

NICE TO START WITH

SOURDOUGH BREAD AND CRACKERS • 10
with tahin crème, wild garlic butter and pea-mint dip

OSSEKOP FONDUE • 20
Camembert from the oven with blueberries and sourdough bread
Ossekop is a delicious camembert from Dutch soil, from Oss. The Witte Ossekop is made in the cheese dairy of farmer Spierings with pasteurized milk from his own cows. The Brabant White Flora cheese is inspired by the traditional French Camembert.

Perfect to share

PALETA IBERICO CIBEGO RECEBO • 10
'Paleta' refers to the front leg of the Iberian pig. It is smaller than common ham parts but soft and delicious.

OYSTER, PER PIECE • 4.75
with shallot cabernet sauvignon vinegar and lemon



WAD'N FLAMMKUCHEN!

Since the opening of our Grand Café in 2015, we have had this flammkuchen on the menu. This summer, we are putting it in the spotlight by making them extra large. We've improved the recipe and mostly use products from the Wadden region. Share it and let us know what you think.



TEXEL • 16
with smoked bacon, leeks and aged sheep's cheese

TERSCHELLING • 17
with potato, reade jutter, red onion and lamb's lettuce and sea buckthorn vinaigrette

HARLINGEN • 17
with smoked salmon, beet, apple, mustard and corn salad

SINT ANNA • 16
with caramelized fennel, goat cheese and roasted mustard

AMELAND • 15
with apple, sea buckthorn, walnuts and dark chocolate

SUMMER TO SHARE

Great for snacks or as a starter, available from 2 people

WE HAVE PUT TOGETHER EXTENSIVE SNACK BOARDS. A GOOD REPRESENTATION OF OUR ARTISANAL KITCHEN ALONG WITH THE BEAUTIFUL PRODUCTS FROM OUR SUPPLIERS! PERFECT FOR SNACKS BUT ALSO DELICIOUS AS A LUNCH DISH OR AS A STARTER FOR DINNER.

Enjoy these snack boards even more with a nice glass of Lauteria Rosado



TASTE OF THE GARDEN • 16 P.P.

- Cold beetroot soup
- vegetable mannekes with grape mustard mayonnaise
- peppers with cream cheese from the Molkerei
- crispy cauliflower with kimchi mayonnaise
- crudité with beet hummus
- tandoori crackers
- harissa spring carrots
- Oudwijker Lazuli
- Menno's sourdough bread with wild garlic butter and panne carasau with pea-mint dip.

FISK EN FLEIS • 17 P.P.

- Holtkamp bitterballen
- smoked salmon from Veltman Vis
- roasted pulpo
- cold beetroot soup
- Spijkerman special; grilled sausage with jalapeño and cheddar
- goose pastrami
- codfish kibbles
- tandoori cracker
- pea-mint dip, wild garlic butter, pane carasau and grilled sourdough bread

By using the belly of the cod for the kibbeling, we give this part a sustainable destination. The back fillet, the thickest part, is used for one of our main dishes, the Fish & Chips. This ensures perfect cooking and a delicious crispy crust.

STARTERS



BJUSTERBAARLIKE BEETS BORSJTSJ • 10

Cold red beet soup with fresh vegetables and cashew cream

A delicious glass of Lauteria Rosé goes very well with this dish

SMOKED MACKEREL • 11

with spicy peanut cream, rettich, radish, cabbage lettuce and harissa

This beet soup is entirely vegetable, served cold and deliciously fresh in taste. Alexander, one of our kitchen talents, is from Poland. This dish is based on the borscht he learned to make from his grandmother.

BEEF TARTARE • 14

with alde Fryske, dried tomato, egg yolk, tulip bulbs and puffed quinoa

We work with beef from red and white cows of the Maas, Rijn and IJsselvee breed. The cows come from Gerard and Michel de Koning from Berkel en Rodenrijs and are slaughtered exclusively at Piet van den Berg. This butcher has been delivering a top product for years by ensuring that all factors are of a consistently high level.



TOMATO AND BURATTA • 12

with fermented pesto

SALADS

Perfect as a light lunch or the small version as a dinner starter

Bread and salted butter are served with all salads

CAESAR SALAD • SMALL 14 / LARGE 17

with bacon, garlic croutons, Parmesan Reggiano, poached egg, Hollandaise and Caesar dressing

SALAD TWEERBAKSMARKT • SMALL 15 / LARGE 18

with Akkrummer plate ham, roasted vegetables, garlic croutons and Oudwijker Lazuli

The Oudwijker Lazuli is a velvety soft blue cheese made in Lopikerkapel near Utrecht. All Oudwijker cheeses have their unique character thanks to natural aging.

The Lazuli's preparation is based on the production method of Gorgonzola but from full Dutch milk.

SALAD BLACK RICE • SMALL 13/ LARGE 16

with young leafy greens, summer vegetables, cashew nuts, and citrus dressing



WARM DISHES

ROASTED PLAICE FILLET • 24

with stewed leeks, potato muffin, and shallot-bacon vinaigrette

In the summer months and early fall, plaice is at its best. Then the fish is fatter because it is preparing for the cold winter months. That's why we work with this flatfish now. We roast the fillet hard in the pan and then make sure the core comes to temperature gently, this way you can taste optimally the soft texture and delicate flavor.



SUMMER VEGETABLE TARTALETTE • 23

with carrot cream, Oudwijker Lazuli, grilled zucchini, chicory and sherry vinaigrette

FRIED STEAK (MRIJ) • 29

with green beans, mushrooms, potato muffin and beurre Café de Paris

FISH AND CHIPS • 26

from cod loin with Frites from Zuyd with mayonnaise and our Caesar salad on the side

We recommend a nice glass of Verdejo Cueva with this dish

HAMBURGERS FROM SPIJKERMAN • 19

with cumin cheese, rettich, kimchi mayonnaise and French fries from Zuyd

A delicious glass of Granacha Tintorera goes very well with this dish

SIDE DISHES

Fresh fennel salad • 4

Fries from Zuyd with mayonnaise • 4

Seasonal vegetables • 4

Dutch Cuisine features itself by making use of local and seasonal products. Mother nature decides what is on our menu: 80% of these ingredients are seasonal products and from Dutch source.

SPECIAL

Every 5 or 6 weeks we change the special card, which you'll find on the table in the letter holder. These are dishes that perfectly match the season and are only in stock for a short time.

DON'T KNOW WHAT TO CHOOSE? TRY THE LOST OR VEGETARIAN POSTMAN

ON THE MENU SINCE 2015

THREE MAIN COURSES THAT TOGETHER FORM A MAIN COURSE FOR THOSE WHO CAN'T CHOOSE

VEGETARIAN POSTMAN 🌱

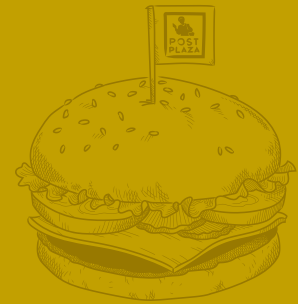
Cold beet soup, a homemade Wâldbeantsjes burger
and a riso venere salad

25

LOST POSTMAN

Spijkerman's burger with kimchi mayonnaise, tomato - bell pepper soup
and a Caesar salad

25



DESSERTS

YOGHURT PARFAIT • 11

with black currant crèmeux and walnuts

*Want to try something completely different? Drink a glass of
white Port of Quinta do Vallado with our fulfilled messages*

CREME BRULEE • 6

with the flavors of ginger and lime leaf

FRENCH TOAST FRIES SUGAR BREAD • 11

with yogurt basil ice cream and Fryske strawberries

*We made a summer variation of our "well known
Grand Café dish. The batter is based on buttermilk
and lemon, a deliciously fresh combination with
the basil ice cream.*

CRAVING CHOCOLATE • 8

four small surprises served with an espresso,
lungo or cup of tea

*Our chocolates are made by Jelmer and Jessie of "the
Swiete Loads" on Ameland. Since 2021 they have been
entrepreneurs on the island with their own chocolaterie.
Before that Jelmer worked with us in the kitchen, he knows
like no other how we in the Grand Café think about food and
drink. An example of our good collaborations with producers
and suppliers!*

FOR THOSE WHO LOVE TO END DINNER WITH CHEESE

AURELIE (40 GR) • 5

In Belgian Limburg, cheese maker Karditsel passionately makes goat cheeses from fresh raw organic goat milk from Goerenhof goat farm. The Aurelie is an aged goat cheese roll of the "Sainte Maure" type with a beautiful rind. Aurelie becomes drier and smaller with age but gains character and flavor.

ABONDANCE (40 GR) • 5

This rich Alpine cheese is made with milk from three breeds of cattle; the Tarine, Montbéliarde and Abondance. These in turn enjoy an abundance of grasses, herbs and flowers high in the mountains during the summer. A small group of farmers then make this distinctive cheese, which is given at least 100 days to mature perfectly on spruce boards in cool, humid cellars.

OUDWIJKER LAZULI (40 GR) • 4

The Oudwijker Lazuli is a velvety soft blue cheese made in the Lopikerkapel near Utrecht. All Oudwijker cheeses owe their unique character to natural ripening. This is where the factors: acidity, temperature, humidity play an important role. The preparation of the Lazuli is based on the production method of the Gorgonzola, but from whole Dutch milk.

*Wine tip with our cheeses,
the Bellaretta Sangiovese, Cantina Tollo*

Delicious and honest food, that's why we work with daily fresh products. We are proud of this! It may therefore happen that we have to make adjustments or cannot serve a dish, fortunately we have plenty of tasty alternatives to enjoy.

COFFEE SPECIALS

Made with coffee from our own roasted beans



LJOUWERTER KOFJE - Americano with Boomsma Beerenburger and cream • 9.50

IRISH COFFEE - Americano with irish whiskey, cream and star anise • 9.50

SPANISH COFFEE - Americano with Licor 43, cream and cinnamon • 9.50

ITALIAN COFFEE - Lungo met Disaronno en verse room • 9.50

FRENCH COFFEE - Americano with Cointreau, cream and orange • 9.50

ESPRESSO MARTINI - Espresso with Kahlua and vodka • 10.50