

# GRAND CAFE RESTAURANT

DINNER (from 17:00 to 21:30)



## STARTERS

|  |       |
|--|-------|
| French 'fines de claires' (1/2 a dozen) . . . . .  | 19,50 |
| Zeeland 'creuses' (1/2 a dozen) . . . . .  | 18,00 |
| Veal cheek with fried chicory and Palm beer sauce .  | 13,50 |
| Beef carpaccio with bacon, pine nuts and Parmesan cheese . . . . .                           | 13,50 |
| Tuna in 'Ras el hanout' with wakame and horseradish mayonnaise . . . . .                     | 12,50 |
| Smoked salmon 'cha sieuw' with bok choy, bean sprouts and black sesame vinaigrette . . . . . | 11,50 |
| Coarse wild boar pâté with bell pepper and beetroot chutney . . . . .                        | 10,50 |
| Roasted seasonal vegetables with lemon mayonnaise . . . . .                                  | 10,00 |
| Chanterelle soup with smoked eggplant . . . . .  | 9,50  |
| Oxtail broth with celeriac, carrots and Madeira . . . . .                                    | 8,00  |
| Bread with olive tapenade and herb butter . . . . .  | 5,00  |

## SALADS

(can also be ordered as a starter)

|  |       |
|--|-------|
| Marinated tuna and wasabi mayonnaise . . . . .                             | 15,50 |
| Caesar salad with croutons, Parmesan cheese, chicken and anchovy . . . . . | 13,50 |
| Quinoa, falafel, roasted peppers and soy yogurt dressing . . . . .         | 14,00 |

## SMALL DISHES

|  |       |
|--|-------|
| Chicken satay with sweet and sour vegetables and chips . . . . . | 16,50 |
| 'Loos' burger with chips . . . . .                               | 14,50 |
| Spaghetti Bolognese . . . . .                                    | 14,50 |
| Fish and chips with remoulade-sauce . . . . .                    | 14,00 |

## MAIN DISHES

|   |       |
|---|-------|
| 'Simmental' tenderloin with red port sauce . . . . .                          | 27,50 |
| Fried small sole 'à la meunière' with chips and green salad (3 pcs) . . . . . | 24,50 |
| Bouchot mussels with arugula mayonnaise, fries and salad . . . . .            | 24,00 |
| Small farm chicken from the oven with seasonal vegetables and chips . . . . . | 23,00 |
| Roasted sea bass fillet with wasabi crust and stir-fried vegetables . . . . . | 23,00 |
| Steak tartare with chips and green salad . . . . .                            | 19,00 |
| Spicy polenta with roasted seasonal vegetables and tomato chutney . . . . .   | 18,50 |
| Tortellone with grilled yellow beet, wild mushrooms and truffle oil . . . . . | 16,00 |

## DESSERTS

|   |      |
|---|------|
| Chestnut and Baileys parfait with chocolate mousse              | 9,00 |
| Crème brûlée of Madagascar vanilla . . . . .                    | 8,00 |
| French toast made of brioche bread and coconut sorbet . . . . . | 8,00 |
| Homemade treats . . . . .                                       | 5,00 |

## SNACKS

|  |       |
|--|-------|
| 'Loos' luxury assortment . . . . .   | 25,00 |
| Assorted warm snacks (16 pcs) . . . . .                                      | 14,00 |
| Pata Negra . . . . .   | 9,50  |
| Two flavors of dry sausage by 'Brandt en Levie' . . . . .                    | 9,00  |
| 'Loos' minced meat balls with truffle mayonnaise (7)                         | 8,50  |
| Falafel balls with harissa . . . . .   | 8,00  |
| Nachos with guacamole, cheese, crème fraiche, tomato and Jalapeños . . . . . | 7,50  |
| Croquette balls (7 pcs) . . . . .  | 7,50  |
| Deepfried prawns with chili sauce (7 pcs) . . . . .                          | 6,50  |
| Cheese spring rolls (7 pcs) . . . . .  | 6,00  |
| Old Rotterdam cheese with mustard . . . . .                                  | 5,50  |
| Bread and olive tapenade and herb butter . . . . .                           | 5,50  |
| Mixed nuts . . . . .   | 5,00  |
| Marinated olives . . . . .   | 4,50  |

## PASTRY

|                                 |      |
|---------------------------------|------|
| Lemon meringue pie . . . . .    | 4,60 |
| Apple pie . . . . .             | 4,60 |
| Chocolate truffle pie . . . . . | 4,60 |
| Cheesecake . . . . .            | 4,60 |

'Life is uncertain.  
Eat dessert first.'

– Ernestine Ulmer