

Grand Café Time Out surprise menu

Let yourself be surprised by our kitchen staff with a combination of different dishes of the map.

You can choose for fish, meat, vegetarian or vegan

Three courses surprise menu 29.50

Four courses surprise menu 34.50

Starters

Different kinds of bread with herb butter, tapenade and tzatziki (v) 7.50

Salad of smoked candied beef and raspberry vinaigrette 10.50

Homemade fish pate with crayfish and marinated seaweed 9.50

Carpaccio of beef with rucola, pines, Grano Padano and truffle mayonaise 11

Mustard soup with bacon and spring onions 6

Soup of the day 5.50

Duck breast smoked on black tea with rucola and mustard vinaigrette 11.50

Blini's with smoked vegetables and humus (v) 8.50

Do you have an allergy?

Please tell us. It is not excluded that our dishes contain allergens.

Groups bigger than 15 persons can only choose one of our group menus.
We serve groups a joint bill.

Main dishes served with fries and salad

Beef tenderloin from the Jospir Grill with mango chutney 25

Slow cooked veal brisket with onion compote 19

Fillet of turbot with fennel cream 21

Crust with a filling of smoked beet and pistachio nuts,
served with pearl couscous and herb cream 16

Frequently changed homemade burger 13.50

Vegetarian burger made of chickpeas and coriander 13.50

Week dish

Ask our staff about our weekly changing dish, from 13.00

Time Out Ribs 19.50

Home marinated spare ribs with mild or spicy seasoning and served with a choice of whiskey, garlic or barbecue sauce.

Small portion, seasoned mild or spicy 16.50

Grilled pork tenderloin on a skewer with a spicy homemade peanut sauce,
served with potato salad, a slice of melon and a fresh salad 17.00

Wine by the glass

We serve a variety of delicious wines per glass and/or bottle.

You can find the wine list at your table.

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Desserts

Cheese platter of five beautiful cheeses 12.50

Tasting of four "Time Out" desserts 11.50 per person (minimum of two persons)

Cream caramel of tonka beans with dulce de leche of coconut 7.50

Bombe of two kinds of citrus fruit with white chocolate and red fruit 7.50

Frequently changing cheesecake 6.50

Cannoli filled with mango and banana parfait 8

Delicious to go with the coffee: homemade chocolate bonbons. Per piece 1.50

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 with our cheese platter 4.50

Dessert wine

Moscatel de Alejandria. A light golden dessert wine with aromas of citrus and vanilla. The fresh acids harmonize well with the sweetness, delicious with our desserts 4.00

Special coffees

Time Out coffee with a liqueur or syrup waffle 6.70

Spanish coffee with Licor 43 or Tia Maria 6.40

Irish coffee with Tullamore Dew 6.40

Scotch coffee with Famous Grouse 6.70

French coffee with Grand Marnier 6.40

Italian coffee with Amaretto of Frangelico 6.40

Baileys coffee 6.40

Baileys latte macchiato 7.10

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