

Pre Starters

French bread with herb butter (or warm luxurious bread, € 2,00 extra) € 5,00

French bread with alioli € 5,00

French bread with a tapenade of sundried tomatoes € 5,00

French bread with herb butter, alioli and tapenade € 6,00

Different kinds of bread, butters and tapenade € 6,50

Olives € 5,00

Starters

Food sharing, from two persons € 11,50 p.p.

Tasting of our appetizers

California Crush, crunchy sushi with surimi, wakame and omelet € 9,90

Vegetarian Crush, grilled paprika, takuan and wakame € 9,90

Carpaccio of beef, with pesto oil, pine seeds, Grana Padano and rucola € 10,50

Gratinated goat cheese, salad of apple, walnuts and honey € 8,90

Scampi's in garlic oil € 7,90

Soups

Groningen mustard soup with leek and bacon € 5,00

Soup of pomodori tomato and basil € 5,00

Soup of the day € 4,50

Do you have an allergy?

Please tell us.

Some of our dishes contain residues or traces of allergenic substances.

We cannot guarantee that there are no allergens.

Groups bigger than 15 persons can only choose one of our group menus

We serve groups a joint bill

Main dishes * served with a garniture of salad, vegetables and potatoes

Blackened ribeye with marinated cherry tomatoes and cantharelles € 22,00 *

Salmon with a cream of dille and a white wine – saffron sauce € 18,00 *

Pork tenderloin with ham, grilled tomato and pesto cream sauce € 18,00 *

Scampi's in tempura with sesame and garlic € 19,00 *

Fillet of chicken filled with green asparagus and smoked salmon,
and Groningen mustardsauce € 16,50 *

Mexican lasagna of torilla, baby corn, haricots vert, zucchini, red onion, cream
cheese and gratinated with grated cheese € 16,50 *

Pork escalope with pepper cream sauce, fries and salad € 14,00

Vegetable quiche with fries and salad € 12,50

Frequently changing dish, ask our crew! From € 12,50

Time Out Ribs € 18,50 *

Home marinated spare ribs with medium or hot seasoning and with whiskey-,
garlic- or barbecue sauce, seasoned mild or spicy

Small portion, seasoned mild or spicy € 16,00

Saté "Poeleplaain" € 16,50 *

Grilled pork tenderloin on an skewer with a spicy homemade peanut sauce, with
patato salad, a slice of melon and fresh salad

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Desserts

Time to share:

Platter with different desserts

From two persons, € 8,50 p.p.

Dame Blanche, vanilla ice cream and chocolate sauce € 6,90

Tiramisu with Licor 43 € 7,50

Cheesecake in a different way € 6,50

Chocolate brownie served with vanilla ice cream € 6,20

Delicious to go with the coffee: Chocolate bonbons

Per piece € 1,20

Five beautiful cheeses € 10,50

With Kopke Tawny Port included € 13,90

“Zai is der hait op” € 4,50

Kopke Tawny Port, a blend of different wines which are matured on wooden barrels. Smells like raisins, apple syrup, dried fig and caramel. Nice to accompany our cheeses

Things you should know

On the first floor we have two banquet rooms and a separate bar for meetings, buffets, group dinners and more.

Durability & Grand Café Time Out

Not only do we serve fair trade coffee, also the cooking goes as “green” as possible. All our kitchen machines have an environment-friendly label and we also are trying to use as much as possible biological, durable and regional products.

Did you have a nice stay with us? Please let us know!

www.facebook.com/grandcafetimeout or twitter @TimeOutGron.