

### **SURPRISE MENU MADE BY THE CHEFS**

Please let our kitchen staff surprise you!

3 course | € 39,95 | 59,95 including wine

4 course | € 49,95 | 79,95 including wine

5 course | € 59,95 | 89,95 including wine

All courses are the size of a starter

Excluding side dishes

### **STARTERS**

**CARPACCIO OF BLACK ANGUS** | HALF € 11,95 | NORMAL € 14,95 | XXL € 29,90

Parmesan cheese, rocket, pine nuts, topped with:  
pesto mayonaise, balsamico or truffelcream

**BEEF LOIN** | € 14,95

Chorizoponzu, pickled radish, mini bao, shiitake

**FRESH TUNA** | €16,95

Peanut cream, tofu, tempeh, tofu, bok choy

**POTATO DOUGHNUT** | € 14,95

Zwolle mustard, rye bread, buttermilk

**VEAL CHEEK** | € 16,95

Jerusalem artichoke, orange

**SASHIMI OF TUNA** | € 14,95

Soy sauce, wakame, available with or without wasabi

**SCALLOPS** | € 19,95

Baby bok choy, dashi dressing, furikake spices and noric crackers

**MUSTARD SOUP** | € 10,95

Can be ordered with bacon or salmon

**SWEETBREAD** | NORMAL (100 GRAM) € 25,95 | LARGE (200 GRAM) € 45,95

Fried mushrooms, bacon, onion, deglazed with cognac

**OYSTERS FINE DE CLAIRE NR.3** | PER OYSTER € 3,95

Red wine vinegar, tabasco, shallot and lemon

**SUPPLEMENT FOIS GRAS OR BLACK PUDDING** | € 7,95

For the perfect matching drink,  
we would like to refer you to our  
drinks menu

## MAIN COURSES

PORK BELLY | € 24,95

Ramen, bean sprouts, Chinese cabbage and chicken broth

ROULADE | FOR TWO OR MORE € 24,95 P.P.

Roseval potatoes and carrots from the oven

CATCH OF THE DAY | € 26,95

Roasted potatoes, parsnip cream, Romanesco, Hollandaise sauce, and shrimp foam

WILD HALIBUT | € 27,95

Pappardelle, leek, oyster mushrooms, and porcini sauce

TRUFFLE RISOTTO | HALF € 16,95 |

NORMAL € 21,95

Wild mushrooms, hazelnut and parmesan cheese

CHANGING VEGETARIAN DISH | €21.95

Also delicious for non-vegetarians

SUPPLEMENT FOIS GRAS OR

BLACK PUDDING | € 7,95

## SIDE DISHES

FRESH CHIPS | € 5,95

GREEN SALAD | € 5,95

SEASONAL VEGETABLES | € 5,95

BREAD WITH BUTTER | € 5,50

Grand Cafe

# de Kromme

Amersfoort

## ALL DAY MENU

All dishes from the All Day Menu are served with fries and salad

INDONESIAN SATAY | € 25,95

Indonesian style marinated pork, prawn crackers, relish and pecelsauce

VEGAN SATEH | € 25,95

Indonesian style marinated Seitan, Casava crackers, relish and pecelsauce

BLACK ANGUS BURGER (225 GRAM) | € 22,95

Tomato, cucumber, gherkin, bacon, cheese, 'Krommesauce'

VEGAN BURGER | € 22,95

Tomato, cucumber, gherkin, 'Krommesauce'

STEAK AND GRAVY | NORMAL (200 gram) € 28,95

I LARGE (400 gram) € 44,95

Old-fashioned, tender and panfried

SUPPLEMENT FOIS GRAS OR

BLACK PUDDING | € 7,95

## SALADS

CARPACCIO SALAD | € 21,95

Parmesan, pine nuts, rocket and truffle cream

TUNA SASHIMI SALAD | € 24,95

Fresh fish, warm vegetables, wakame and kewpie dressing

CHEFS CREATION SALAD | € 26,95

Changing salad from the chef

Grand Cafe  
**de Kromme**  
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**DESSERTS**

GINGERBREAD | € 10,95

Mousse of gingerbread, Licor 43 syrup, almond pieces, amaretto ice cream

CHOCOLATE CAKE | € 12,95

Topping of salted caramel fudge, white chocolate, chocolate pops, crumble, and vanilla ice cream

"ALL YOU CAN EAT" DESSERT | € 14.95

Various treats such as:

Eclair, poffertjes, waffle, layer cake, macaron, profiterole, and 2 scoops of ice cream

CHEF'S DESSERT | € 9,95

Chef's creation

COFFEE AND CHOCOLATES | € 9,95

Coffee, tea, or cappuccino with fantastic chocolates from Yuri Cataleya

SGROPPINO | € 9,95

Deliciously refreshing Italian dessert made with lime, lemon, vodka, and prosecco

CHEESE PLATTER | 3 CHEESES € 9,95 | 5 CHEESES € 13,95

3 or 5 different cheeses with nuts and apple syrup

**FITTING DRINKS FOR DESSERT**

PX Cruz Conde Pedro Ximénez | € 6,95

Ruby Port | € 5,95

Tawny Port | € 6,50

Late Bottled Vintage 2017 | € 7,95

Waldschütz Eiswein | € 12,50