

## BREAKFAST UNTIL 12.00

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

09.00 – 22.00:

## SANDWICHES

Choice between:

Spelt roll (+1,-)

Italian roll

Panini Rustique

Dark brown Ciabatta

Roast beef with egg salad and watercress	10,50
Beef carpaccio with Parmesan cheese and bacon	9,50
Red beet hummus with roasted parsnip and cashew nuts	9,00
'Loos' meatball with gravy and mustard	8,50
Young cheese or matured Reypenaer cheese	from 5,00
Croque Monsieur	4,50

## 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

Thai fish soup with coconut, shrimp and coriander	9,00
Chicory soup with hazelnut and smoked Inca berries	8,00

## 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 and 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
Twee kaaskroketten met brood	8,50
Two croquettes with bread	8,00

## EGG DISHES

Scrambled eggs with smoked salmon	9,50
Omelet with merguez, spinach and red onion	9,00
Scrambled eggs with Parmesan cheese	8,50
Fried eggs with choice of ham-cheese- roast beef or bacon	from 7,50

See our  
blackboard for  
weekly changing  
dishes

## 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 falafel, bulgur, dates and roasted vegetables	14,00
Salad of the week	See our blackboard

# GRAND CAFE RESTAURANT

12.00 – 22.00:

## PASTA

(can be ordered as a starter)

Gnocchi with duck leg confit, celeriac and sage	15,00
Spaghetti Bolognese	14,50

## STARTERS

Grilled scallops with cauliflower tempura and capers	14,50
Smoked halibut with crayfish tails and lime mayonnaise	14,50
Beef carpaccio with bacon, pine nuts and Parmesan cheese	13,50
Vitello Tonnato with apple capers and green asparagus	13,00
Fried quail with cider sauerkraut and grilled pear	12,50
Salad with sheep cheese, pistachio nuts and black carrot	12,50
Roasted seasonal vegetables with lemon mayonnaise	10,00

## OYSTERS

French fines de claires (1/2 a dozen)	18,50
'Zeeuwse' creuses (1/2 a dozen)	16,50

## MAIN DISHES

'Simmental' tenderloin with Stroganoff sauce	27,50
Farm chicken from the oven with seasonal vegetables and truffle mayonnaise	22,50
Stewed veal with hotchpot of potatoe and arugula	20,00
Fried veal liver with onion, apple and pancetta	19,50
Skrei fillet with sauerkraut and shallot-sauce	23,00
Grilled sea bass fillet with truffle vinaigrette	22,50
Fried small sole à la meunière with chips and green salad (2pcs)	19,50
(3pcs)	24,50
Mussels with fries and salad	19,50
Gruyère with apple calvados sauce	19,00
Couscous cauliflower burger with naan bread, curry yoghurt and almonds	18,50
Quiche of chicory, pecan nuts and Roasted winter vegetables with fried polenta and puffed garlic	18,50

## DESSERTS

Cheese platter from the "Kaashoeve" with rye currant bread	13,00
Blackberry cheesecake with blackberry ice cream	9,00
Parfait of Irish coffee	8,50
Crème brûlée of Madagascar vanilla	8,00
Dame blanche	7,50
Homemade treats	5,00

till 22.30

## 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)	7,50
Cheese spring rolls (7)	6,00
Deepfried 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	4,60
Lemon meringue pie	4,60
Apple pie	4,60
Chocolate truffle pie	4,60

vegetarian dish >



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

WIFI: FREEWIFI Loos

Nice idea for family, friends and colleagues:

THE LOOS GIFT VOUCHER

If you have any foodallergies, please let us know!

'First we eat,  
then we do everything else.'  
M.F.K. Fisher

## COFFEE

Espresso	2,60
Ristretto	2,60
Koffie	2,60
Koffie Verkeerd	2,90
Cappuccino	2,90
Espresso Macchiato	2,70
Latte Macchiato	3,70
Double Espresso	4,00
Koffie Verkeerd/ Cappuccino with soy- or oatmilk	3,20
Latte Macchiato with soy- or oatmilk	4,00

## TEA

Glass	2,60
Ceylon, Earl Grey, Misty Green, Jasmin, Rooibos a.o. (Simon Lévelt)	
Fresh Mint tea	3,20
Fresh ginger tea	3,40

## DAIRY

Organic milk	2,10
Organic buttermilk	2,10
Chocolate milk ( <i>cold</i> )	2,80
Fristi	2,80
Hot chocolate ( <i>Whipped cream 0,50</i> )	3,00

## WATER

Sourcy Mineral water	
Sparkling, non-sparkling	2,90
Sourcy Pure mineralwater ( <i>0,75 l.</i> )	
Sparkling, non-sparkling	6,20

## PREMIUM SOFT DRINKS

Russell & Co Botanical Tonic Water	3,70
Russell & Co Sicilian Lemon Bitter	3,70
Russell & Co Golden Ginger Ale	3,70
Russell & Co Ginger Beer	3,70
Calebs Kola	3,40

## SOFT DRINKS

Pepsi Cola, Max	3,00
Seven Up	3,00
Sisi Sinas	3,00
Royal Club Tonic	3,10
Royal Club Bitter Lemon	3,10
Royal Club Cassis	3,10
Ice Tea	3,10
Lipton Green	3,10
Rivella	3,10

## JUICES

Fresh Orange juice	5,30
- <i>small</i>	3,30
Van Kempen apple juice	3,20
Van Kempen Tomato juice	3,30
Cranberry juice	3,30

## WINE

### SPARKLING WINES

	Bottle	Glass
Villa Sandi, <b>Prosecco</b> di Treviso, Spumante Brut, ITA	31,00	6,10
<b>Moët &amp; Chandon</b> , Brut Réserve Champagne	68,00	
<b>Moët &amp; Chandon</b> , Brut Réserve Champagne 37, 5 cl.	34,50	
<b>Moët &amp; Chandon</b> , Brut Réserve Champagne Magnum	133,00	

### WHITE WINES

	Bottle	Glass
Marcel Martin, <b>Chardonnay</b> , Loire, FR	23,00	4,50
Puerta Adalia, <b>Verdejo-Vuira, Rueda</b> , ESP	24,50	4,70
Borgo Palazzie, <b>Pinot Grigio</b> , Veneto, ITA	25,50	4,90
Noblesse, <b>Sauvignon blanc</b> , Loire, FR	27,00	5,10
Fattoria Laila, <b>Verdicchio</b> dei Castelli di Jesi Classico, Marche, ITA	29,00	
Rabl, <b>Grüner Veltliner</b> , Niederösterreich, Oostenrijk, AUT	30,00	5,60
Les Bertholets, <b>Viognier Reserve</b> , Languedoc	31,00	5,90
Weingut Geil, <b>Weisser Burgunder trocken</b> , Rheinhessen, GER	35,00	
Les Fraisses, Jean Claude Mas, <b>Chardonnay</b> op hout gerijpt, Limoux	39,00	
Giacomo Fenocchio, <b>Roero Arneis</b> , Piemonte, ITA	40,00	
Domaine Chotard, Sancerre, <b>Sauvignon Blanc</b> , Loire, FR	45,00	
La Chablisienne Mont de Milieu, <b>Chablis 1er Cru</b> , Chardonnay, FR	53,00	

### ROSÉ WINES

	Bottle	Glass
Caillou, <b>Gamay Rosé</b> , Languedoc, FR	23,00	4,50
Aix rosé, <b>Grenache, Cinsault, Carignan, Cab.-Sauv.</b> , Cts de Prv.	32,50	6,30

### RED WINES

	Bottle	Glass
Andantino, <b>Sangiovese</b> Rubicone IGT, ITA	23,00	4,50
Nuestra Señora de Ujue, <b>Tempranillo-Garnacha</b> , Navarra, ESP	24,50	4,70
Azul Portugal <b>Dão</b> , Beiras, POR	25,50	4,90
Les Bartholets Reserve, <b>Merlot</b> , Languedoc, FR	27,00	5,10
Les Volets, <b>Pinot Noir</b> , Haute Vallée de L'Aude, FR	28,50	5,40
Weingut Pfaffl, <b>Blauer Zweigelt</b> , AUT	30,00	5,60
Ferme du Mont, <b>Le Ponnant-Grenache</b> , Côtes du Rhône Villages, FR	39,00	
Torre del Falasco, <b>Valpolicella Ripasso Superiore</b> , Veneto, ITA	34,00	
Da Vinci, <b>Chianti Classico Reserva</b> , Toscane, ITA	40,00	
Château Piney, <b>St. Emillion Grand Cru</b> , 2014, Bordeaux, FR	46,00	
Barolo DOCG Barbis Pier, <b>Nebbiolo</b> , Piemonte, ITA	60,50	

### DESSERT WINES

		Glass
Bodegas Arráez, <b>Moscatel Miss Tela</b> , Valencia, ESP		5,10
Chapoutier, Banyuls, <b>Grenache</b> , Rhône, FR		6,60
<b>Royal Oporto</b> , 10 years old, POR		7,10

## DRAUGHT BEERS

Heineken 0,25l	3,00
Heineken 0,50l	5,60
Brand Weizen	4,60
Affligem Blond	4,60
<i>Special beers</i>	<i>see blackboards</i>

## BOTTLED BEERS

Heineken 0.0	2,90
Amstel Radler (2%)	3,60
Brand Weizen 0.0	3,60
Mort Subite Kriek	4,00
Vedett Extra Ordinary IPA	4,30
Westmalle Dubbel	4,60
Westmalle Tripel	4,90
La Chouffe	5,00
Duvel	5,00
Corona	5,00
Pauwel Kwak	5,40
Tripel Karmeliet	5,50
Jopen Mooie Nel IPA	5,60

## LOCAL BEER

Kaapse Harrie	5,00
Kaapse Karel	5,00
Noordtsingle	5,20
Noordt Pomelo	5,40

## CIDER

Stassen cider	4,20
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## APERITIF

Ruby Port	3,60
White Port	3,60
Tawny Port	3,60
Martini Bianco, Rosso	3,40
Campari	4,60
Pernod	4,60
Crodino	3,10

## JENEVERS

JJ Bokma	3,10
JJ Ketel	3,60
OJ Bokma	3,10
OJ Rutte	3,60

## IMPORTED SPIRITS

AbsolutWodka	4,60
Bacardi/Black	4,60
Ketel Vodka	4,90
<i>Others from</i>	<i>4,60</i>

## 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

Famous Grouse	4,80
Ballantine's	4,80
Jameson	4,80
Johnny Walker RedLabel	4,80
Johnny Walker Black	6,80
Glenfiddich	6,80
Jack Daniels	5,80
Chivas Regal	6,30
Cragganmore	6,80
Talisker Skye	6,80
Dalwhinnie	6,80
Oban	7,30
Lagavulin	9,10
Glenkinchie	7,80

## LIQUEURS

Liquor 43	4,60
Baileys	4,60
Sambuca	4,60
Tia Maria	4,70
Limoncello	4,80
<i>Others from</i>	<i>4,60</i>

## DIGESTIVE

Calvados Chateau de Breuil VSOP	5,30
Marc de Bourgogne	5,80
Eau de vie Poire Williams	5,80
Grappa Amarone	8,30

## COGNAC

Remy Martin XO	11,80
Remy Martin VSOP	6,80
Martell VSOP	6,80
Courvoisier VSOP	6,80
Martell VS	5,80
Courvoisier VS	5,80

