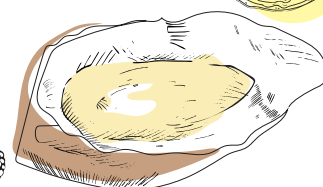


Vinapesso Isabella Ham

It is a magical combination of the most precious classic cut of pork (Culallo) with the best wines of Valpolicella: Amarone and Recioto. Enjoy Italy's most exclusive ham.

14.25

HK 46 oyster lemon tabasco pepper	p/pc 4.00
Bourgondiër bitterballen mustard 8 pc	9.75
Deep fried Dutch snacks mixed 12 pc	14.00
Gyoza shrimps sesame-soy dip 4 pc	9.75
Cheese board selection of five Cheese master Van Tricht V	15.75
LA NOUVELLE SERVING BOARD Vinapesso Isabella ham 17/12 CHEESE HK 46 oyster bitterballen Gyoza shrimp luxury nuts olives	p.p. 15.75



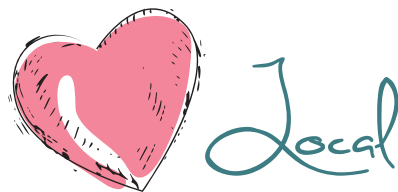
V = VEGETARIAN

Please let us know your dietary sensitivities/food allergies

Menu La Nouvelle Auberge

At La Nouvelle Auberge, with nice mentions in the culinary guides as Gault&Millau, Michelin guide & LEKKER500, you will enjoy the surprising dishes of Cuisinier Ralph Blaakenburg and his kitchen team.

Please let us know your dietary sensitivities/food allergies.



Regional engagement is in our DNA. A great example is our collaboration with various partners. This results in surprising colors and flavors of products, perfectly suited for the kitchen of La Nouvelle Auberge. Additionally, the no-food-waste policy in the kitchen aligns with this sustainable business approach.

For more information about our partners, visit the website:



1712

Auberge du Bonheur has been located on the edge of the Oude Warande, a unique nature reserve in the current Stadsbos013, since 1986. In recent years, cuisinier Ralph Blaakenburg developed several tasty products with ingredients from the star forest, which was created in the year 1712. They are all local products with a wonderful story. The 1712 products are available at the hotel reception and can be found on the menu.



LA NOUVELLE **AUBERGE**