

Grand Cafe
de Kromme
Amersfoort

SURPRISE MENU MADE BY THE CHEFS

Please let our kitchen staff surprise you!

3 course | € 39,95 | € 65,95 including wine

4 course | € 49,95 | € 85,95 including wine

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

All courses are the size of a starter and 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

PETITE TENDER | € 14,95

Chorizo, tagiatelle of green beans, crudités

PULPO | € 16,95

Vinaigrette of Sellery, cucumber, green apple, Creme of sellery seeds

AVOCADO | € 14,95

Cherry tomato, avocado. foam of gazacho, crumble of black olive's

PORKSNECK | € 13,95

Tai cucumbersalad by Rittekiat

SASHIMI OF SALMON | € 16,95

Soy sauce, wakame, available with or without wasabi

SCALLOPS | € 19,95

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

ZUCCHINI SOUP | € 10,95

Classically served, Zucchini's from Thom's garden

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

Granny smith apple, Gel of summer beets

OYSTERS FINE DE CLAIRE NR.3 | PER OYSTER € 4,25

Red wine vinegar, tabasco, shallot and lemon

SUPPLEMENT FOIS GRAS OR BLACK PUDDING | € 9,95/ € 7,95

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MAIN COURSES

IBERICO RIB FROM THE BBQ | € 29,95

Chimichurri, Pearl cous cous,

NECK FILLET | € 31,95

Roseval potato, broccolini

BREAST OF DUCK (200 grams) | € 29,95

Vadouvan, sweet potatoes, red curry, lemon

LING FILLET | €25,95

Patatomousseline, fresh green beans, garden peas

ARGENTINE RED PRAWNS | € 28,95

Conchiglioni, lobster sauce, chive oil, lime

RISOTTO | € 22,95

Creme of summer beets, green asparagus, pine nuts, parmesan

VEGETARIAN DISH OF THE DAY | € 22,95

Also delicious for the non-vegetarians

SUPPLEMENT OF DUCK LIVER OR BLACK PUDDING | €9,95/ € 7,95

SIDE DISHES

FRESH CHIPS | € 5,95

GREEN SALAD | € 5,95

SEASONAL VEGETABLES | € 5,95

BREAD AND DIP | € 5,50

ALL DAY MENU

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

INDONESIAN SATAY SKEWER | € 25,95

Indonesian style marinated pork, Casava crackers, atjar and pecelsauce

INDONESIAN VEGAN SATEH SKEWER | € 25,95

Indonesian style marinated Seitan, Casava crackers, atjar 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 | 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

FRESH SASHIMI SALAD | € 24,95

Fresh fish, warm vegetables, wakame and kewpie dressing

CHEFS CREATION | € 26,95

Salad from the chef

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DESSERTS

CHOCOLATE CAKE | € 12,95

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

CHIBOUSTE OF GREEN APPLE | € 9,95

Green apple, Yoghurt-cherry ice cream, crumble

CHERRIES FROM OUR LOCAL LANDWINKEL DE LINDEBOOM | € 11,95

Whipped cream with Creme de cassis, cherries vanilla ice-cream, crumble

BLONDIE AND CHERRIES FROM OUR LOCAL LANDWINKEL DE LINDEBOOM | € 11,95

Homemade blondie (luke warm) with pistache, cherries and crumble

SORBET ICE CREAM FROM IJSHOEVE RUITENBEEK | € 8,50

3 scoops of sorbet ice cream from the Verwij's family

COFFEE AND CHOCOLATES | € 9,95

Coffee or tea with the delicious home made chocolates by Yuri Cataleya

SGROPPINO | € 12,00

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

ESPRESSO MARTINI | € 12,00

Classic or with: Baileys, Licor 43 Creme Brûlée or Ron Miel

CHEESE PLATTER BY NOA EN FRED | 3 CHEESES € 9,95 | 5 CHEESES € 13,95

3 or 5 different cheeses from Noa And Fred from Leusden with nuts and apple syrup

SPECIALS

Ruby Port | € 5,95

Tawny Port | € 6,50

Late Bottled Vintage 2019 | € 7,95

Waldschütz Eiswein | € 12,50

PX Cruz Conde Pedro Ximénez | € 9,95

DESSERT WINE: Betutsu Friolane €9,95