



Grand Café de Dominee

• MENU •

STARTERS



Bread Rolls • € 7,80

2 warm bread rolls served with garlic sauce, herb butter and tapenade

Nacho's • € 13,50

Tortilla chips with minced meat, jalapeños, onion, bell pepper, served with sour cream, guacamole and salsa sauce.
Gratinated with cheese

Dordogne Mushrooms • € 13,50

Fried mushrooms in a crispy coating, served with a warm creamy garlic sauce

Beef carpaccio • € 15,90

Homemade beef carpaccio served with lettuce, pine nuts, aged cheese and a truffle mayonnaise.

Tataki of Beef • € 15,90

Sliced beef tenderloin tataki with panu puri filled with black garlic cream, soybeans, bean sprouts and chili oil

Smoked salmon • € 15,90

Smoked salmon with braised little gem lettuce, seaweed mayonnaise and squid ink prawn crackers

Steak tartare • € 15,90

Hand-cut steak tartare served with a potato crunch, truffle mayonnaise and brioche bread

Quicken-Truffle Pastry • € 14,80

Pastry filled with ragout of chicken, truffle and wild mushrooms

Bisque with prawns • € 15,50

Shellfish bisque filled with prawns and fine vegetables

Tasting Platter 'De Dominee' (2p) • € 38

For our guests who can't choose or simply want to taste a little of everything. Combination of beef carpaccio, Dordogne mushrooms, steak tartare, smoked salmon and a bisque with prawns. Served with bread and herb butter



HOMEMADE SOUPS

Served with bread

Tomato soup • € 8,50

Lightly bound tomato soup with fresh vegetables

Onion soup • € 8,50

Rich French onion soup, served with a cheese roll

Forest mushroom soup • € 8,50

Delicious creamy with a subtle hint of truffle

Mustard soup • € 8,50

Delicious mustard soup with bacon bits

Soup of the week • € ...

Ask an employee



SALADS

— Served with garlic bread —

Waldorf Salad • € 16,50

Refreshing salad with smoked and fried chicken, apple, celery root, walnuts and a delicious curry mayonnaise

Goat Cheese Salad • € 17,50

Mixed salad with fried goat cheese, bacon, apple, walnuts, honey and a raspberry vinaigrette

Carpaccio Salad • € 17,50

Mixed salad with serrano ham, mozzarella, tomato, pesto and a refreshing dressing

Fish Salad • € 19,50

Mixed salad with smoked salmon, trout, Norwegian shrimp and a fresh dressing



MAIN COURSES MEAT

Served with fries and salad

Schnitzel (*Butcher Kosse*) • € 23

Choice of a farmer's schnitzel with vegetables or served with mushroom sauce

Satay skewer • € 23,50

Tender pork tenderloin satay (medium-rare), served with a delicious satay sauce

Spareribs • € 23,50 / € 36

Delicious marinated spare ribs, served spicy or sweet. Choice between a regular or a large portion

Eastern chicken fillet • € 23

Delicious chicken fillet with cashew nuts, fresh oriental vegetables and a soy-chili sauce

Confit duck leg • € 29

Confit duck leg served with a mash of leek and sauerkraut, finished with a shiitake mushroom sauce

Pork Tenderloin • € 28,50

Pork tenderloin (medium-rare) with a wild mushroom sauce

Pork belly and rice • € 27,50

Slow-cooked pork belly with an oriental marinade, fried rice and fresh vegetables

Veal duet • € 32

Duet of braised veal chuck and veal picanha, served with truffle jus and a mash of leek

Beef stew • € 27,50

Beef stew served with leek mash and our homemade jus

Burgundian Steak • € 33,90

Delicious steak (300gr) served with fried mushrooms, onion, bacon and a homemade truffle gravy

Tournedos • € 34,90

Delicious beef tender (200gr) from the tenderloin, served with a homemade truffle gravy and warm vegetables

Do you have an allergy?



Tell us!



SURF EN TURF

Served with fries and salad

Duet salmon & pork tenderloin • € 28,50

Combination of salmon fillet with hollandaise sauce and pork tenderloin with a wild mushroom sauce

Duet beef tenderloin & prawns • € 34,90

Beef tenderloin served with a truffle gravy and prawns fried in tempura

MAIN COURSES FISH

Served with fries and salad

Salmon fillet • € 28,50

Pan-fried salmon fillet served with warm vegetables and hollandaise sauce

Cod fillet • € 28,50

Pan-fried cod fillet, served with a green curry butter sauce, warm vegetables and crispy bacon

Sea bass fillet • € 28,50

Baked sea bass fillet served with fresh vegetables and hollandaise sauce

Trio of fish • € 28,50

Trio of salmon, cod and sea bass fillet with hollandaise sauce and warm vegetables

Prawns • € 28,50

Seven fried prawns with tagliatelle, fresh vegetables and a garlic cream sauce

Sideorders

€ 3-

- FRIED POTATOES
- FRIES
- WARM VEGETABLES



VEGETARIAN

Served with fries and salad

Stuffed portobello mushrooms • € 20,50

Portobello mushrooms stuffed with various vegetables and pine nuts, gratinated with goat cheese and honey

Tagliatelle • € 18,50

Tagliatelle with garlic cream sauce and fresh vegetables

Quiche • € 16,50

Homemade quiche with green asparagus, sun-dried tomatoes, broccoli, mushrooms and gruyere cheese

Thais green curry • € 18,50

Delicious green curry with fresh vegetables and rice



KIDS

Spongebob • € 8,50

Three mini frikandels and three bitterballen with fries, mayonnaise and applesauce

Gnome 'Plop' • € 8,50

Pancake with powdered sugar and syrup

Bob the Builder • € 13,50

Small portion of spare ribs with fries, mayonnaise and applesauce

Finding Nemo • € 8,50

Five fish sticks with fries, mayonnaise and applesauce



DESSERTS

Dame Blanche • € 8,50

Three scoops of vanilla ice cream, with warm chocolate sauce, a homemade chocolate cookie and whipped cream

Cheesecake • € 9,50

Homemade cheesecake with a base of Bastogne, served with a raspberry macaron, white chocolate cream and strawberry cheesecake ice cream

Tropical trifle • € 9,50

Homemade trifle layered with vanilla yoghurt, crumble and a mango-pineapple chutney. Served with nougatine ice cream

Chocolate cake • € 9,50

Warm chocolate cake with caramelized banana and vanilla ice cream

Meringue lemon curd • € 9,50

Meringue lemon curd, blueberries and pistachio ice cream

Tiramisu • € 9,50

Coffee tiramisu served with salted caramel ice cream

Dessert 'Trilogy' • € 9,50

Combination of homemade cheesecake, trifle and tiramisu

Kids ice cream • € 4,50

Assorted chocolates plate • € 6,50

Cheese plate • € 10,50

Assorted cheeses (from the dairy farm) with fig bread, apple syrup and walnuts

**TIP: TO DISCOVER OUR SPECIAL COFFEES, TAKE A
LOOK AT OUR DRINKS MENU**

