BRASSERIE

REVUE

KITCHEN OPENING HOURS

Monday	08.00 - 16.00
Tuesday	08.00 - 16.00
Wednesday	08.00 - 16.00
Thursday	08.00 - 16.00
Friday	08.00 - 21.00
Saturday	08.00 - 21.00
Sunday	08.00 - 21.00

OPENING HOURS BRASSERIE/RECEPTION

Every day	08.00 - 22.00

Letheatrehotel

Letheatre.revue

www.letheatre.nl

AS CLOSE AS YOU CAN GET TO MAASTRICHT...

Boutique Hotel Le Theatre is located in the heart of Maastricht, on perhaps the most prominent and famous spot of the city centre – the Vrijthof. Surrounded by beautiful terraces and historic buildings, at Le Theatre you will stay the night on the most beautiful square in the Netherlands.

TAKE A LOOK AT OUR RESTAURANT "BRASSERIE REVUE"

Brasserie Revue is the local food and beverage outlet of Boutique Hotel Le Theatre. In terms of interior and menu, it is entirely based on the original French brasserie with a modern twist. It also features a large, south facing terrace overlooking the Vrijthof. The brasserie is open daily from 8.00 AM and serves breakfast, lunch and dinner.

BREAKFAST

From 08:00 till 11:00

Classic Breakfast 18,50
Croissant | Mini Bread | Pain au Chocolat |
Ham & Cheese | Yogurt | Fresh Fruit | Granola |
Fresh Orange Juice | Eggs by Choice | 2 Coffee or Tea

Bubbels Breakfast 24,50
Classic Breakfast | Cava

French Breakfast 8,00
Croissant | Pain au Chocolat | Confiture | Butter |
Brie | Coffee or Tea

Homemade Granola Bowl 10,00
Yogurt | Fresh Fruit | Nuts | Maple Syrup

Fried Eggs Ham & Cheese 14,50
Brioche

American Pancakes 9,00
Fresh Fruit | Maple Syrup | Ricotta

Bagel Salmon 14,50
Herbal Cheese | Cucumber | Fried Egg

LUNCH

From 11:30 till 16:00

= Vegetarian

SANDWICHES

Smoked Salmon 16,00
Dille Cream | Poached Egg

Beef Carpaccio 14,50
Truffle Cream | Parmesan

Mediterranean Goat Cheese 12,50
Roasted Bell Pepper | Walnuts | Creamy Hummus

Spicy Chicken 13,50
Cucumber | Ginger & Lime Cream

CLASSICS

Pomodori Soup 8,50

Soup of the Day 9,50

Grilled Sandwich 13,50
Foccacia | Ham & Cheese | Ketchup

Veal Croquettes 16,50
Brioche | Homemade Mustard

Shrimp Croquettes 17,50
Brioche | Lemon Cream

Omelette 14,50
Brioche | Seasonal Vegetables | Gouda Cheese

Fried Eggs Ham & Cheese 14,50
Brioche

Scampi Salad 18,50
Sweet and Sour Onion & Cucumber | Bisque Cream

CHEFS SPECIALS

Caesar Salad 17,50
Chicken | Bacon | Anchovy | Egg

Flammkuchen Vegetarian 12,50
Seasonal Vegetables | Cream Fraîche

Revue Burger 19,50
Black Angus | Bacon & Cheese | Revue Sauce |
Roasted Potatoes

Flammkuchen Salmon 13,50
Onions | Cream Fraîche

Flammkuchen Bacon 12,50
Onions | Cream Fraîche

Bavette 26,50
Roasted Potatoes | Mesclun | Beurre Café de Paris

Forest Mushroom Ravioli 19,00
Parmesan | Walnuts | Basil Oil

PASTRY

Limburgse Vlaai 5,70
Supplement Whipped Cream +0,80

Waffle from Liège 9,50
Chocolate Sauce | Whipped Cream

Apfelstrüdel 8,50
Vanilla Sauce | Whipped Cream

DINER

From 17:00

= Vegetarian

STARTERS

Soup of the Day 9,50

Steak Tartare 15,50
Millefeuille | Port Syrup
Wine Suggestion: 2022 Pinot Noir Premium *7,10*

Fresh Tuna 15,50
White Bean Cream | Red Onions | Herb Croutons
Wine Suggestion: Terras do Pó Branco *5,90*

Braised Pear 13,50
Soft Blue Cheese Sauce | Nut Crumble
Wine Suggestion: Tom Grünerveltliner *6,80*

MAIN COURSE

Revue Burger 19,50
Black Angus | Bacon & Cheese | Revue Sauce | Frites
Beer Suggestion: Loup Noir *5,50*

Forest Mushroom Ravioli 19,00
Parmesan | Walnuts | Basil Oil
Wine Suggestion: La Colombette Chardonnay *6,80*

CHEFS SPECIAL

Boeuf Bourgignon 21,50
Frites

Catch of the Day 26,50
Seasonal Vegetables | Beurre Blanc Sauce | Frites
Wine Suggestion: Blanco Nieva, Verdejo *6,00*

Bavette 28,50
Seasonal Vegetables | Jus De Veau | Frites
Wine Suggestion: Salento Rosso 2021 Marmorelle Negroamaro *6,80*

DESSERTS

Waffle from Liège 9,50
Chocolate sauce | Whipped Cream

Dessert Revue 8,50

Elderflower Panna Cotta 9,50
Blackcurrant Gel | Red Fruits

Cheese Platter 15,50
3 Different Cheeses | Port Syrup
Wine Suggestion: Port LBV *7,50*

SUPPLEMENT

Frites +3,00
Salad +3,50

ANY ALLERGIES?

Let us know, and we'll see how we can help.

MENU REVUE

From 17:00

STARTERS

Steak Tartare
Millefeuille | Port Syrup

Fresh Tuna
White Bean Cream | Red Onions | Herb Croutons

Braised Pear
Soft Blue Cheese Sauce | Crumble of Nuts

MAIN COURSE

Forest Mushroom Ravioli
Parmesan | Walnuts | Basil Oil

Catch of the Day
Seasonal Vegetables | Beurre Blanc Sauce

Bavette
Seasonal Vegetables | Jus De Veau

Main courses are served with fries

DESSERTS

Dessert Revue

Cheese Platter
3 Different Cheeses | Rinse apple Syrup (+€5,-)

€47,50

APPETIZERS

From 12:00

Borrelplank Revue	20,50
Borrelplank Petite	15,50
Beef Bitterballen Mustard	9,50
Cheese sticks Chili Sauce	9,80
Marinade Pork Belly Skewers	10,00
Reypenaer Cheese Mustard	8,00
Home Marinaded Olives	5,50
Foccacia 3 Different Dips	8,50
Cheese Platter 3 Different Cheeses | Port Syrup	15,50

Crispy Shrimps Sweet Chili Sauce	13,00
Mini Burgers 3 Different Mini Burgers	15,00
Nachos Guacamole | Cheddar | Spiced Minced Beef	11,50

DRINKS MENU

HOT DRINKS

Coffee/Espresso	3,30
Ristretto/Decafé	3,30
Doppio Espresso	4,30
Cappuccino	3,70
Caramel Cappuccino	4,30
ChocoCino	4,20
Latte Macchiato	4,30
Espresso Macchiato	3,50
Coffee Verkeerd	4,00
Flat White	4,00
Hot Chocolate	4,00
Supplement Rum	+3,50
Supplement Whipped Cream	+0,80
Supplement Caramel	+0,60
Supplement Oat Milk or Soy	+0,50

Decaf Available on all our coffees.

SPECIAL COFFEES

Iced Caramel Macchiato	4,50
Limburgse Coffee | Els la Vera	8,70
Irish Coffee | Jameson Whisky	8,70
French Coffee | Grand Marnier	8,70
Italian Coffee | Amaretto	8,70
Spanish Coffee | Licor 43	8,70

TEA

Blanche Dael Tea	3,60
Fresh Mint Tea	4,00
Fresh Ginger Tea	4,00

PASTRY

Limburgse Vlaai	5,70
Supplement Whipped Cream	+0,80

Ask our staff for the different flavours.

Waffle from Liège	9,50
Chocolate Sauce | Whipped Cream	
Apfelstrüdel	8,50
Vanilla Sauce | Whipped Cream	

SODA'S

Sourcy Blauw/Rood 0.2 cl	3,40
Sourcy Blauw/Rood 0.75 cl	7,00
Pepsi Cola/Max	3,40
Royal Club Tonic	3,40
Bitter Lemon	3,40
Cassis/Ginger Ale	3,40
Royal Club Tomato Juice	3,50
Sisi Orange	3,40
Rivella	3,40
Fever Tree	
Mediterranean Tonic	4,20
Apple Juice	3,50
Chocomel	3,70
Fresh Orange Juice	5,10
Lipton Ice Tea/Green	4,00
Homemade Ice Tea/Mango (Blanche Dael)	4,20
Apple Spritzer	4,20
Ginger/Apple Juice	3,50

TONNISSTEINER

Tönissteiner Citroen	3,40
Tönissteiner Vruchtenkorf	3,40

DRAFT BEERS

Brand Pilsener | 20 cl	3,40
Brand Pilsener | 25 cl	4,20
Brand Pilsener | 50 cl	8,00
Brand Weizen | 30 cl	5,60
Brand Weizen | 50 cl	9,10
Westmalle Dubbel	5,60

Ask our staff about the switch tap.

BOTTLED BEER

Loup Noir	5,80
House Beer	
Liefmans Fruitesse	5,60
Brand Oud Bruin	4,00
Westmalle Tripel	6,00
Omer	6,00
Duvel	6,00
Kasteel Rouge	5,80
Le Fort Dubbel	5,80
La Chouffe Blond	5,90
Rochefort 8	6,90
Tripel karmeliet	6,00

ENJOY MAASTRICHT'S FINEST BEERS

Mergel Wit	6,10
De Dorstige Lambertus	6,10
Gérard IPA	6,10

ALCOHOL-FREE

Heineken 0.0	4,50
Brand Weizen 0.0	4,50
Amstel Radler 0.0	4,50
Crodino	4,50
Crodino Cocktail With Fresh Orange Juice	7,90

LIQUORS

Cointreau	8,00
Grand Marnier	8,00
Licor 43	8,00
Sambuca Molinari Extra	8,00
Limoncello di Fiorito	8,50
Baileys Irish Cream	8,00
Disaronno Amaretto	8,00
Tia Maria	8,00

GINS

Bombay Sapphire Gin	7,50
Hendricks Gin	8,50

RUM

Havana Club 3yo	7,00
Havana Club Rum 7yo	7,50

APERITIF

Campari	6,50
Pernod	6,50
Kirr	6,50
Kirr Royale	10,00

SPIRITS

Grappa Libarna	5,80
Els la Vera	4,00
Jägermeister	4,30
Bols | Jonge Graan Jenever	4,00
Bols | Zeer Oude Jenever	4,00
Eristoff Vodka	6,80

PSV

Port Fine Ruby/White/Red	5,50
Port LBV	8,00
Sherry Dry/Medium	5,50
Martini Bianco/Rosso	5,50

WHISKY

Jameson	7,00
Bulleit Bourbon	9,50
Famous Grouse	8,00

COGNAC/CALVADOS

Remy Martin VSOP	9,50
Busnel Calvados VSOP	9,50

WINE

WHITE

	Per Glas	Per Fles
Terras do Pó Branco	5,70	31,50
La Colombette, Chardonnay	6,00	33,00
Blanco Nieva, Verdejo	6,10	34,00
Grüner Veltliner TOM 2022	6,70	37,00
Domaine Denis Race, Chablis 2022		48,00
La Bastide, Viognier		38,00
Spätlese (Sweet)	5,70	31,50

ROSÉ

La Domaine de Colombette Rosé, Grenache	6,20	34,50
Rotari Cuveé 28 Brut Rosé	8,60	47,50
AIX Rosé	8,70	48,00

RED

Rare Vineyards Carignan	5,70	31,50
Marmorelle Salento, Negroamaro	6,90	38,00
La Colombette, Pinot Noir Premium	7,20	39,50
Ribera Del Duero Montecastro		50,00

SPARKLING

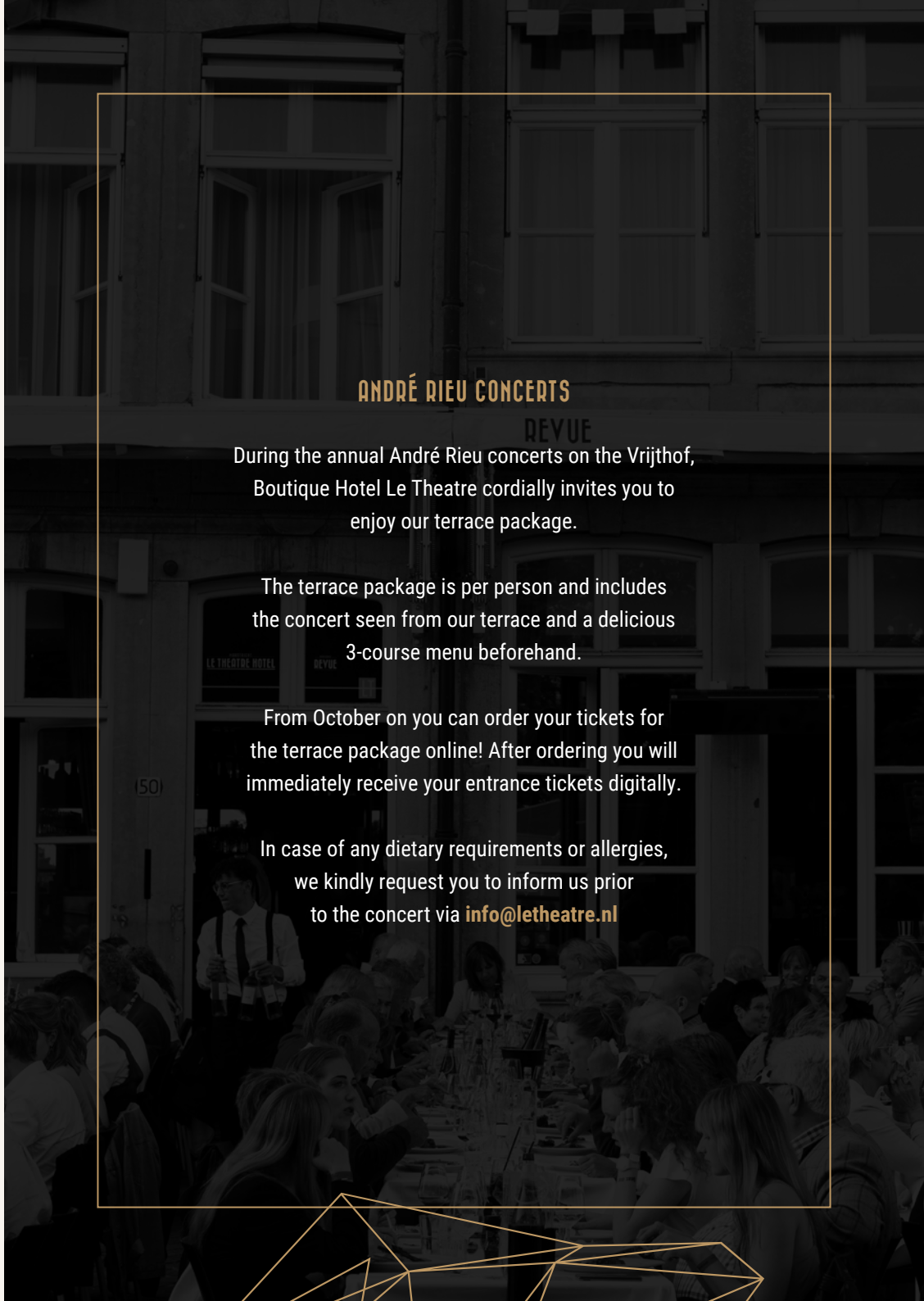
Cava Nualongé Brut	6,70	36,50
Rotari Cuveé 28 Brut Rosé	8,60	47,50
Alcohol-free Prosecco	7,70	

COCKTAILS

Hendrick's Gin Cucumber	13,00
Hendrick's Gin Oranges	13,00
Bombay Sapphire Ginger | Mint	12,00
Aperol Spritz	9,00
Limoncello Spritz	9,00
Campari Spritz	9,00
Carajillo Tequila | Licor 43 | Cointreau	12,00
Negroni Martini Rosso | Gin | Campari	9,00
Pornstar Martini Vodka Vanille | Passionfruit	12,00
Espresso Martini Vodka | Kahlua | Frangelico | Espresso	12,00
Amaretto Sour | Liqour 43 Sour | Whisky Sour | Gin Sour	10,50

VIRGIN COCKTAILS

Espresso MartiniNO	9,00
Amaretto Sour	9,00



ANDRÉ RIEU CONCERTS

During the annual André Rieu concerts on the Vrijthof, Boutique Hotel Le Theatre cordially invites you to enjoy our terrace package.

The terrace package is per person and includes the concert seen from our terrace and a delicious 3-course menu beforehand.

From October on you can order your tickets for the terrace package online! After ordering you will immediately receive your entrance tickets digitally.

In case of any dietary requirements or allergies, we kindly request you to inform us prior to the concert via **info@letheatre.nl**

Vrijthof 50 | Maastricht
+31(0)43 30 30 280 | info@letheatre.nl
www.letheatre.nl