

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

BAVETTE TATAKI | € 16,95

Cured shiitake with teriyaki sauce, sambai

NORTH SEA CRAB | € 16,95

Fenugriek, reddish, crispy mini shrimps.

PUMPKIN | € 13,95

Cream of apple and pumpkin, purple cauliflower and inlaid watermelon

SLOWLY STUWED CHEEK OF IBERICO | € 16,95

Creme of tuber, salsify, jus of iberico

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

TOMATO SOUP | € 10,95

Home made with croutons and herbal olive oil.

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

Seasonal garnish

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

VENISON STEAK | € 26,95

Brussel sprouts, stewed pears, red port gravy

TOURNEDOS | € 34,95

Gratin, green beans in smoked bacon, oxtail gravy

RED PORK PORK BELLY | € 23,95

Ramen and Asian garnish

WILD COD | €27,95

Green lentils, antioise, bimi and baby carrots.

BLUEFINN AKIMI TUNA STEAK

FROM THE BBQ | € 29,95

Chimichurri and side's by the chef

RISOTTO | € 22,95

Truffle cream, green asparagus, pine nuts, parmesan

VEGETARIAN DISH OF THE DAY | € 22,95

Also delicious for the non-vegetarians

SUPPLEMENT FOIS GRAS 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) € 29,95 | LARGE (400 gram) € 49,95

Old-fashioned, tender and panfried

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

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 by the chef

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DESSERTS

CHOCOLATE CAKE | € 11,95

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

CHIBOUSTE OF PEAR | € 10,95

Pistachio cake, almond scots, White chocolate ice cream

AFFOGATO | €7,50/9,50

Espresso, vanilla ice cream, with or without Frangelico licor

TARTE TATIN OF PEAR FROM LANDWINKEL DE LINDENBOOM | € 10,95

Vanilla ice cream

COFFEE AND CHOCOLATES | € 10,95

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

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 fruit press and red port syrup from our lovely Neighbors from Bar Boteco

CHEESE PLATTER FOR 2 BY NOA EN FRED | € 19,95

5 different cheeses from Noa And Fred from Leusden with fruit press and red port syrup from our lovely Neighbors from Bar Boteco

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