



LEKKER ITE!

GRAND CAFÉ THREE COURSE MENU

Prefer something familiar and classic? Then our Grand Café three-course menu is exactly what you're looking for. Create your own menu from our beloved Grand Café dishes—from savory classics to timeless favorites. As you've come to expect from us: flavorful, hospitable, and prepared with care.

For groups of up to 14 people, you can make your choice at the table on the day itself. Are you coming with more than 14 people? Then we will be happy to put together the menu in advance in consultation with you.

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VIEW OUR OPTIONS BELOW



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THREE COURSE MENU

TO START WITH:

BEEF PASTRAMI FROM THE TAIL CUT

with raw fennel salad, green apple, pickle, and horseradish cream

SMOKED MACKEREL SALAD

with daikon radish, red chili pepper, and roasted peanuts

SAUTÉED ASPARAGUS

with spinach, goat cheese, hazelnuts, and citrus-butter vinaigrette

APPETIZER

FRISIAN FREE-RANGE CHICKEN SOUP • 10

with oyster mushrooms, shiitake, yellow carrots, and lovage

MAIN COURSE

FRISIAN GRASS-FED BEEF STEAK

with spring vegetables, confit potatoes, and miso sauce

CONFIT HADDOCK

with braised leeks, baby carrots, cilantro butter crust, and escabeche sauce

CRISPY FRIED POLENTA

with lentils, spring vegetables, aged sheep's milk cheese, and salsa verde

DESSERTS

WHITE CHOCOLATE YOGURT PARFAIT

with rhubarb

CRÈME BRÛLÉE

with ginger and lime leaf

AFFOGATO

two scoops of vanilla ice cream and a double espresso