



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.

Marinated beef sirloin • € 15,90

With edamame, bean sprouts, unagi sauce, crispy seaweed and a chili crisp oil

Spicy salmon tartare • € 16,50

Freshly cut salmon tartare with sriracha mayonnaise, nori, Korean crunch and soy pearls

Steak tartare • € 15,90

Hand-cut steak tartare served with pani puri filled with Parmesan cheese and chive mayonnaise. Served with brioche

Bruschetta trilogy • € 15,50

Steak tartare, caprese and salmon-avocado

Tuna tataki • € 16,50

Sesame-seared yellowfin tuna with orange-yuzu dressing, edamame, bean sprouts, wakame and soy pearls

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, beef tataki, bruschetta caprese and spicy salmon tartare. 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

Spring onion & spinach soup • € 8,50

Delicious creamy soup made with fresh spinach and spring onion

Red curry soup • € 8,50

Spicy soup based on red curry and coconut milk, filled with bean sprouts and smoked chicken breast

Soup of the week • € ...

Ask an employee



SALADS

— Served with garlic bread —

Waldorf Salad • € 17,50

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*) • € 23,90

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

Satay skewer • € 23,90

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

Spareribs • € 23,90 / € 36,50

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

Eastern chicken fillet • € 23,50

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

Stroganoff skewer • € 29,90

Skewer of hanger steak, served with Stroganoff sauce

Pork tomahawk • € 29,90

Gratinated with brie, sun-dried tomato and pine nuts

Pork belly and rice • € 27,90

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

Veal ribeye • € 32,90

Medium-cooked grilled veal ribeye with pepper sauce

Mixed grill • € 32,90

Combination of veal ribeye, hanger steak and pork belly, served with pepper sauce

Burgundian Steak • € 34,90

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 • € 29,90

Combination of salmon fillet with hollandaise sauce and pork tenderloin gratinated with brie, sun-dries tomatoes and pine nuts

Duet beef tenderloin & prawns • € 34,90

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

MAIN COURSES FISH

Served with fries and salad

Salmon fillet • € 29,50

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

Sea bass fillet • € 29,50

Baked sea bass fillet served with fresh vegetables and Hollandaise sauce

Red mullet • € 29,50

Pan-fried red mullet on Asian noodles with stir-fried vegetables and teriyaki sauce

Trio of fish • € 29,50

Trio of salmon, sea bass fillet and red mullet, served with Hollandaise sauce and warm vegetables

Prawns • € 29,50

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 • € 23,90

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

Tagliatelle • € 18,90

Tagliatelle with garlic cream sauce and fresh vegetables

Quiche • € 16,90

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

Asian noodles & Samosa • € 18,90

Asian-style noodles with fresh vegetables and teriyaki sauce, served with a crispy samosa



KIDS

Spongebob • € 8,90

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

Gnome 'Plop' • € 8,90

Pancake with powdered sugar and syrup

Bob the Builder • € 13,90

Small portion of spare ribs with fries, mayonnaise and applesauce

Finding Nemo • € 8,90

Five fish sticks with fries, mayonnaise and applesauce



DESSERTS

Dame Blanche • € 8,90

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

Cheesecake • € 9,90

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

Trifle • € 9,90

Homemade trifle layered with white chocolate cream, crumble and red berries. Served with raspberry sorbet ice cream

Crème brûlée Mousse • € 9,90

Light crème brûlée mousse with crunchy coffee toffee (Haagse Hopjes) and salted caramel ice cream

Meringue lemon curd • € 9,90

Meringue lemon curd with basil, blueberries and pistachio ice cream

Strawberry & Violet • € 9,90

Marinated strawberries with violet mousse, crunchy almonds and yoghurt ice cream

Dessert 'Trilogy' • € 9,90

Combination of homemade cheesecake, trifle and strawberry-violet dessert

Kids ice cream • € 4,90

Luxury chocolates • € 6,90

Four handmade chocolate from CN Bonbons

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**

