



LEKKER ITE!

GRAND CAFÉ THREE COURSE MENU

Prefer something familiar and classic? Then our Grand Café three-course menu is just what you're looking for. Create your own menu from our beloved Grand Café dishes – from savory classics to timeless favorites. Just as you'd expect from us: flavorful, welcoming, and prepared with care.

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TAKE A LOOK AT OUR OPTIONS BELOW





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TO START WITH:

TOAST WITH SMOKED SALMON artisanal smoked salmon by Veltman Vis, served with red onion, sprouts, and parsley mayonnaise

SLOW-COOKED PORK NECK with horseradish, crème fraîche, and herb salad

LAZULI VEGETABLE TART with kohlrabi, watercress, chicory, and radish

MAIN COURSE:

ROASTED HALIBUT FILLET with mashed potatoes, sautéed spinach, and Wartense mustard sauce

FRISIAN HOLSTEIN STEAK served with a potato muffin, kohlrabi, radish, and wild garlic butter

CRISPY POLENTA with cauliflower, Swiss chard, nasturtium leaves, aged sheep's cheese, and a garden herb sauce

TO FINISH:

CHOCOLATE TRUFFLE CAKE with vanilla ice cream, topped with homemade espresso

FRENCH TOAST OF FRISIAN SUGAR BREAD with rhubarb compote, almond biscuit, and vanilla ice cream

THE UNIVERSITY OF CHICAGO

48 € PER PERSON

including table water, bread, and wild garlic butter