

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 7.50 ✓

Seared marinated tuna with seaweed and wasabi mayonnaise 10,50

Homemade pate of duck with piccalilli of cauliflower, carrot, sweet pepper and typical Dutch vegetables 9,50

Carpaccio of marinated beef with rucola, Grana Padano and oil of chive 11,50

Filo pastry pie with spinach, feta cheese, orange blossom honey and pines 8,50 ✓

Mustard soup with bacon and spring onion rings 6

Soup of the week 5,50

Meal salads

Salad with seared salmon, seaweed, salmon caviar and garden herbs vinaigrette 16,50

Salad with steak from the Josper with Grana Padano and truffle mayonnaise 16,50

Salad with vegetables from the Josper with fried soya bread and truffle vinaigrette 16,50 ✓



Our pride: The Josper Charcoal oven

Josper is an elegant combination of a grill and an oven in a single machine and works 100% with charcoal.

The high operating temperature allows to grill and roast, preventing the product from baking. Higher grilling quality: Adding the unique flavour of the finest embers gives a unique texture and juiciness in all products.

Main dishes served with fries and salad

Beef tenderloin from the Jospier grill with mushroom gravy 25

In lime and coriander marinated quail, slowly cooked, with herb foam 19,50

Fried fillet of hake with a cream of prawn 21

Strüdel of mushrooms and red onions and tomato salsa 17 ✓

Burger of the week 13,50

Vegan burger of chickpeas, broad beans and basil,
served with homemade vegan tzatziki 13,50 ✓

Week dish

Ask our staff about our weekly changing dish

Home marinated spare ribs with mild or spicy seasoning and served with a choice of
whiskey, garlic or barbecue sauce 19,50

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

Desserts

Five cheeses 12,50

Tasting of four desserts 11,50 p.p. (minimum of two persons)

Clafoutis with cherry and Swiss cream 8

Millefeuille of pancakes, cream of blackberries and blackberries syrup 7,50

French waffle with ice cream of Baileys and vanilla and a gel of butterscotch 7,50

Frequently changing cheesecake 6,50

Homemade bonbons to go with the coffee 1,50 per piece

Do you have an allergy?

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

For groups bigger than 15 persons we have special menu's.
Groups bigger than 15 persons can only choose one of our group menus.
We serve groups a joint bill.

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.

Specialty beers

Would you like to have another beer than a Heineken pilsener?
We have six specialty beers on draft and also many bottled beers.
Our staff is pleased to tell you about their favourite beer.

Do you have something to celebrate?

Ask us for the possibilities for group lunches, dinners or a drink.
On our first floor we also have two rooms and a bar for meetings, workshops, dinners, pubquiz and informal parties.

Highly recommended!

High Tea

From two persons and on reservation 17,50 per person

A pot of tea

Sandwich with smoked salmon, sandwich with raw ham, mini panini with goatcheese, scones with clotted cheese and lemon curd, sweet pastries, mini muffins, mini petit fours and home made bonbons

To add:

Glass of prosecco 4

Small cup of soup 3

High Wine

From two persons and on reservation 22,50 p.p.

Three glasses of wine with the following snacks:

- Different kinds of bread with herb butter, tapenade and tzatziki; olives
- Bruschetta with sundried tomato; raw ham and melon; carpaccio filled with a tartare of duckbreast; fish pate
- Spanish meatballs with spicy tomato sauce; two kinds of deep fried snacks

High Beer

From two persons and on reservation 22,50 p.p.

Three specialty beers from draft with the following snacks:

- Different kinds of bread with herb butter, tapenade and tzatziki; olives
- Bruschetta with sundried tomato; raw ham and melon; Groningen dry sausage; old Dutch cheese
- Spanish meatballs with spicy tomato sauce; two kinds of deep fried snacks