







Grand Cafe de Kromme Amersfoort



SURPRISE MENU MADE BY THE CHEFS

Please let our Kitchen staff surprise you!

3 course menu | € 39,95 excl. side dishes

4 course menu | € 49,95 excl. side dishes

5 course menu | € 59,95 excl. side dishes

All courses are the size of a starter

SURPRISE MENU WITH WINE PAIRING

Please let the entire staff surprise you!

3 course menu *incl. wine pairing* | € 59,95 excl. side dishes

4 course menu *incl. wine pairing* | € 79,95 excl. side dishes

5 course menu *incl. wine pairing* | € 89,95 excl. side dishes

All courses are the size of a starter

Please follow us on Facebook and Instagram

@grandcafedekromme

Grand Cafe de Kromme

Krommestraat 46

3811CD Amersfoort

033-4633336

WWW.GRANDCAFEDEKROMME.NL

STARTERS

**CARPACCIO OF BLACK ANGUS | HALF €11,95 | NORMAL €14,95
XXL €24,95**

Parmesan cheese, rocket, broad-beans.
Topped with Truffle-creme, pesto or Balsamico.

SEABASS FILLET | €14,95

Tigermilk, red meat radish, wasabi-mayonaise

FILET AMERICAIN OF FILLET STEAK | €16,95

French toast, chives-oil, sweet and sour radish

CHUCK TENDER| €14,95

Aubergine, watercress-oil, Jamaican yoghurt

TOMATO| €12,95

Meringue, lemon-crème, mint, white radish-ginger coulis

SASHIMI | € PRICE OF THE DAY

Fresh fish of the day, wakame, soy sauce with or without wasabi

SCALLOPS | €19,95

Dashi dressing, furikake, pak choi, noricracker

SWEETBREAD | NORMAL (100GRAM) €24,95 BIG (200GRAM) €44,95

Compote of quinces and Jerusalem artichoke, tarragon, orange

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

Red wine vinegar, tabasco, shallots and lemon

SUPPLEMENT FOIS GRAS/ BLACK PUDDING | €7,95

MAIN-COURSES

DUCK BREAST | €26,95

Couscous, vadauvan, miso, shizo-leaf

CREEKSTONE RIB EYE | (250 Gram) €44,95

Chimichurri

BRISKET | €28,95

Jacket potato, sour-cream, sweet corn on the cob

RED SNAPPER | € PRICE OF THE DAY

Lentils, clams, red curry, sweet potato

TURNIP FROM THE BBQ | NORMAL €21,95

Pholiota, coconut, kohlrabi

CATCH OF THE DAY | € PRICE OFF THE DAY

Spaghetti, green asparagus, lobster sauce

VEGETARIAN DISH OF THE DAY | €21,95

Please ask your attended for the daily special

SUPLEMENT FOIS GRAS/BLACK PUDDING | €7,95

SIDE DISHES

FRESH CHIPS | €5,95

GREEN SALAD | €5,50

SEASONAL VEGETABLES | €5,95

BREAD AND DIP | €5,50

ALL DAY MENU

All of our All Day Menu dishes are served with fresh chips and green salad.

INDONESIAN SATAY | €24,95

Indonesian style marinated pork, prawn crackers, relish and pecelsauce

VEGAN SATAY | €24,95

Indonesian style marinated Seitan Casava crackers, relish and pecelsauce

BLACK ANGUS BURGER | €19,95

Tomato, cucumber, gherkin, bacon, cheese, “krommesaus”

VEGAN BURGER | € 22,95

Tomato, cucumber, gherkin, krommesaus

STEAK AND GRAVY OLD-FASHIONED, TENDER AND PANFRIED NORMAL (200GR.) €28,95 | XXL (400GR.) €44,95

SUPPLEMENT FOIS GRAS/BLACK PUDDING | €7,95

SIDE DISHES

FRESH CHIPS | €5,95

GREEN SALAD | €5,50

SEASONAL VEGETABLES | €5,95

BREAD AND DIP | €5,50

SALADS

CARPACCIO SALAD | €19,95

Mixed Lettuce, cucumber, carrot, radish, Truffle-creme, parmesan cheese, broad-beans

STEAK SALAD | €25,95

Mixed lettuce, cucumber, carrot, radish, truffle-creme, seasonal vegetables

SASHIMI SALAD | € PRICE OF THE DAY

Fresh fish of the day, mixed Lettuce, cucumber, carrot, radish, seasonal vegetables, wakame, sesame-dressing.

GOAT CHEESE SALAD | €20,95

Goat cheese, mixed Lettuce, cucumber, carrot, radish, vegetables of the season, mixed nuts, balsamico

SUPPLEMENT HALF A PORTION OF BREAD AND DIP | €2,95

SIDE DISHES

FRESH CHIPS | €5,95

GREEN SALAD | €5,50

SEASONAL VEGETABLES | €5,95

BREAD AND DIP | €5,50

DESSERT

PEAR | €9,95

Mousse of pear, candied pear, foam of coconut and almond

AMERICAN PANCAKES | €9,95

Egg yolk cream, pecan ice cream, red fruit

Creme Brûlée | €9,95

The classic!

HOMEMADE CHOCOLATE CAKE | €9,95

Salted caramel chocolate fudge topping, creme of white chocolate, chocopops, crumble and vanilla ice cream.

CHEESE PLATTER | THREE €8,95 | FIVE €12,95

Three or five varying types of cheeses

COFFEE AND CHOCOLATES | €9,95

Coffee, espresso, cappuccino or Tea served with the unique handmade chocolates of Yuri Cataleya

SGROPPINO | NORMAL €9,95

Typical Italian dessert based on lime, lemon, vodka and prosecco Also available in the following flavors (+ €1,00) • Caramel and gingerbread • Passionfruit • Honey and rum

ESPRESSO MARTINI (DECAF IS POSSIBLE) | €9,95

Kahlua, vodka, espresso, pinch of salt

MOZARTS ESPRESSO MARTINI (DECAF IS POSSIBLE) €9,95

Vodka, Mozart chocolate liqueur espresso, pinch of salt

ESPRESSO MARTINI 'DE KROMME' (DECAF IS POSSIBLE) | €9,95

Cocal Local Ronmiel (honey rum), double espresso

PX CRUZ CONDE PEDRO XIMINEZ | €8,95

RUBY PORT | €6,50

TAWNY PORT | €6,95

LATE BOTTLED VINTAGE 2015 | €7,95

SPECIAL COFFEES

With hand whipped unsweetened cream or sweetened cream

COFFEE 'DE KROMME | €9,50

Cocal Local Ronmiel, coffee and brown sugar

IRISH COFFEE | €9,50

Jameson, coffee and brown sugar

SPANISH COFFEE | €9,50

Licor 43, coffee and brown sugar

FRENCH COFFEE | €9,50

Grand Marnier, coffee and brown sugar

BRASIL COFFEE | €9,50

Tia maria, Cointreau, coffee and brown sugar

ITALIAN COFFEE | €9,50

Disaronno Amaretto, coffee and brown sugar

BAILEYS COFFEE | €9,50

Baileys, coffee and brown sugar

BAILEYS SALTED CARAMEL COFFEE | €9,50

Baileys salted caramel, coffee and brown sugar

MOZART CHOCOLATE COFFEE | €9,50

Mozart Chocolate Liqueur, coffee and brown sugar

COFFEE 'OME JAN | €9,50

Sambuca, coffee and brown sugar



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de Kromme
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