

BREAKFAST UNTIL 12.00

- Fresh fruit and mint 7,50
- Toasted sourdough 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

- Cottage cheese with roasted bellpepper, artichoke, chicory and macadamia nuts 10,50
- Beef carpaccio with Parmesan cheese and bacon 9,50
- Smoked trout fillet with blue skin radish and lime mayonnaise 9,50
- '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

- Pea soup with grilled scallop and salmon muslin 9,00
- Double-drawn poultry broth with quail-egg, bok choy and chicken wonton ... 8,50
- Soup of the week See our blackboard

SMALL DISHES

- Chicken satay with sweet and sour vegetables and chips 16,50
- 'Loos' burger with chips 14,50
- Fish and Chips with remoulade 13,50
- Naan with stirfried lamb with chili sauce or garlic sauce 13,50
- 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 chorizo and green asparagus 9,00
- Scrambled eggs with Parmesan cheese 8,50
- 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 15,50
- Caesar salad with croutons, Parmesan cheese, chicken and anchovy 13,50
- With bulgur, roasted summer vegetables and feta 14,00
- 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

GRAND CAFE RESTAURANT

12.00 – 22.00:

PASTA

(can be ordered as a starter)

- Spaghetti Carbonara 14,50
- Spaghetti Bolognese 14,50

STARTERS

- King crab salad with grapefruit and Marsala mayonnaise 14,50
- Grilled scallops with fennel, dill and Dutch shrimps 14,50
- Carpaccio of swordfish with paprika syrup and basil oil 13,00
- Beef carpaccio with bacon, pine nuts and Parmesan cheese 13,50
- Salad with truffle pecorino, spinach, quinoa and figs 12,50
- Farmers pâté with pepper, cardamon and jenever with pear-red onion chutney 11,00
- Roasted seasonal vegetables with lemon mayonnaise 10,00

FRUITS DE MER

- 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

- Grilled tuna fillet with chili jam ... 24,00
- Halibut fillet with a lentil salsa 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) 24,50
- Quiche of chicory, pecan nuts and gruyère with apple calvados sauce .. 19,00
- 'Simmental' tenderloin with paprika sauce 27,50
- Farm chicken from the oven with seasonal vegetables and lemon mayonnaise 22,50
- Grilled veal rib eye with a mash of arugula and almond sauce 22,50
- Steak tartare with fries and salad ... 19,00
- Couscous cauliflower burger with naan bread, curry yogurt and almonds 18,50
- Lasagna of marinated bean curd with oriental stir-fry vegetables and mango 18,50

DESSERTS

- Cheese platter from the "Kaashoeve" with rye currant bread 13,00
- Bavarois of green apple with yoghurt-mint ice cream 8,50
- Red fruit soup with blackberry sorbet 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 . 8,50
- 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

info/reserveringen:

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

COFFEE

Espresso	2,30
Ristretto	2,30
Coffee	2,50
Café Latte	2,80
Cappuccino	2,80
Espresso Macchiato	2,50
Latte Macchiato	3,60
Double Espresso	3,90
Koffie verkeerd/ Cappuccino with Soy milk	3,10
Latte Macchiato with Soy milk	3,90
Iced Latte	4,50

TEA

Glass	2,50
Ceylon, Earl Grey, Misty Green, Jasmin, Rooibos a.o. (Simon Lévelt)	
Fresh Mint tea	3,10
Fresh ginger tea	3,30

DAIRY

Organic milk	2,00
Organic buttermilk	2,00
Chocolate milk (cold)	2,70
Fristi	2,70
Hot chocolate	2,90
Whipped cream	0,50

WATER

Sourcy Mineral water	
Sparkling, non-sparkling	2,60
Sourcy Pure mineralwater (0,75 l.)	
Sparkling, non-sparkling	6,10

SOFT DRINKS

Pepsi Cola, Max	2,80
Seven Up	2,80
Sisi Orange	2,80
Royal Club Tonic	2,90
Royal Club Bitter Lemon	2,90
Royal Club Cassis	2,90
Royal Club Ginger Ale	2,90
Russell & Co Botanical Tonic Water	3,60
Russell & Co Sicilian Lemon Bitter	3,60
Russell & Co Golden Ginger Ale	3,60
Russell & Co Ginger Beer	3,60
Lipton Ice Tea	2,90
Lipton Green	2,90
Rivella	2,90

JUICES

Fresh Orange juice	5,20
- small	3,20
Apple juice	2,90
Tomato juice	3,00
Cranberry juice	3,10

WINE

SPARKLING WINES

	Bottle	Glass
Villa Sandi, Prosecco di Treviso, Spumante Brut, ITA	30,50	6,00
Taittinger , Brut Réserve Champagne	67,50	
Taittinger , Brut Réserve Champagne 37, 5 cl.	34,00	
Taittinger , Brut Réserve Champagne Magnum	132,50	

WHITE WINES

	Bottle	Glass
Marcel Martin, Chardonnay , Loire, FR	22,50	4,30
Puerta Adalia, Verdejo-Vuira, Rueda , ESP	24,00	4,50
Borgo Palazzie, Pinot Grigio , Veneto, ITA	25,00	4,70
Noblesse, Sauvignon blanc , Loire, FR	26,50	5,00
Fattoria Laila, Verdicchio dei Castelli di Jesi Classico, Marche, ITA	28,50	
Rabl, Grüner Veltliner , Niederösterreich, AUT	29,50	5,50
Les Bertholets, Viognier Reserve , Languedoc, FR	30,50	5,80
Weingut Geil, Weisser Burgunder trocken , Rheinhessen, GER	34,50	
Les Fraisses, Jean Claude Mas, Chardonnay wooded, Limoux	38,50	
Giacomo Fenocchio, Roero Arneis , Piemonte, ITA	39,50	
Domaine Chotard, Sancerre, Sauvignon Blanc , Loire, FR	44,50	
La Chablisienne Mont de Milieu, Chablis 1er Cru , Chardonnay, FR	52,50	

ROSÉ WINES

	Bottle	Glass
Caillou, Gamay Rosé , Languedoc, FR	22,50	4,30
Aix rosé, Grenache, Cinsault, Carignan, Cab.-Sauv. , Cts de Prv.	32,00	6,20

RED WINES

	Bottle	Glass
Andantino, Sangiovese Rubicone IGT, ITA	22,50	4,30
Nuestra Señora de Ujue, Tempranillo-Garnacha , Navarra, ESP	24,00	4,50
Azul Portugal Dão , Beiras, POR	25,00	4,70
Les Bartholets Reserve, Merlot , Languedoc, FR	26,50	5,00
Les Volets, Pinot Noir , Haute Vallée de L'Aude, FR	28,00	5,30
Weingut Pfaffl, Blauer Zweigelt , AUT	29,50	5,50
Ferme du Mont, Le Ponnant-Grenache , Côtes du Rhône Villages, FR	38,50	
Torre del Falasco, Valpolicella Ripasso Superiore , Veneto, ITA	33,50	
Da Vinci, Chianti Classico Reserva , Toscane, ITA	39,50	
Château Piney, St. Emillion Grand Cru , 2014, Bordeaux, FR	45,50	
Barolo DOCG Barbis Pier, Nebbiolo , Piemonte, ITA	60,00	

SWEET WINES

		Glass
Floralis, Moscatel de Alejandria , Valencia, ESP		5,00
Chapoutier, Banyuls, Grenache , Rhône, FR		6,50

DRAUGHT BEERS

Heineken 0,25l	2,90
Heineken 0,50l	5,50
Affligem Blond	4,50
Brand Weizen	4,50
Brand Imperator	4,50
Special beers	see blackboards

BOTTLED BEERS

Heineken 0.0	2,80
Brand Weizen 0.0	3,50
Amstel Radler (2%)	3,50
Mort Subite Kriek	3,90
Vedett Extra Ordinary IPA	4,20
Westmalle Dubbel	4,50
Westmalle Tripel	4,80
La Chouffe	4,90
Duvel	4,90
Corona	4,90
Pauwel Kwak	5,30
Tripel Karmeliet	5,40
Jopen Mooie Nel IPA	5,50

LOCAL BEER

Kaapse Harrie	4,90
Kaapse Karel	4,90
Noordtsingle	5,10
Noordt Pomelo	5,30

APERITIF

Dow's Ruby Port	3,50
Dow's White Port	3,50
Dow's Tawny Port	3,50
Gonzales Sherry Dry	3,30
Gonzales Sherry Medium	3,30
Martini Bianco, Rosso, Extra Dry	3,30
Campari	4,50
Pernod	4,50
Crodino	3,00

JENEVERS

JJ Bokma	3,00
JJ Ketel	3,50
OJ Bokma	3,00
OJ Rutte	3,50

DUTCH SPIRITS

From	2,50
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IMPORTED SPIRITS

Smirnoff Wodka	4,50
Bacardi/Black	4,50
Ketel Vodka	4,80
Others from	4,50

IN THE MIX

Aperol/ Campari Spritz	6,50
Limon Fizz	6,50
Loopuyt G&T	9,80
Bobby's G&T	9,80
Hendrick's G&T	9,80

WHISKYS

Johnny Walker RedLabel	4,50
Johnny Walker Black	6,50
Glenfiddoch	6,50
Jack Daniels	5,50
Chivas Regal	6,00
Cragganmore	6,50
Talisker Skye	6,50
Dalwhinnie	6,50
Oban	7,00
Lagavulin	8,80
Glenkinchie	7,50
Laphroaig	8,00

LIQUEURS

Liquor 43	4,50
Baileys	4,50
Sambuca	4,50
Tia Maria	4,60
Limoncello	4,70
Others from	4,50

DIGESTIVE

Calvados Chateau de Breuil VSOP	5,00
Marc de Bourgogne	5,50
Eau de vie Poire Williams	5,50
Grappa Amarone	8,00

COGNAC

Remy Martin XO	11,50
Remy Martin VSOP	6,50
Martell VSOP	6,50
Courvoisier VSOP	6,50
Martell VS	5,50
Courvoisier VS	5,50

