



# MENU

## GRAND CAFE DOMBURG





# CONTENT

## MENU

### LUNCH

TOT  
17.00  
UUR

### SALADS

### FLAMMKUCHEN

TOT  
17.00  
UUR

### STARTERS

### MAIN COURSES

### CHILDREN'S MENU

### DESSERTS

### DRINKS

## LUNCH

UNTIL 5 P.M.

### BAGUETTE WHITE OR BROWN

#### HEALTHY | €8,50

Mature cheese, farmer's ham, tomato, egg, lettuce, cucumber & mayonaise

#### TUNA | €9,25

Tuna, mayonaise, green apple, red onion & capers.

#### CARPACCIO | €12,50

Beef carpaccio, pine nuts, aragula, sun-dried tomatoes, Parmesan cheese & truffle mayonaise

#### PULLED CHICKEN | €9,25

Barbecue sauce & small salad

#### EGG SALAD | €8,50 |

Curry mayonaise, chives & salad

#### FILET AMERICAIN | €9,00

Martino style: onion, pickle & egg

#### HAWAÏ | €8,50

Matured cheese, farmer's ham & pineapple

#### CREAM BRIE | €8,50 |

Lettuce, tomato, walnut & honey

#### GRILLED CHEESE AMADORE | €6,50

Grilled cheese & ham sandwich, white or brown bread, scoop of Russian salad and home made Amadore sauce

#### BEEF CROQUETTES | €10,50

2 pieces "Van Dobben" croquettes with mustard, bread or fries & small salad

#### SHRIMP CROQUETTES | €15,50

2 pieces Dutch croquettes with cocktail sauce, bread or fries & small salad

#### LUNCH PLATTER | FISH | €15,50

1 shrimp croquette, sandwich egg salad & tomato soup

#### LUNCH PLATTER | MEAT | €15,50

1 "Van Dobben" beef croquette, sandwich egg salad & tomato soup

Food to enjoy

**DO YOU HAVE INTOLERANCES?**

Ask one of our staff members for more information about our dishes.





# SALADES

SERVED WITH BREAD & BUTTER

## CAESAR | €16,50

Mixed salad, egg, tomato, chicken & ceasar dressing, croutons, bacon and Parmesan cheese

## GOAT CHEESE | €15,50

Mixed salade, tomato, honey, green apple, walnuts & honey-mustard dressing

## ASIAN SALAD | €17,50

Mixed salad, tomato, cucumber, tuna salad, smoked salmon, king prawns, bean sprouts & sesame dressing

# STARTERS

## SOUPS

## CREAMY TOMATO SOUP | €8,50

Served with bread & butter

## GRATINATED FRENCH ONION SOUP | €8,50

Served with bread & butter

## FISCH

## SHRIMP CROQUETTES | €14,50

2 pieces with cocktail sauce

## KING PRAWNS | €16,50

Spicy king prawns, olive oil, garlic & red peppers

## SHRIMP COCKTAIL | €16,50

Dutch shrimps, green apple, cocktail sauce & lettuce-tailsaus & salad

# FLAMMKUCHEN

UNTIL 5 P.M.

## BACON | €14,50

Red onion, sun-dried tomato, cheese & creme fraiche

## VEGA | €13,50 |

Mushrooms, red onion, sun dried tomato, cheese & creme fraiche

## SALMON | €15,50

Smoked salmon, red onion, sun-dried tomato, cheese & creme fraiche

## VEGA

## STUFFED APPLE | €10,50

Goat cheese, walnuts & honey

## MEAT

## BEEF CARPACCIO | €12,50

Aragula, pine nuts, sundried tomatoes, Parmesan cheese & truffle mayonaise

## PASTY | €12,50

Stuffed with chicken ragout, mushrooms & parsley

### DO YOU HAVE INTOLERANCES?

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# MAIN COURSES

## FISCH

## BATTERED COD | €19,50

Fries, mixed salad & ravigotte sauce

## BAKED FRESH SALMON | €25,50

Baby potatoes, vegetables of the season & mustard sauce

## SEA BASS FILET | €28,50

White wine sauce, seasonal vegetables & vegetable-potato pie

## FISH STEW | €27,50

Salmon, king prawn, cod, plaice, seasonal vegetables, baby potatoes & white wine sauce

## PASTA'S

## BOLOGNESE | €17,50

Minced beef meat, carrot, onion, tomato & Parmesan cheese

## CHICKEN & PESTO | €17,50

Red pesto, chicken, tomato, pesto cream & Parmesan cheese

## FRESH SALMON | €19,50

Creamy spinach sauce, sun-dried tomatoes, broccoli & Parmesan cheese

## VEGA

## GRILLED ZUCCHINI | €17,50

Chunky salsa, baby potatoes & daily fresh vegetables

## NO BEEF BURGER | €19,50

Brioche bun, vegan bacon, cheddar, tomato, pickles & coleslaw

## PASTA PESTO | €14,50

Red pesto, broccoli, sun-dried tomato, pine nuts & Parmesan cheese

## MEAT

## BLACK ANGUS BURGER | €19,50

Brioche bun, bacon, cheddar, tomato, pickles & coleslaw

## CHICKEN SATE | €19,50

3 sticks marinated chicken sate, satay sauce, atjar, crispy onions, prawn crisps, fries, mayonaise & mixed salad

## CHICKEN SCHNITZEL | €20,50

Mushroom-cream sauce, fries, mayonaise & mixed salad

## SLOWLY COOKED SHORT RIB | €26,50

Red wine sauce, baby potatoes & seasonal vegetables

## STEAK ON STONE | €33,50

Beef tenderloin on a 400-degree hot stone, 3 sauces, potatoes & seasonal vegetables

### DO YOU HAVE INTOLERANCES?

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# CHILDREN'S MENU

## CHILDREN'S PASTA BOLOGNESE | €9,50

Beef, carrot, onion, tomato & Parmesan cheese

## SNACK OF YOUR CHOICE | €9,50

Frikandel, croquette or children's burger, fries, apple sauce, mayonnaise & ketchup

## CHILDREN'S ICE CREAM | €6,50

Vanilla ice cream, whipped cream + surprise

# DESSERTS

## ICE COUP ROYAL | €9,50

4 scoops of ice cream, pistachio, vanilla, caramel, malaga ice cream & fresh whipped cream

## PASTEL DE NATA KARAMEL | €9,00

Caramel ice cream & fresh whipped cream

## TARTE TATIN | €10,50

Vanilla ice cream, vanilla sauce & fresh whipped cream

## CRÈME BRÛLÉE | €9,50

Vanilla ice cream & fresh whipped cream

## LIMONCELLO-KOKOS TIRAMISU | €8,50

Biscuit, Limoncello, mascarpone & coconut shreds

## CHOCOLATE LAVA CAKE | €9,50

Hot cherries & fresh whipped cream

# DRINKS

## HOT DRINKS

### COFFEE | €3,30

### ESPRESSO | €3,30

### KOFFIE VERKEERD | €3,60

### LATTE MACCHIATO | €3,85

### LATTE MACCHIATO | €4,35

Vanilla, caramel or hazelnut

### CAPPUCCINO | €3,60

### DOUBLE ESPRESSO | €4,10

### ESPRESSO MACCHIATO | €3,60

### CAFFÉ CON PANNA | €3,60

With whipped cream

### TEA | €3,30

Earl Grey  
English Breakfast  
White Apricot Flavour Peach  
Green Lemon  
Forest fruit  
Rooibos  
Three Ginger

### FRESH MINT TEA | €4,10

With honey

### FRESH GINGER TEA | €4,10

With honey

### IRISH COFFEE | €8,35

With Jameson Whiskey & fresh whipped cream

### FRENCH COFFEE | €8,35

With Grand Marnier & fresh whipped cream

### ITALIAN COFFEE | €8,35

With Amaretto & fresh whipped cream

### SPANISH COFFEE | €8,35

With Tia Maria & fresh whipped cream

### COFFEE 43 | €8,35

With Licor 43 & fresh whipped cream

### HOT CHOCOLATE | €3,60

### HOT CHOCOLATE | €4,10

With whipped cream

### SPECIAL HOT CHOCO | €5,25

Oreo, Bueno or Malteser

### GLUHWEIN | €4,75

### APFELSTRUDEL | €4,25

### DO YOU HAVE INTOLERANCES?

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# DRINKS

## SOFT DRINKS

PEPSI COLA / MAX | €3,30

7-UP | €3,30

SISI | €3,30

ORANGE LEMONADE | €3,30

LIPTON ICE TEA | €3,60

LIPTON ICE TEA GREEN | €3,60

ROYAL CLUB | €3,60

Tonic / Cassis / Bitter Lemon / Ginger Ale

RIVELLA | €3,60

RIVELLA CRANBERRY | €3,60

SOURCY | €7,35

Red / Blue

SOURCY | €3,30

0,75L Red / Blue

GINGER BEER | €5,30

CRODINO | €4,00

APFELSCHORLE | €4,00

APPELAERE | €4,00

PERELAERE | €4,00

DRUIVELAERE | €4,00

SINAAS-APPELAERE | €4,50

FRESH ORANGE JUICE | €4,00 | €5,50

Small / Large

MILK | €2,60

CHOCOLATE MILK | €3,35

FRISTI | €3,35

# DRINKS

## APERITIFS

CAVA | €6,00

Mont marcal extremarium reserva

KIR ROYAL - CAVA | €8,35

With crème de cassis

BELLINI - CAVA | €8,35

With peach liqueur

APEROL SPRITZ | €9,60

MARTINI BIANCO | €5,35

## SPIRITS

VIEUX | €4,35

GIN | €4,35

Young / Old

BOLS VODKA | €5,35

TEQUILA | €5,35

JÄGERMEISTER | €5,35

RICARD | €5,35

villa massa limoncello | €5,35

VILLA MASSA LIMONCELLO | €5,35

CAMPARI | €5,35

PORT WHITE / RED | €5,35

DRY SHERRY | €5,35

BACARDI | €5,35

White / Oakheart

RAMAZZOTI | €5,35

CALVADOS | €7,35

COURVOISIER VS | €7,35



# DRINKS

## W H I S K ( E ) Y ' S

JACK DANIEL'S | €6,35

BALLANTINE'S | €5,60

SOUTHERN COMFORT | €5,60

JAMESON IRISH | €5,60

JOHNNIE WALKER RED LABEL | €5,85

JOHNNIE WALKER BLACK LABEL | €7,35

GLENFIDDICH | €8,35

MONKEY SHOULDER | €8,35

NAKED GROUSE BLENDED MALT | €8,35

## L I Q U E U R S

COINTREAU | €5,35

AMARETTO | €5,35

DRAMBUIE | €5,85

GRAND MARNIER | €5,35

TIA MARIA | €5,35

CUARENTA Y TRES - LICOR 43 | €5,35

MALIBU | €5,35

SAFARI | €5,35

SAMBUCA | €5,35

BAILEYS | €5,35

# DRINKS

## C O C K T A I L S

MOJITO | €12,50

Cane sugar, Bacardi Rum, lime & mint

MOJITO STRAWBERRY | €12,50

Cane sugar, Bacardi Rum, lime, mint & Bols Strawberry liqueur

CRANBERRY SWEET AND SOUR | €12,50

Bols peach liqueur, vodka & cranberry juice

SEX ON THE BEACH | €12,50

Bols Peach liqueur, Vodka, fresh orange juice & Grenadine

TEQUILA SUNRISE | €12,50

Tequila, fresh orange juice & Grenadine

LIMONCELLO DREAM | €12,50

Limoncello, Tonic & lime

## M O C K T A I L S

GIN TONIC 0.0% | €9,50

0.0% Gin, fresh citrus fruit & rosemary

VIRGIN MOJITO 0.0% | €9,50

0.0% Rum, cane sugar, mint & lime

MOSCOW MULE | €12,50

Vodka, Ginger Beer, lime & cucumber

ESPRESSO MARTINI | €12,50

Coffee liqueur, vodka, espresso & egg white

PORNSTAR MARTINI | €12,50

Vanilla vodka, passion fruit juice, lime, cava, Passoã & egg white

ALEXANDER | €12,50

Brandy, Crème de Cacao & cream

PISCO SOUR | €12,50

Pisco, lemon juice, sugar syrup, egg white & Angostura Bitter

WHISKEY SOUR | €12,50

Bourbon, lemon juice, sugar syrup, egg white & Angostura Bitter



BITTER SWEET SPRITZ 0.0% | €9,50

0.0% Gin, fresh citrus fruit & rosemary

VIRGIN MOJITO 0.0% | €9,50

Orange & rosemary

# DRINKS

## GIN & TONIC

### HENDRICKS GIN | €12,50

With Fever Tree Indian Tonic  
Garnish: cucumber

### BOBBY'S GIN | €12,50

With Fever Tree Mediterranean Tonic  
Garnish: orange & cloves

### GORDON'S PINK GIN | €12,50

With Fever Tree Elderflower Tonic  
Garnish: red fruit

### TANQUERAY 10 GIN | €12,50

With Fever Tree Indian Tonic  
Garnish: orange

## BUBBLES

### CAVA MONT MARCAL EXTREMARIUM RESERVA | €6,00 €30,00

Spain

This cava is highly recommended as an aperitif and with dishes with strong, sharp and spicy flavours. Although it also pairs nicely with cheeses, rice dishes and shellfish.

### MOËT & CHANDON BRUT | €90,00

0,75L

### MOËT & CHANDON ICE IMPÉRIAL | €100,00

0,75L

# DRINKS

## DRAFT BEERS

### HEINEKEN | €3,00 | €6,00

L / XL

### BRUGSE ZOT BLOND | €5,50

### AFFLIGEM DUBBEL | €6,00

### SEIZOENSBiertje | €5,00

## BEERS BY THE BOTTLE

### HEINEKEN | €4,25

### AFFLIGEM TRIPEL | €5,50

### TRIPPEL KARMELIET | €6,00

### DUVEL | €6,25

### VEDETTE IPA | €5,50

### ERDINGER | €5,50

### DESPERADOS | €5,75

### LIEFMANS FRUITESSE | €5,00

### AMSTEL RADLER | €4,25

## BEERS 0.0%



### HEINEKEN 0.0% | €4,25

### AMSTEL RADLER 0.0% | €4,25

### AFFLIGEM BLOND 0.0% | €4,50

### ERDINGER 0.0% | €4,25

# DRINKS

## WHITE WINES

ROQUENDE SAUVIGNON BLANC |  €4,75  €22,00  €27,50




France

Crispy Sauvignon Blanc from the south of France. An exuberant wine with aromas of grapefruit, gooseberries and freshly cut grass.

ROQUENDE CHARDONNAY |  €4,75  €22,00  €27,50

France

Juicy, fruity Chardonnay. The southern French sun provides ripe grapes and an exotic character to the wine.

ROQUENDE MEDIUM SWEET |  €4,75  €22,00  €27,50

France

Fresh, semi-sweet white wine from France with notes of grapefruit and ripe pineapple. Soft and juicy on the palate.

EIKESTAD CHENIN BLANC |  €4,75  €22,00  €27,50

South Africa

Lively and bright wine in which notes of lemon flowers and citrus fruit dominate. Straight from South Africa, Beautifully fresh and flavourful.

TORRES NATUREO WHITE |  €5,00 | 

Spain

A deliciously fresh Spanish white wine with a bright light yellow colour, made from the best muscat grapes. The trademark of this grape is its intense aromatic character, which is evident in the taste of the natureo. This white wine pairs wonderfully with fish dishes and salads. This wine is also alcohol-free.

JOSE GALO RUEDA VERDEJO |  €24,00

Spain

Blisteringly fresh and splinteringly juicy. Goes well with shellfish, fish dishes, rice pasta and salads.

GRAVEL & LOAM SAUVIGNON BLANC |  €32,00

New Zealand

Great acidity and length, refreshing, limey and elegant. Goes well with sushi, sashimi, oriental cuisine, fish dishes and goat cheese.

CÔTES DE GASCOGNE BLANC IGP 'GUILLAMAN' |  €4,95  €20,50

France

Uplifting, delicious exotic fruit, hint of citrus, aromatic, soft and not too dry white wine. Great with oysters, shellfish and prawns, cold fish dishes, fish soup, bouillabaisse, fried or grilled fish, charcuterie.

MASCA DEL TACCO L'UETTA FIANO |  €35,00

Italy

Full mouthfeel, floral aromatic notes. A lovely aperitif and pairs well with antipasti, chicken, fish, seafood and pasta.

BARÓN DE LEY RESERVA TRES VIÑAS |  €46,00

Spain

Complex but lively wine. Perfect to serve with classic preparations such as salmon, white fish in cream sauce, poultry or veal preparations.

BOGLE VINEYARDS CHARDONNAY |  €48,00

United States

Full-bodied, creamy and complex. This versatile wine goes well with grilled fish, roast chicken, fresh green salads and soft, mild cheeses.



# DRINKS

## RED WINES

ROQUENDE MERLOT |  €4,75 |  €22,00 |  €27,50

France

Straight from southern France, full-bodied, silky smooth, with juicy aromas of ripe, red and black fruit. A versatile wine that can be drunk every day and goes with many different dishes.

ROQUENDE CABERNET SAUVIGNON |  €4,75 |  €22,00 |  €27,50

France

Beautiful, fruity Cabernet Sauvignon, made from grapes from sunny southern France. The special soil provides pure fruit aromas and soft tannins. Great with grilled meat or cassoulet.

EIKESTAD RED BLEND |  €4,75 |  €22,00 |  €27,50

South Africa

Sourced from the Banghoek Valley, Stellenbosch. Bright in aroma and flavour with attractive aromas of, strawberry, raspberry and red fruit. The finish is smooth and light creamy.

TORRES NATUREO RED |  €5,00 | 

Spain

This alcohol-free Spanish red wine has a beautiful deep red colour and is made from the finest Syrah grapes. With aromas of pomegranate, red berries and a hint of vanilla, the taste is full, pure and nicely balanced with soft tannins and delicate acidity. This red wine pairs wonderfully with pasta and meat dishes.

DOMAINE DE GRANGENEUVE L'INITIALE H. |  €28,00

France

With aromas of red fruit, this Grenache and Syrah is perfect to serve with charcuterie, white meat and soft cheeses.

HENSEL SPÄTBURGUNDER |  €36,50

Germany

Bouquet with aromas of juicy cherries, wild strawberries and delicate wood notes. Excellent to drink with quail, pheasant and roast chicken.

CIGALE CLASSIQUE CABARNET SAUVIGNON – MERLOT |  €24,00

France

Voluminous juiciness, ripe fruit and silky tannins. Delicious with roast poultry, meat or just as a lovely glass of powerful red wine.

FESTIVO CASTELAO |  €33,00

Portugal

Intense aromas – raspberry, blackcurrant, blackberry, wood, vanilla, chocolate and spice. This wine is delicious with game dishes and hard cheeses.

DE MOYA GLORIA MONASTRELL |  €33,00

Spain

Aromatic with notes of blackberries, raspberries, currant and rhubarb. The wine is delicious to serve with rich dishes such as ribs, mushrooms, duck and rack of lamb.

ENIGMA APPASSIMENTO SANGIOVESE RUBICONE |  €45,50

Italy

Harmonious aromas of red fruits, blackcurrants and soft and sweet tannins. Pairs well with meat dishes and aged cheeses.



# DRINKS

## ROSÉ WINES

ROQUENDE GRENACHE ROSÉ |  €4,75 |  €22,00 |  €27,50

France

This Grenache Rosé comes from the sunny south of France. Warm days and cool nights create complex aromas, juicy fruit and uplifting acidity.

CALALENTA MERLOT ROSATO FARNESE |  €28,00

Italy

Very light pink, fresh aromas, strawberry, watermelon, rose petals, fresh fruit, flowers and soft mineral notes. Delicious as an aperitif or as an accompaniment to various fish dishes, fresh salads and grilled meats.

TORRES NATUREO ROSÉ |  €5,00 | 

Spain

The Torres Natureo free rosé has an intense, glossy cherry to raspberry red colour. In the nose, a fruity bouquet of wild berries and sweet red fruits with a hint of cinnamon. Lively fresh and fruity taste of red berries with a long finish.

## DESSERT

XR PETITE DOUCEUR XAVIER ROGER |  €6,50 |  €26,00

France

XR Petite Douceur is a deliciously full-bodied sweet wine with the right balance, made from Gros Manseng grapes from the Côtes de Gascogne region. This wine listens to the choice name "little sweetness", in French "Petite Douceur".

In the glass, this wine gives a bright golden colour, an intense nose of grapes, some ripe citrus peel and tropical fruit. On the palate, a full touch of ripe melon and a citrus background. Lovely to drink on its own or serve with dessert.

# TO ACCOMPANY

## DRINKS

BREAD WITH 3 SPREADS | €7,50 | 

Freshly baked bread with aioli, butter & tapenade

OLD AMSTERDAM CHEESE CUBES | €8,50 | 

Served with coarse mustard

MARINATED OLIVES | €7,00 | 

NACHOS | €9,50 | 

Warm nachos with cheddar, guacamole, salsa & sour cream

VAN DOBBEN CROQUETTES | €9,00 | 13,00 | 17,00

Beef croquettes with coarse mustard  
8 pieces / 12 pieces / 16 pieces

VLAMMETJES | €8,50 | 12,50 | 16,50

Crispy snack with spicy minced meat filling & chili sauce  
8 pieces / 12 pieces / 16 pieces

KAASTENGELS | €8,50 | 12,50 | 16,50 | 

Crispy snack with aged cheese filling  
8 pieces / 12 pieces / 16 pieces

BUTTERFLY SHRIMPS | €8,50 | 12,50 | 16,50

Crispy prawns with chilli sauce  
8 pieces / 12 pieces / 16 pieces

AMADORE BOARD | €18,50 | 32,50

2 persons / 4 persons

Bitterballen, flambeaus, cheese stalks,  
butterfly shrimps, Old Amsterdam,  
prosciutto cornichons & olives

**DO YOU HAVE INTOLERANCES?**  
Ask one of our staff members for more information about our dishes.





UNTIL NEXT TIME!



**AMADORE.NL/DOMBURG**



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