

DUTCH CUISINE MENU



“We prefer to cook with ingredients that nature gives us. Because we want to make sustainable, tasty and healthy food more appealing. By buying locally, we ensure delicious fresh dishes every day”.

With the beautiful products of Dutch soil, our kitchen team, led by Jarst Bekius, prepares surprising and delicious dishes, which are also good for the environment. Full of passion, craft and love for the profession, the team has created a special menu, entirely according to the principles of Dutch Cuisine. Lekker ite!

3 COURSE SET MENU • 45

including table water, bread and wild garlic butter

BEET - TOFU - SUNFLOWER - COFFEE • 14

VEAL CHEEK - OYSTER - JERUSALEM ARTICHOKE - CUCUMBER HERB • 16

NORTH SEA CRAB - CHINESE CABBAGE - BLACK RICE - CHAMOMILE • 16

.....

CAULIFLOWER VADOUVAN - OYSTER MUSHROOM CROQUETTE - CAPERS - ALMOND • 25

DRY AGED BEEF LOIN - BBQ POINTED CABBAGE - READE JUTTER • 29

WADDEN SEA MUSSELS - SAFFRON POTATOES - MUSTARD • 27

.....

APPLE PIE • 14

EXTRA DISH • 14

Adding a fourth course to the Dutch Cuisine menu is of course possible, in which case we would like to recommend the Veal Cheek.

WINE • 19,50

With the 3-course choice menu, we gladly serve accompanying wines

Of course, as you have come to expect from us, we still have our classic Grand Café dishes on the menu.

If you have any allergies, please let us know.

NICE TO START WITH

SOURDOUGH BREAD AND CRACKERS • 10

with hummus, wild garlic butter and Scirinda olive oil



OYSTER, PER PIECE • 4.75

with shallot cabernet sauvignon vinegar and lemon

We often have the Poget or the Geay in house. We ask Veltman Fish to provide the best quality, we assure you of the best oysters in town!

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.

WAD'N FLAMMKUCHEN!

Since the opening of our Grand Café in 2015, we have had this flammkuchen on the menu. Now 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, raw fennel 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

If you have any allergies, please let us know.

APPETIZERS



SALADS

Perfect as a light lunch or as a starter

Bread and salted butter is served with all salads

CAESAR SALAD • SMALL 14 / LARGE 17

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

SALAD BLACK RICE • SMALL 13/ LARGE 16

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

STARTERS

ÛS BITTERPLANKE • 17 P.P.

Akkrumer ham, cumin cauliflower, Spijkerman's grill sausage, olives, grilled spring carrots, Abodance cheese, mackerel salad, chicory crudite, crackers and bread with hummus and wild garlic butter

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

We have put together extensive sharing plate. A good representation of our traditional kitchen and the beautiful products of our suppliers! Something for everyone. Perfect with a drink, but also delicious as a lunch dish or as a starter for dinner.

LENTIL SOUP • 9

with Molkerij goat cheese, harissa oil and parsley served with bread and butter

SMOKED MACKEREL • 11

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

VITELLO TONNATO • 14

soft-cooked veal with tuna mayonnaise and capers

Tip! Have you already seen our Dutch Cuisine menu on the 1st page? You can also order these dishes separately.

If you have any allergies, please let us know.

WARM DISHES

BAKED SALMON • 25

with potato gnocchi, oyster mushroom, pumpkin, ricotta and pine nuts

GRILLED STEAK (MRIJ) • 27

with cauliflower, mushrooms, Brussels sprouts and a potato muffin with beurre Café de Paris

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 all factors are of a consistently high standard.



VEGETABLE TARTALETTE • 24

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

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.

Tip! Have you already seen our Dutch Cuisine menu on the 1st page? You can also order these dishes separately.



ON THE MENU SINCE 2015

THREE DISHES, TOGETHER FORM A MAIN COURSE, FOR THOSE WHO CAN NOT CHOOSE

THE VEGETARIAN POSTMAN

Lentip soup, a homemade Wâldbeantsjes burger
and a black rice salad

25

THE LAST POSTMAN



Lentip soup and a Spijkerman's burger with
kimchi mayonnaise and a Caesar salad

25

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.

DESSERTS

CREME BRULEE • 6

of ús own coffee and cardamon

FRENCH TOAST FRIES SUGAR BREAD • 10

with vanilla ice cream, almond cookie dough and apricot

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.

Delicious and honest food, that is why we work with daily fresh products. We are proud of this. It may therefore happen that we 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