



Starters

Italian brie with honey, from the oven served on a layer of rucola	€ 8,75
Mixed fish terrine with mustard-dill sauce	€ 9,75
Thin Ardennes-ham with melon	€ 10,25
Salad of smoked trout with apple, walnut and gorgonzola	€ 10,75
Duckbreast filled with semi-tropical fruit and sweet tomatocoulis	€ 11,75
Smoked salmon with toast and honey-dill sauce	€ 12,75
Beef carpaccio filled with goose-liver	€ 12,75
Fried wild gambas in olive oil and garlic	€ 15,00

Soups

Soup of the day	€ 6,00
Beef consommé	€ 6,00

Main course Fish

Fried trout with sliced almonds	€ 19,50
Fish casserole 1e Klas	€ 20,00
Seabass with a salsa of herbs	€ 22,50
Fried tuna with teriyaki sauce	€ 23,50
Fried cod with lobster- or mustard sauce	€ 23,50
Fried fillet of salmon with a creamy pesto sauce	€ 24,50
Fried fillet of sole, plain or à la Picasso	dayprice
Fried wild gambas (5 pieces) in olive oil and garlic	€ 26,00
Sole rolls with salmon served in white wine sauce and grapes	€ 26,50

Main course Meath

Sliced pork tenderloin with Stroganoff- or mushroom sauce	€ 19,50
Flemish beef stew served with mashed potatoes	€ 21,00
Sliced duckbreast with orange-grand marnier sauce	€ 21,00
Argentinian entrecote (250 gr.) with herbed butter	€ 23,50
Argentinian Rib eye with herbed butter	€ 23,50
Filet of veal with a truffle sauce	€ 23,50
New Zealands filet of lamb with honey-thyme sauce	€ 23,50
Filet mignon with red wine sauce or baked mushrooms	€ 24,75

Desserts

Home made cheesecake	€ 5,00
Pannacotta with caramelsauce and whipped cream	€ 7,00
White chocolate and mango icecream	€ 7,25
Dame Blanche	€ 7,25
Coffee served with Leonidas chocolates and a choice of van Wees liqueur	€ 7,50
Warm applestrudel with vanilla ice cream	€ 8,50
Tartuffo of dark and white chocolate	€ 9,00

Menu 1e klas

Our chef will prepare a 3-course menu
with daily fresh products
à € 32,50



GRAND CAFE
AMSTERDAM
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