





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

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STARTERS

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

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

LING FILLET | €13,95

Slowly cooked, seaweed, kombu, courgette, citrus

DUCK BREAST | €16,95

Tabouleh, massela, mint, cucumber

BLADE STEAK | €14,95

Cabbage, sambai, potato, chives

AVOCADO | €12,95

Tuille of olives, kesbeke pickles, heart of the tomato

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) €25,95 BIG (200GRAM) €45,95

XO Shiitake, sweetcorn, pea's, turnip

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

LAMBSNECK | €32,95

Cream of artichoke, spring onion, sorrel

SEA BREAM| €PRICE OF THE DAY

Purslane, truffle tagliatelle

PICANHA | €28,95

Roasted broccoli, sweet&sour shallot cream, sesame dressing

FLANK STEAK| €24,95

Roasted oxheart cabbage, mediterranean tapenade

RISOTTO| NORMAL €21,95 | HALF €16,95

Asparagus, strawberries-vinaigrette, gorgonzola

CATCH OF THE DAY | € PRICE OFF THE DAY

Salade of Summer-beets, antioise, cress

VEGETARIAN DISH OF THE DAY | €21,95

Please ask your attended for the daily special

SUPPLEMENT FOIS GRAS/BLACK PUDDING | €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 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 | €25,95

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 | €5,95

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

THE CHEFS CREATION | € PRICE OF THE DAY

Seasonal salade inspired bij the chef

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

SIDE DISHES

FRESH CHIPS | €5,95

GREEN SALAD | €5,95

SEASONAL VEGETABLES | €5,95

BREAD AND DIP | €5,50

DESSERT

SORBET | €9,95

Fresh fruit of the season , different types of sorbet ice cream

HOMEMADE CHOCOLATE CAKE | €9,95

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

DUTCH CHEESECAKE| €7,95

Quark, pie crust of biscoff, seasonal toppings

THE CHEFS CREATION| €9,95

Dessert made by our chefs

COFFEE AND CHOCOLATES | €9,95

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

CHEESE PLATTER | THREE €9,95 | FIVE €13,95

Three or five varying types of cheeses

SGROPPINO | NORMAL €9,95

Typical Italian dessert based on lime, lemon, vodka and prosecco.

Also available in the following flavors (+ €1,00)

Caramel, Passionfruit, Honey and rum

**For a nice glass of red Port or wine paring please ask your
serving attendand**

