

## 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	6,50	
'American pancakes' with elderberries and maple syrup	6,00	🍃
Soya yogurt with walnut, granola, grapes and cocos	5,50	🍃
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 mackerel with avocado, lime and radish	10,00	
Warm brie with apple, pecan nuts and aceto syrup	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	8,50	
Hummus with roasted seasonal vegetables	8,50	🍃

## SOUPS

Shrimp bisque with samphire	9,00	
Saoto soup	8,00	
Soup of the week	See our blackboard	

## SMALL DISHES

Chicken satay with sweet and sour vegetables and chips	16,00	
'Loos' burger with chips	14,50	
Fish and Chips with remoulade	13,50	
Naan with stirfried lamb with chili sauce or garlic sauce	12,00	
Clubsandwich with crisps	11,50	
Two shrimp croquettes with bread	11,00	
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 goat cheese, young spinach and shallot	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

# GRAND CAFE RESTAURANT

12.00 – 22.00:

## PASTA

(can be ordered as a starter)

Spaghetti with octopus, roasted pepper, parsley and garlic	14,00	
Spaghetti Bolognese	13,50	
Pasta of the week	See our blackboard	

## STARTERS

King crab salad with grapefruit and Marsala mayonnaise	14,50	
Roasted red mullet fillet with cauliflower vinaigrette	13,00	
Tuna in raz el hanout with anchovy en Taggian olives	12,50	
Beef carpaccio with bacon, pine nuts and Parmesan cheese	13,50	
Braised veal with broad beans and sweet potato	11,50	
Roasted seasonal vegetables with lemon mayonnaise	10,00	🍃
Falafel on brioche with quinoa and tzatziki	9,50	🍃



## OYSTERS

Plateau Fruits de mer	42,50	
French fines de claires (1/2 a dozen)	18,50	
'Zeeuwse' creuses (1/2 a dozen)	16,50	
Vongole	10,50	
Mussels	9,50	
Portion of shrimps	9,50	

## MAIN DISHES

'Simmental' tenderloin with peppersauce	27,50	
Farm chicken from the oven with seasonal vegetables and lemon mayonnaise	22,50	
Lamb stew with couscous en chickpeas	20,00	
Steak tartare with fries and salad	19,00	
Cod fillet with herb risotto and wild spinach	23,50	
Red seabream with artichoke vinaigrette	23,50	
Grilled sea bass fillet with Antiboise	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	🍃
Linguine with walnut pesto, artichok, ricotta and tomato	18,50	🍃

## DESSERTS

Cheese platter from the "Kaashoeve" with rye currant bread	13,00	
Apricot bavaois with pear sorbet	8,50	
Espresso cake with chocolate sorbet and coffee sauce	8,00	
Crème Brûlée of Madagascar vanilla	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)	7,00	
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:  
[info@loos-rotterdam.nl](mailto:info@loos-rotterdam.nl)



WIFI: Grandcafé Loos Guest



Nice idea for family, friends and colleagues:

THE LOOS GIFT VOUCHER

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

Julia Child

