

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
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 [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	19,00
Croissant Mini Bread Pain au Chocolat Ham & Cheese Yogurt Fresh Fruit Granola Fresh Orange Juice Eggs By Choice 2 Coffee Or Tea	
Bubbels Breakfast	25,00
Classic Breakfast Cava	
French Breakfast 	9,00
Croissant Pain au Chocolat Confiture Butter Brie Coffee Or Tea	
Homemade Granola Bowl 	10,50
Yogurt Fresh Fruit Nuts Maple Syrup	
Fried Eggs Ham & Cheese	15,00
Brioche	
French Toast	10,50
Caramel Sauce Hazelnut Cream Granola	
Eggs Benedict	15,50
Salmon Hollandaise Sauce Poached Egg Brioche Bread	



LUNCH

From 11:30 till 16:00

SANDWICHES

Roast Beef	14,50
Sun-Dried Tomato Horseradish Cream	
Beef Carpaccio	15,50
Truffle Cream Parmesan	
Falafel 🌱	12,50
Roasted Bell Pepper Walnuts Harissa Hummus	
Spicy Chicken	13,50
Cucumber Ginger & Lime Cream	

CLASSICS

Pomodori Soup 🌱	9,00
Soup of the Day	9,50
Grilled Sandwich	13,50
Foccacia Ham & Cheese Ketchup	
Veal Croquettes	16,50
Brioche Homemade Mustard	
Shrimp Croquettes	18,50
Brioche Lemon Cream	
Omelette 🌱	15,00
Brioche Seasonal Vegetables Gouda Cheese	
Fried Eggs Ham & Cheese	15,00
Brioche	
Eggs Benedict	15,50
Salmon Poached Egg Hollandaise Sauce Brioche Bread	

🌿 = Vegetarian

CHEFS SPECIALS

Caesar Salad 18,00

Chicken | Bacon | Anchovy | Egg

Flammkuchen Vegetarian 🌿 12,50

Seasonal Vegetables | Cream Fraîche

Revue Black Angus Burger 19,50

Bacon & Cheese | Revue Sauce | Roasted Potatoes

Flammkuchen Salmon 14,50

Onions | Cream Fraîche

Flammkuchen Bacon 13,00

Onions | Cream Fraîche

Scampi Salad 19,00

Sweet and Sour Onion & Cucumber | Bisque Cream

Nicoise Salad 20,50

Verse Tonijn | Olijven | Ei | Ansjovis | Parmezaanse Kaas

Gnocchi in Tomato Sauce 🌿 18,50

Walnuts | Parmesan Cheese

PASTRY

Limburgse Vlaai 🌿 5,80

Supplement Whipped Cream +0,80

Waffle from Liège 🌿 9,50

Chocolate Sauce | Whipped Cream

Apfelstrudel 🌿 8,50

Vanilla Sauce | Whipped Cream

DINER

From 17:00

STARTERS

Soup of the Day 9,50

Steak Tartare 15,50


Millefeuille | Port Syrup

Wine Suggestion: 2022 Pinot Noir Premium 7,10

Scallops & Scampi 15,50

Basil Oil | Lobester Bisque

Wine Suggestion: Terras do Pó Branco 5,90

Asparagus  13,50

Poached Egg | Truffle Hollandaise Sauce


Wine Suggestion: Tom Grünerveltliner 6,80

MAIN COURSE

Revue Black Angus Burger 19,50

Bacon & Cheese | Revue Sauce | Frites

Beer Suggestion: Loup Noir 5,50

Gnocchi in Tomato Sauce  18,50

Walnuts | Parmesan Cheese

Wine Suggestion: Pinot Noir Premium 6,80

CHEFS SPECIAL

Duck Fillet 26,50

Seasonal Vegetables | Truffle Jus De Veau

🌿 = Vegetarian

Catch of the Day 26,50

Seasonal Vegetables | Beurre Blanc Sauce | Frites

Wine Suggestion: Blanco Nieva, Verdejo 6,00

Entrecote 31,50

Seasonal Vegetables | Truffle 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

Chocolate Parfait 🌿 9,50

Cheese Platter 🌿 16,50

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

Scallops & Scampi

Basil Oil | Lobester Bisque

Asparagus 🌿

Poached Egg | Truffle Hollandaise Sauce

MAIN COURSE

Gnocchi in Tomato Sauce 🌿

Walnuts | Parmesan Cheese

Catch of the Day

Seasonal Vegetables | Beurre Blanc Sauce

Entrecote

Seasonal Vegetables | Truffle 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	16,50

Breaded Calamari	11,50
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Aioli

Mini Burgers	15,00
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3 Different Mini Burgers

Nachos	11,50
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Guacamole | Cheddar | Spiced Minced Beef



DRINKS MENU

HOT DRINKS

Coffee/Espresso	3,40
Ristretto/Decafé	3,40
Doppio Espresso	4,50
Cappuccino	3,80
Caramel Cappuccino	4,50
ChocoCino	4,40
Latte Macchiato	4,50
Espresso Macchiato	3,60
Coffee Verkeerd	4,10
Flat White	4,10
Hot Chocolate	4,20
Supplement Rum	+3,50
Supplement Whipped Cream	+0,80
Supplement Caramel	+0,70
Supplement Oat Milk or Soy	+0,50

SPECIAL COFFEES

Iced Caramel Macchiato	4,60
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	3,70
Fresh Mint Tea	4,10
Fresh Ginger Tea	4,10

Decaf Available on all our coffees.

PASTRY

Limburgse Vlaai ☞	5,80	Waffle from Liège ☞	9,50
Supplement Whipped Cream	+0,80	Chocolate Sauce Whipped Cream	
		Apfelstrudel ☞	8,50
		Vanilla Sauce Whipped Cream	

Ask our staff for the different flavours.

SODA'S

Sourcy Blauw/Rood 0.2 cl	3,50
Sourcy Blauw/Rood 0.75 cl	7,10
Pepsi Cola/Max	3,50
Royal Club Tonic	3,50
Bitter Lemon	3,50
Cassis/Ginger Ale	3,40
Royal Club Tomato Juice	3,60
Sisi Orange	3,50
Rivella	3,50
Fever Tree	
Mediterranean Tonic	4,40
Apple Juice	3,70
Chocomel	3,90
Fresh Orange Juice	5,30
Lipton Ice Tea/Green	4,20
Homemade Ice Tea/Mango (Blanche Dael)	4,40
Apple Spritzer	4,40
Ginger/Apple Juice	3,70

TONNISSTEINER

Tönissteiner Citroen	3,60
Tönissteiner Vruchtenkorf	3,60

DRAFT BEERS

Brand Pilsener 20 cl	3,50
Brand Pilsener 25 cl	4,30
Brand Pilsener 50 cl	8,20
Brand Weizen 30 cl	5,80
Brand Weizen 50 cl	9,50
Westmalle Dubbel	5,80

Ask our staff about the switch tap.

BOTTLED BEER

Loup Noir	6,00
House Beer	
Liefmans Fruitesse	5,80
Brand Oud Bruin	4,20
Westmalle Tripel	6,20
Omer	6,20
Duvel	6,20
Kasteel Rouge	6,00
Le Fort Dubbel	6,00
La Chouffe Blond	6,10
Rocheport 8	7,10
Tripel karmeliet	6,20

ENJOY MAASTRICHT'S FINEST BEERS

Mergel Wit	6,30
De Dorstige Lambertus	6,30
Gérard IPA	6,30



ALCOHOL-FREE

Heineken 0.0	4,70
Brand Weizen 0.0	4,70
Amstel Radler 0.0	4,70
Crodino	4,70
Crodino Cocktail	8,10
With Fresh Orange Juice	

LIQUORS

Cointreau	8,20
Grand Marnier	8,20
Licor 43	8,20
Sambuca Molinari Extra	8,20
Limoncello di Fiorito	8,70
Baileys Irish Cream	8,20
Disaronno Amaretto	8,20
Tia Maria	8,20

GINS

Bombay Sapphire Gin	7,70
Hendricks Gin	8,70

RUM

Havana Club 3yo	7,20
Havana Club Rum 7yo	7,70

APERITIF

Campari	6,70
Pernod	6,70
Kirr	6,70
Kirr Royale	10,20

SPIRITS

Grappa Libarna	6,00
Els la Vera	4,20
Jägermeister	4,50
Bols Jonge Graan Jenever	4,20
Bols Zeer Oude Jenever	4,20
Eristoff Vodka	7,00

PSV

Port Fine Ruby/White/Red	5,70
Port LBV	8,20
Sherry Dry/Medium	5,70
Martini Bianco/Rosso	5,70

WHISKY

Jameson	7,20
Bulleit Bourbon	9,70
Famous Grouse	8,20

COGNAC/CALVADOS

Remy Martin VSOP	9,70
Busnel Calvados VSOP	9,70

WINE

WHITE

	Per Glas	Per Fles
Terras do Pó Branco	6,00	31,50
La Colombette, Chardonnay	6,50	33,00
Blanco Nieva, Verdejo	6,50	34,00
Grüner Veltliner TOM 2022	7,20	37,00
Domaine Denis Race, Chablis 2022		48,00
La Bastide, Viognier		38,00
Spätlese (Sweet)	6,00	31,50

ROSÉ

La Domaine de Colombette Rosé, Grenache	6,50	34,50
Rotari Cuveé 28 Brut Rosé	9,00	47,50
AIX Rosé	9,00	48,00

RED

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

SPARKLING

Cava Nualongé Brut	7,50	36,50
Rotari Cuveé 28 Brut Rosé	9,00	47,50



COCKTAILS

Hendrick's Gin	13,50
Cucumber	
Hendrick's Gin	13,50
Oranges	
Bombay Sapphire	12,50
Ginger Mint	
Aperol Spritz	9,50
Limocello Spritz	9,50
Campari Spritz	9,50
Carajillo	12,50
Tequila Licor 43 Cointreau	
Negroni	9,50
Martini Rosso Gin Campari	
Pornstar Martini	12,50
Vodka Vanille Passionfruit	
Espresso Martini	12,50
Vodka Kahlua Frangelico Espresso	
Amaretto Sour Liqueur 43 Sour Whisky Sour Gin Sour	11,00
VIRGIN COCKTAILS	
Espresso MartiniNO	9,50
Amaretto Sour	9,50



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



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