



WOLKOM!

Wow. That's the feeling you get the moment you step into the Grand Café. The impressive wooden ceiling immediately catches your eye and evokes the rich history of Leeuwarden's old post office. The historic setting provides the decor, but the quality undoubtedly takes center stage: pure, flavourful and prepared with care.

GRAND CAFÉ THREE COURSE MENU

TO START WITH

SMOKED BEEF CARPACCIO

with coarse pesto, Parmesan croutons, spicy Roodbonter cheese and watercress



LENTIL SOUP

with goat cheese from De Molkerei, crispy chickpeas, smoked almonds, parsley, and harissa

SMOKED SALMON

with sweet and sour beetroot, dill cream, mustard caviar and chips



BEET & COFFEE

with sea salt puffed beetroot, apple, marinated tofu and coffee foam

APPETIZER (AT AN ADDITIONAL COST)

FRISIAN CRAYFISH BISQUE

with charred fennel, rye bread and caraway

MAIN COURSE

DIAMONDSTEAK FROM FRISIAN BLACK ANGUS

with baked sweet potato, strained yoghurt, black garlic and chimichurri

FRISIAN BEEF STEW

with lightly smoked sauerkraut, apple and hazelnut

GRILLED WEEVER FISH

with mashed potato, saffron, spinach, carrots and a Noilly Prat sauce



BBQ CELERIAC STEAK

with mushrooms, hazelnut cream, olives, lovage and beurre noisette

DESSERTS

CRÈME BRÛLÉE

with coffee and cardamom

AFFOGATO

with two scoops of vanilla ice cream and a double espresso

STICKY TOFFEE

with beurre noisette ice cream, miso caramel and strained lemon yoghurt

SIDE DISHES (AT AN ADDITIONAL COST)

Fresh seasonal salad • 4.50

Potato muffin with sweet potato cream • 4.50

Fresh Frisian fries with mayonnaise • 5.50

Vegetables that inspire us • 4.50



Vegetarian

If you have an allergy, please let us know.

LEKKER ITE!