

STROMING



// MILLERSHALL

// MEETINGS OR BUSINESS EVENTS

Strøming provides movement in meetings, inspiration during brainstorming sessions and offers various packages for business meetings.

// PARTIES AND CELEBRATIONS

Let the joy flow during a festive occasion. Choose a delicious walking dinner, completely dressed up drinks or extensive dining.

We take care of everything!

// FAMILY DAYS AND OUTINGS

Located on the dike, by the water, with a playground and a beautiful view. Strøming brings people together and provides unforgettable moments for young and old.

// GROUP DINER

Just being 'alone' together. Brabant hospitality flows here and we make every dinner an experience.

Reservations can be made for a minimum of 9 persons.

Interested in the possibilities?

Send an email to info@stromingettenleur.nl



// HOT DRINKS

Coffee	3.3
Espresso	3.1
Cappuccino	3.6
Flat white	4.6
Latte macchiato	3.9
Chai latte	3.9
Hot chocolate	3.8
Tea (various flavors)	3.2
Fresh mint tea	3.9
Fresh ginger tea	3.9

// SUPPLEMENTS

Oat milk	0.5
Hazelnut syrup	0.6
Caramel syrup	0.6
White chocolate syrup	0.6
Honey	0.6
Whipped cream	0.6

// SWEETS

Chocolate Churros	9.0
With cinnamon sugar and vanilla ice cream	
Holtkamp patisserie	
Apple crumble cake	4.5
Mango passion fruit cheesecake	5.5
Petit fours	2.8
Blueberry cheesecake - chocolate - lemon meringue - red velvet	

// SOFT DRINKS

Red Bull Energy Drink	4.5
Red Bull Sugarfree	4.5
Red Bull Red Edition (Watermelon)	4.5
Sourcy still water, Sourcy sparkling water (20cl)	3.0
Sourcy still water, Sourcy sparkling water (75cl)	6.0
Pepsi cola / Pepsi max	3.4
Lipton Ice tea sparkling Ice tea peach / Ice tea green zero	3.5
Royal Club tonic / bitter lemon / ginger ale / tomato juice	3.5
Rivella / Sisi / 7-up	3.5
Fristi, Chocomel	3.5
De Appelaere apple juice cloudy	3.5
Fresh orange juice	4.5
Mango or strawberry smoothie	5.5

// HIGH TEA

Something to celebrate, big or small. Organize a baby shower or just come and catch up over a cup of tea.

Choose our World High Tea and experience an afternoon full of tasty surprises. The World High Tea offers a global selection of sweets and savory snacks.

By reservation only

// PREMIUM SOFT DRINKS

// Russell & Co.

Botanical rose lemonade	4.6
Sicilian lemonade	4.6
Spiced orange lemonade	4.6

// Butcha Kombucha

Ginger & lime leaf	6.5
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// Thijs Drinks fruitjuices

Apple and strawberry	4.5
'Delicious fruity thirst quencher'	

// Double Dutch

Ginger beer	4.6
Pink grapefruit soda	4.6
Indian tonic	4.6
Skinny tonic	4.6
Cranberry & ginger tonic	4.6
Pomegranate & basil tonic	4.6
Cucumber & watermelon tonic	

Soof

lovely mix-ups

Soof makes syrups and soft drinks from 100% natural fruits, vegetables & herbs. Nothing else!

Their main mission? A transparent and future-proof food industry, so away with unnecessary ingredients and fine print

Blueberry & lavender lemonade	4.6
Blueberry, lavender, black currant and apple	
Rose & cardamon lemonade	4.6
Rose, cardamon, pear and apple	
Carrot & ginger lemonade	4.6
Carrot, ginger and apple	
Lemongrass & pear lemonade	4.6
Lemongrass, pear, lime and lemon	
Ice tea lemonade	4.6
Ice tea of black tea, lime, mint, grape, apple and pear	

// OUR BEERS

// BIER ON TAP

Birra Moretti Pilsener	4.6%	3.7
Affligem Blond	6.8%	5.5
Texels Skuumkoppe	6.0%	5.5
Dunkelweizen		
Texels Skiller Wit	5.0%	5.5
Oedipus Mannenliefde Saison	5.0%	5.6
Oedipus Pais Tropical IPA	6.0%	5.6

// POWERFUL AND BLOND

Pornstar Martini Blond	6.5%	4.0
Texels Springtij Blond	7.5%	6.0
Texels Tuunwal Tripel	8.5%	6.0
Oedipus Thai Thai Tripel	8.0%	6.5
Noordt Pomelo IPA	6.0%	6.5
Noordt Blondt	6.0%	6.5
Affligem Tripel	9.0%	5.5

// RICH AND DARK

Affligem Dubbel	6.8%	5.5
Big Belly Aethelstan Porter	10%	7.0

// FRESH AND FRUITY

Sol	4.5%	5.5
Birra Moretti Sale di Mare	5.5%	4.2
Mort Subite Kriek	4.0%	4.5
Liefmans Fruitesse	3.8%	4.5
Desperados	6.0%	6.0

// BREWERY JOTBIER ETTEN-LEUR

Mennekes Tripel	9.1%	6.0
Heerkes Quadrupel	10.9%	6.5
Herman NEIPA	6.5%	6.5
BZN Blond	7.0%	5.5

// NON ALCOHOLIC

Heineken	0.0%	3.6
Amstel Radler	0.0%	3.6
Paulaner Alcoholfrei 33cl	0.0%	4.9
Affligem Blond	0.0%	4.7
Texels Skuumkoppe	0.0%	4.7

// PUBLIC FAVORITE !

Pornstar Martini Blond
Can't decide between
a special beer or a
cocktail? Try our blend
for a unique taste
experience.



// OUR COCKTAILS & MIXERS

// GIN & TONIC

Bombay Sapphire	10.5
Double Dutch Indian tonic with juniper berries and grapefruit	
Lady's Bombay Bramble	11.5
Rose lemonade with dried raspberry and lemon	
Bombay Citron Presse	11.5
Double Dutch light tonic with dried lemon and cardamom	
The Botanist Gin	12.5
Double Dutch Indian tonic with rosemary and fresh lemon	
Hermit	14.5
Double Dutch watermelon & cucumber tonic with apple and fresh mint	
Nolet's	11.0
Double Dutch light tonic with dried and fresh lime	
Sir Edmond	13.5
Double Dutch cranberry & ginger with cinnamon and orange	

// COCKTAILS

Classic Mojito	11.5
Bacardi carta blanca, lime, sugar, mint and soda water	
Whiskey Sour	11.5
Dewars whiskey, lemon, sugar water and aquafaba	
Dutch Mule	11.0
Ketel 1 Gin, Angostura bitters, lime and ginger beer	
Pink Blush Lady	11.5
Bombay sapphire, Chambord, raspberry syrup, orgeat and lemon juice	
Espresso Martini	11.5
Vodka 42-below, Kahlua and espresso	
Paloma	10.5
Tequila, lime juice and grapefruit soda	
Pornstar Martini	11.5
Vodka 42-below, Passoa, monin vanilla, passion fruit, lime, aquafaba and prosecco on the side	
Pornstar Martini Tree 6pcs	65.0
Pornstar Martini Tree 12pcs	120.0

// PUBLIC FAVORITE !

Pornstar Martini
Vodka 42-below, Passoa, monin vanilla, passion fruit, lime, aquafaba and prosecco on the side



// SPRITZERS

Aperol Spritz	7.5
Limoncello Spritz	7.5
St. Germain Spritz	8.5
Watermelon Spritz	8.0

// SELTZERS

Stöltz mango	5.0
Stöltz lime	5.0
Stöltz peach	5.0

// MOCKTAILS

Blush Club	9.0
Seedlip Garden with raspberry syrup, lemon juice and sugar water	
Nøjito	9.0
Seedlip Grove with apple- ginger syrup, fresh mint, lime and sparkling water	
Buns n' Roses	9.5
Seedlip Spice with rose water, lemon juice and rose lemonade	10.0
Tangeray 0.0 gin	
Double Dutch Indian tonic with pomegranate and fresh lemon	

// PUBLIC FAVORITE !

Watermelon Spritz
Red Bull Red Edition
(Watermelon)
with prosecco and
lime



// OUR WINES


// WHITE WINES

La Lustrosa Organic 	5.0 /
Spain, Cuenca	27.0
Verdejo	
White fruit - tropical fruit	
Codex	5.7 /
France, Pays d'Oc	31.0
Chardonnay	
Juicy - rich - wood	
Umberto Cesari IOVE	5.9 /
Italy, Emilia-Romagna	32.0
Trebbiano	
Fresh - fruity - citrus	
Hofmann Fusion	6.2 /
Germany, Rheinhessen	34.0
Riesling - Weissburgunder - Sauvignon blanc	
Fresh - peach - creamy	
Domaine Uby Unique	6.5 /
France, Cotes de Gascony	35.0
Sauvignon blanc	
Grapefruit - lime - crispy	
Torres Celeste Verdejo 	35.5
Spain, Rueda	
Verdejo	
Fresh - fruity - soft	
Gérard Bertrand Art de Vivre Blanc	36.0
France, Languedoc	
Clairette	
Fruity - pear - plum	
Ken Forrester	37.5
South Africa, Stellenbosch	
Chenin Blanc, Reserve	
Apple - filling - wood aging	
Baigorri Rioja Blanco 	39.5
Spain, Rioja Alavesa	
Viura, Malvasia	
Creamy - wood - complex	

// RED WINES

Luna de Ana	5.0 /
Spain, La Manch	27.0
Tempranillo, Merlot	
Blackberries, blueberries, cherries	
Codex	5.7 /
France, Pays d'Oc	31.0
Cabernet Sauvignon, Merlot	
Soft - spicy - wood	
Pasqua Muchietto	6.2 /
Italy, Puglia	34.0
Primitivo	
Full-bodied - intense - plummy	
Heredad de Baroja Rioja Crianza	6.0 /
Spain, Rioja	29.5
Tempranillo	
Black fruit - rich finish - soft	
Navarro Correas Privada	6.5 /
Argentina, Mendoza	35.0
Malbec Reserve	
Plums - cherries - vanilla	
Gérard Bertrand Art de Vivre Rouge	36.0
France, Languedoc	
Grenache, Ryrh	
Red berries - cherries - spicy	
Bottega Valpolicella Ripasso Superiore	39.5
Italy, Veneto	
Corvina - Rondinella	
Concentrated - red fruit - spice	

// ROSE WINES

La Lustrosa Organic 	5.0 /
Spain, Cuenca	27.0
Monastrell	
Strawberry - raspberry - fruity	
Codex	5.7 /
France, Vin de pays	31.0
Grenache	
Citrus - strawberry - white blossom	
AIX	5.9 /
Provence, France	32.5
Grenache and Cabernet Sauvignon	
Blossom - watermelon - wild strawberry	
G�rard Bertrand Art de Vivre Ros�	34.0
France, Languedoc	
Cincault, Syrah	
Blackcurrant - rose blossom - grapefruit	


// BUBBELS

Valdo Origine Brut	6.5 /
Italy, Veneto	34.5
Glera	
Fresh - pure	

//CHAMPAGNE

Moet & Chandon Brut Imperial	74.5
Champagne, France	
Pinot Noir, Pinot Meunier, Chardonnay	
Elegant - fruity - citrus	

// SPECIAL WINES

Luis Felipe Edwards 	32.5
Macerao Semillion Orange wine	
Orange wine made from grapes from old vines in Colchagua Valley, Chile. 90% of the wine ferments and matures for 4 months on the skins. Juicy and fresh with intense aromas of white fruit, blossom and spices, subtle tannins and fresh acidity.	

Luis Felipe Edwards 	32.5
Cinco Cinsault	
The grapes grow in vineyards in Itata Valley, Chile, on vines more than 30 years old. Different winemaking methods ensure maximum fruit expression and freshness. Full of ripe cherries, strawberries, sweet spices and fresh herbs.	
<i>Served chilled</i>	

G�rard Bertrand Papilou 	35.0
P�tillant Naturel Ros�	
This aromatic, sparkling wine of Cinsault and Pinot Noir is an ode to nature and biodiversity in the vineyards. Pale pink with a delicate mousse and fresh fruity notes of strawberry, raspberry and red berries.	

// SNACKS 11:30 - 23:00

// SNACKS

Marinated garlic olives ✓	5.0
Crispy flatbread of beet and carrot with muhamarra, baba ganoush and feta cheese	5.0
Holtkamp artisanal threaded bitterball 8pcs	6.5
Grandma Bobs vegan threaded bitterball 8pcs ✓	8.5
Indonesian samosas with sweet chili sauce 8pcs ✓	8.5

// PETITE CROQUETTES

OMA BOBS

Rendang croquettes 8st	9.5
Truffel croquettes 8st ✓	9.5
Kreeft croquettes 4st	8.0
Chorizo croquettes 8st	9.5
Thai green curry bites 8st ✓	9.5
Croquettes mix 12st	13.5

// SNACK PLATTERS AND MORE 11:30 - 22:00

Snack platter	21.5	Strømning XXL snack platter	31.5
Flatbread with spreads, aged cheese, bruschetta, olives, croquettes and samosas		Composition of the beside named platters	
Vegetarian snack platter ✓	21.5	Crispy chicken gyoza	11.5
Flatbread with spreads, nachos with guacamole, olives, curry bites and samosas		with spicy sesame slaw and red onion pickle	
Seacuterie	25.5	Nachos	16.5
Flatbread with spreads, salmon salad, gravad lax, smoked mackerel, natural oysters, lobster croquettes and samosas		With pulled chicken, cheddar cheese, guacamole, chili cream cheese and pico de gallo	
Charcuterie	19.5	Vegan Nachos ✓	16.5
Various hams, fuet and pâté with bread		With mexican vegan minced meat, vegan mozzarella and pico de gallo	
		Oyster natural	4.0
		Oyster with soy beads and passion fruit gel	4.5

// LUNCH 11:30 - 16:00

// LUNCH

American pancakes 3 pieces 10.5
with banana, pumpkin toffee,
nutella, crispy banana and
pistachio

Strøming tosti 10.5

Focaccia sandwich with brie,
honey and walnuts

Supplement bacon 3.5

Croque(t) Monsieur Salpicon 9.0

Tosti filled with the creamy, rich
ragout of a beef croquette with
coarse mustard mayo

Turkish eggs 11.5

3 fried eggs with herb yogurt,
spinach, harissa and white
cheese

Supplement Pulled chicken 3.5

Toast burrata 15.0

Focaccia with burrata,
rocket salad, beet antiboise,
pomegranate

Supplement Parma ham 3.5

Chicken katsu waffle 12.5

Sweet waffle with crispy
chicken, tonkatsu sauce and a
sesame-white cabbage salad

Smashed avocado 15.0

Focaccia toast with avocado,
boiled egg, pomegranate,
seeds and lemon mayo

*Supplement smoked salmon
salad 4.5*

Flatbread mackerel 14.5

Crispy flatbread with smoked
mackerel, arugula, fresh
figs, bell pepper and fig
balsamic cream

Beef carpaccio 14.5

Thinly sliced beef with
Strøming dressing, pine nuts,
Parmesan cheese and crispy
capers

Oriental pastry 15.5

The classic oriental pastry filled
with rendang, serundeng, fries
and an oriental salad

Holtkamp croquettes

Beef croquettes (2pcs) 12.5

on bread with truffle mayo

Cheese croquettes (2pcs) 12.5

on bread with mustard mayo

// SOUPS AND SALADS

No waste vegan soup 8.5

with focaccia toast and aioli

Bisque of Langoustine 13.0

with focaccia toast and aioli

Winter salad with 14.5


fig compote, marinated

mushrooms, roasted
pumpkin, walnuts and seeds

Supplement burrata 5.5

Carpaccio salad of thinly sliced 15.5

beef with Strømingdressing,
pine nuts, crispy capers and
Parmesan cheese

 **Vegetarian**

Do you have any allergies? Please indicate this to our colleagues.

// DINER 17:00 - 21:00

// STARTERS

Crispy flatbread 	6.5	Ribeye Carpaccio	14.0
Red beet and carrot flatbread with muhamarra, babaganoush and feta cheese		Smoked ribeye with Strøming dressing, chestnut mushrooms, Parmesan and capers	
Warm cheese spread 	12.0	Crispy chicken gyoza	11.5
Camembert from the oven with caramelized nut mix and foccacia toast		Chicken gyoza with spicy sesame gel and red onion pickle	
Burrata 	13.0	Beef tataki	14.0
Pickled burrata with red beet antiboise, cherry tomato and caper apples		Marinated beef, passion fruit gel, sesame dressing and crispy soybeans	
Crispy cauliflower 	11.0	Tuna Tartare	14.5
Deep fried cauliflower with loosened feta, cumin, harissa and pomegranate		Oriental marinated tuna, with red curry crackers, wakame and red curry coconut mayo	
Crispy roll 	13.5	Gravad lax	13.0
Crispy sushi roll with carrot-apple-ginger cream cheese and pickled ginger		Marinated salmon with avocado dill cream, quail egg, seaweed caviar and salty vegetables	
Pani puri 	10.5	Tiradito sea bass	14.0
Crispy pani stuffed with duxelles of chestnut mushrooms, truffle, artichoke and smoked almond		Ceviche with olive oil ice cream, fresh fennel, kalamata olives and jasmine oil	

 **Vegetarian**

Children's menu? Ask one of our staff members.

Do you have any allergies? Please indicate this to our colleagues.

// DINER 17:00 - 21:00

// SIDE DISHES

Italian fries 🌿	6.0
with Parmesan cheese and truffle mayo	
Mexican fries	6.5
with pulled chicken and cajun mayo	
Indonesian fries	7.0
with rendang and satay crumble	
Japanese fries 🌿	7.0
with kimchi, furikake and kimchimayo	
Dutch fries with mayo 🌿	5.5
Bimi 🌿	6.5
with teriyaki sauce and sesame	6.5
Puffed sweet potato 🌿	
with garlic olives and vegan feta	

// OYSTERS

Oester naturel	4.0
Oester with soy beats and passionfruit gel	4.5

// SPECIAL DISHES

Crispy grasshopper with wasabi mayo	2.0
Crispy softshell crab with wasabi mayo	12.5

// SHARED DINING

// MEDITERRANEAN

Tagliata Tartufo	15.5
Italian steak with arugula, parmesan and truffle gravy	
Fideuà	15.5
Riso pasta with seafood, cockles and foam of roasted peppers	
Carrillada Ibérica 🍷	14.5
Braised ibérico pork cheek with potato mouseline, potato cracklings and dark beer gravy	
Lentil bolognese 🌱	12.5
Vegan bolognese with tagliatelle pasta and basil	

// (MIDDLE) - ORIENTAL

Rendang Slider	13.5
Mini brioche bun with little gem, oriental atjar, rendang and kimchi mayo	
Red curry sole	15.5
Sole fried in red curry butter with zucchini spaghetti and crispy mussels	
Vegan rendang 🌱	14.0
Savoy cabbage stuffed with vegan rendang, marinated cucumber and foam of coconut	
Korean Pork Belly	15.5
24-hour cooked pork belly with noodles, kimchi and mustard seeds	

// LATIN-AMERICAN

Mexican Ratatouille 🌱 🍷	14.0
Puffed onion stuffed with Mexican ratatouille, Tex-Mex hollandaise and tabasco popcorn	
Salmon con chile y miel 🍷	15.5
Chili-honey glazed salmon with avocado-mango salsa and basil oil	
Bbq soft shell taco 🌱	14.5
Vegan beef with pico de gallo and guacamole	
Solomillo y Pimientos	16.0
Grilled diamond cheese with roasted vegetables, choron sauce and casava	

// SCANDINAVIAN

Beef Sucade	13.5
Slow-cooked beef sucadewith puree of celeriac and beurre noisette, sautéed oyster mushroom and red port gravy	
Vegan Steak 🌱	18.0
Vegan steak with candied leeks, roasted fennel and vichyssoise foam	
Venison stew	14.5
Deer stew with red cabbage, stewed pear and croute potato cream	
Skrei	16.5
Baked skrei with pumpkin toffee, carrot, pistachio, langoustine foam and chamomile oil	

🌱 Vegetarian

🍷 To be ordered as a main course in combination with vegetables +10,5

Do you have any allergies? Please indicate this to our colleagues.

// DESSERTS

Pornstar martini bombe 🌿 9.5 Ice cream bombe of passion fruit, vanilla and sabayon of prosecco	Grand dessert 🌿 27.5 Tasting of besides mentioned desserts
Mandarin & speculoos dessert 🌿 9.5 Speculoos mousse with candied mandarin, mandarin sorbet and vanilla espuma	Vegan chocolate mousse 🌿 9.5 Mousse of vegan chocolate on a crispy sponge cake with pear sorbet and pecan crumble
Lemon meringue tartlet 🌿 9.5 Tartelette filled with lemon curd, gel of almonds and a mousse of white chocolate	Tasting of 4 cheeses 🌿 13.5 Fromagerie Guillaume with quince jelly, apple syrup and nut-raisin bread
Chocolate Churros 🌿 9.0 Filled chocolate churros with cinnamon sugar and vanilla ice cream	Bonbons per piece 🌿 2.2 Cherrytea Cherry, hibiscus and mascarpone Pop damn corn Buerre noisette and salted popcorn Tears of aceto Balsamic and blueberry The ABC Apricot and basil Yu-To-The-Zu Yuzu, misco and rice vinegar

Do you have any allergies? Please indicate this to our colleagues.

// STRØMING ETTEN-LEUR

At the base of today's Restaurant 'Strøming' is the charming 18th-century inn 'In de Molen,' once the pride of the miller who lived there.

We welcome you to join us in the restaurant, the miller's hall or on the garden terrace. Immerse yourself in the peaceful nature while enjoying coffee and cake, lunch, dinner or drinks.



// STRØMING TILBURG

At the beginning of October, our rooftop bar opened its doors. This unique location makes us the new hotspot to experience Tilburg from above!

Enjoy lunch, dinner or drinks daily, morning to night. Friday to Saturday night we provide the perfect night out with cocktails, bubbles and of course a DJ who plays the coziest disco and soul records for you.



// STRØMING BREDA

#OPENING SOON

We are proud to say that Breda will soon have another unique location. Strøming is coming to Breda!

After Etten-Leur and Tilburg we are expanding with a new location. Follow us on social media for updates and a first look at what to expect.

See you soon at Strøming!