

# GRAND CAFE RESTAURANT

## BREAKFAST UNTIL 12.00

Fresh fruit and mint	7,50
Toasted pumpkin bread with smoked salmon and creamcheese	7,00
Bacon and eggs with toast	6,00
'American pancakes' with elderberries and maple syrup	5,50
Soya yoghurt with walnut, granola, grapes and cocos	5,00
Croissant with butter and jam	3,00

09.00 – 22.00:

## PAINS

Choice between:

Spelt roll (+1,-)

Italian roll

Panini Rustique

Dark brown Ciabatta

Beef carpaccio with Parmesan cheese and bacon	9,50
Smoked Salmon with hüttenkäse, avocado and radish	10,50
Reypenaer cream, roasted peppers, chicory and cashew nuts	8,50
'Loos' meatball with gravy and mustard	8,00
Young cheese or matured Reypenaer cheese	from 4,50
Croque Monsieur	4,00
Bread roll of the week	See our blackboard

## WRAPS

Smoked salmon, creamcheese, capers, onion and rocket salad	9,50
Peking chicken, bean sprouts, cucumber, iceberg lettuce and hoisin sauce	8,25
Hummus with roasted seasonal vegetables	8,00

## SOUPS

Thai fishsoup with gamba, coconut and coriander	8,50
Oxtailsoup with celery and Madeira	7,50
Soup of the week	See our blackboard

## SMALL DISHES

Chicken satay with sweet and sour vegetables and chips	16,00
'Loos' burger with chips	14,00
Fish and Chips with remoulade	13,50
Naan with stirfried lamb with chili sauce or garlic sauce	12,00
Clubsandwich with crisps	10,50
Two shrimp croquettes with bread	10,00
Pita rolls with chicken and chili mayonnaise	9,00
Two croquettes with bread	8,00

## EGG DISHES

Scrambled eggs with smoked salmon	9,50
Omelet with Cheddar, sweet patatoo and parsnip	9,00
Scrambled eggs with Parmesan cheese	8,00
Fried eggs with choice of ham-cheese- roast beef or bacon	from 7,50

## SALADS

(can also be ordered as a starter)

With marinated tuna and wasabi mayonnaise	14,50
With quinoa, falafel, dates and pomegranate	13,50
Caesar salad with croutons, Parmesan cheese, chicken and anchovy	12,50
Salad of the week	See our blackboard



The code provides information about allergens you can also ask our staff

See our blackboard for weekly changing dishes

12.00 – 22.00:

## PASTA

(can be ordered as a starter)

Gnocchi with gorgonzola, pear, walnut and spinach	14,00
Spaghetti Bolognese	13,50
Pasta of the week	See our blackboard

## STARTERS

Grilled scallop with smoked halibut and mackerel mayonnaise	14,50
Beef carpaccio with bacon, pine nuts and Parmesan cheese	13,50
Pata Negra with duck rilette and apple chutney	13,50
Veal sweetbread croquettes with 'ossenworst' and patatoo	12,50
Salad of portobello, figs and pumpkin with chesnut vinaigrette	11,50
Roasted pork belly with ras el hanout bulger	9,50
Roasted seasonal vegetables with lemon mayonnaise	10,00



## OYSTERS

French fines de claires (1/2 a dozen)	18,50
'Zeeuwse' creuzes (1/2 a dozen)	16,50
Belons Nr 2 (1/2 a dozen)	25,00

## MAIN DISHES

'Simmental' tenderloin with stroganoff sauce	27,50
Farm chicken from the oven with seasonal vegetables and lemon mayonnaise	22,50
Slow cooked duck breast with fig port sauce	21,50
Veal liver with pancetta and apple port sauce	19,50
Grilled tuna with truffle vinaigrette	24,50
Cod fillet with herb risotto and wild spinach	23,50
Grilled sea bass fillet with cashew nuts vinaigrette	22,50
Fried small sole à la meunière with chips and green salad (2pcs)	19,50
(3pcs)	23,50
Quiche of chicory, pecan nuts and gruyère with apple calvados sauce	19,00
Couscous cauliflower burger with naan bread, curry yogurt and almonds	18,50
Pappardelle with grilled aspergus, fennel, Taggian olives and pecorino	18,00

## DESSERTS

Cheese platter from the "Kaashoeve" with rye currant bread	13,00
Pear almond pie with chocolate ijs	8,50
Trifle of mascarpone, pine apple and pine nuts	8,00
Tasting of three flavors crème brûlée	8,00
Dame Blanche	7,50
Homemade treats	5,00

tot 23.00:

## SNACKS

Assorted warm snacks (24)	21,00
(16)	14,00
Yakitori with soy sauce (8)	10,50
Pata Negra	9,50
Two flavors of dry sausage by "Brandt en Levie"	9,00
Loos' minced meat balls with truffle mayonnaise (7)	8,00
Nachos with guacamole, cheese, crème fraiche, tomato and jalapeños	7,50
Three assorted Dutch cheeses	7,50
Can with marinated sardines with bread	6,50
Croquette balls (7)	6,50
Cheese spring rolls (7)	6,00
Deep-fried prawns with chili sauce (7)	6,50
Bread and olive tapenade	4,50
Bread and butter with herbs	4,00
Marinated olives	4,00
Mixed savory biscuits and peanuts	3,00

## PASTRY

Carrot and nut pie	4,50
Lemon meringue pie	4,50
Apple pie	4,50
Chocolate truffle pie	4,50

vegetarian dish >



[www.loos-rotterdam.nl](http://www.loos-rotterdam.nl)

[info/reserveringen:](mailto:info@loos-rotterdam.nl)

[info@loos-rotterdam.nl](mailto:info@loos-rotterdam.nl)



WiFi: Grandcafé Loos Guest



'People who love to eat are always the best people.'

Julia Child

Nice idea for family, friends and colleagues:

THE LOOS GIFT VOUCHER

