



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:

SMOKED SALMON TERTELETTE

Traditionally smoked by Veltman Vis, with beetroot, radish, dill cream, and mustard caviar

VITELLO TONNATO

With veal tenderloin, Kalamata olives, capers, croutons, and tuna mayonnaise

CRISPY BAKED SWEET POTATO

With chives, fermented garlic, and winter purslane

SIDE DISH

PARSNIP SOUP ● 8

With ginger and blood orange

MAIN COURSE

STEAMED COD FILLET

With celeriac, truffle potato, field mushroom, and porcini mushroom sauce

Duo of Frisian pasture-raised beef

Grilled and braised, with salsify, potato muffin, and veal gravy

CRISPY POLENTA

with lentils, roasted garlic, shiitake mushrooms, oyster mushrooms, purée of Piment d'Espelette and herb vinaigrette

DESSERTS

APPLE PIE ON OUR BUTTERMILK

With raisins and apricots in Calvados, Red Love apples, almonds, pecans, and vanilla ice cream

Chocolate truffle cake

With sea buckthorn, chestnut cookie crumbs, and vanilla ice cream