GRAND CAFÉ NOORDKADE

ENGLISH MENU | OCTOBER 2026

TO START WITH · SMALL PLATES

BREAD 7.5
Sourdough bread · butter · herb butter

CHARCUTERIE NOORDKADE 18.5
Comté · Bayonne ham · fuet sausage · olives

ŒUFS MAYONNAISE (4 pcs) 5
Boiled eggs · curry mayonnaise · chives

OYSTERS (1 / 6 / 12 pcs) 4.5 / 27 / 51
Lemon · red wine vinegar

OYSTER NOORDKADE 5.5
Bayonne ham vinaigrette · lime · chives

SMOKED ALMONDS 3
Smoked almonds

OLIVES 4
Three varieties

FOR OUR LITTLE GUESTS · INCLUDES ICE CREAM

AMERICAN PANCAKES 10
Syrup · Nutella · icing sugar

FISH & CHIPS 12.5
Seasonal vegetables · fries

CRISPY CHICKEN NUGGETS 10
Seasonal vegetables · fries

SALMON 15
Pan-fried · seasonal vegetables · fries

STEAK 15
Herb butter · seasonal vegetables · fries

SOUPS

TOMATO SOUP (vegetarian option available) 8.5
Meatballs · basil cream

BOUILLABAISSE 15
Classic fish soup

FRENCH ONION SOUP 10
Brioche · Gruyère

SALADS

CHICKEN CAESAR 15
Chicken · Parmesan · anchovies

PRAWN CAESAR 17
Prawns · Parmesan · anchovies

NIÇOISE (vegetarian option available) 18
Tuna · green beans · baby potatoes · egg

GOAT'S CHEESE 16
Warm goat's cheese · crostini · walnuts

STARTERS

BEEF CARPACCIO 17.5
Truffle mayonnaise · mixed leaves · Parmesan

PÂTÉ DE CANARD 14
Duck pâté · brioche · fig

POMME STEAK TARTARE (3 pcs) 28
Crispy potato · caviar

PRAWN COCKTAIL 15
Little gem lettuce · cocktail sauce · Granny Smith apple

BAKED CAMEMBERT 18
Thyme · rosemary · crostini

ESCARGOTS (6 / 12 pcs) 12 / 23
Herb butter · bread

MUSHROOM TOAST (2 pcs) 10
Brioche · parsley

MOULES CRÈME 17
Mibrasa-grilled mussels · crème fraîche · garlic

STEAK TARTARE (80 g / 160 g) 18 / 27.5
Classic preparation

SMOKED SALMON 18.5
Salmon · toast · gravlax sauce

VITELLO TONNATO 18
Veal · tuna mayonnaise · capers

VOL-AU-VENT (vegetarian option available) 15
Puff pastry · mushrooms · chicken

FISH TRIO "SCHMIDT ZEEVIS" 26
Trout · prawns · salmon

STIR-FRIED PRAWNS 15
Bell pepper · garlic · chives

SIDE DISHES

GREEN BEANS 5
Wrapped in bacon

GRILLED LITTLE GEM 5
Lemon · Parmesan

ROASTED TENDERSTEM BROCCOLI 5
Garlic oil · hazelnut

PROVENÇAL BABY POTATOES 5
SMALL SALAD 5
POTATO CROQUETTES 5

TRUFFLE FRIES 7.5

CHEF’S MAINS

SURF & TURF (1 / 2 persons) 30 / 58
Sirloin · black tiger prawn · Café de Paris butter

GAME SPECIAL Market price
Chef’s changing game special

MAIN COURSES

FROM THE SEA

SALMON 26
Mousseline · Béarnaise · spinach

CLASSIC STEAMED MUSSELS 32
Selection of sauces · fries

SEA BREAM 26.5
Leek mash · hazelnut

FISH & CHIPS 18.5
Remoulade · fries

DOVER SOLE (300 g / 400 g) 42
Spinach · lemon butter

PRAWN PASTA 24.5
Bell pepper · garlic · chives

BRETON FISH STEW 24
Shellfish · baby potatoes · fish

MEAT

CHICKEN SATAY 19.5
Atjar pickles · prawn crackers · peanut sauce

BOEUF BOURGUIGNON “NOORDKADE” 25
Carrot · pearl onion · bacon

WIENER SCHNITZEL 23.5
Lemon · fried egg +1.5

BEEF RUMP STEAK 25.5
Pepper sauce · green beans

TOURNEDOS (200 g) 37
Pepper sauce · green beans

CHICKEN THIGH 22.5
Charcoal-grilled · lime · curry mayonnaise

TOURNEDOS ROSSINI (200 g) 45
Pan-fried liver · brioche · red onion · truffle-Madeira jus

STEAK FRITES (200 / 400 / 600 g) 30 / 58 / 85
Entrecôte · Café de Paris butter

PORK TENDERLOIN “NOORDKADE” 20
Cheese · spinach · cream sauce

TOMAHAWK (1000 g) 90
Sauce of your choice

VEGETARIAN

TORTELLINI 18
Pumpkin · walnut · crème fraîche

QUICHE 19
Seasonal vegetables · Gruyère

SOY SATAY 19
Marinated soy · atjar pickles · peanut sauce

SAUCES

HERB BUTTER 2.5
PEPPER SAUCE 3.5
BÉARNAISE 3.5
CREAMY MUSHROOM SAUCE 3.5

DESSERTS

DAME BLANCHE 9.5
Warm chocolate sauce · vanilla ice cream · whipped cream

NOORDKADE FRENCH TOAST 12.5
Sweet sugar bread · raisins · caramel ice cream · caramel

GRAND DESSERT 21
Selection of desserts to share

CRÈME BRÛLÉE 11
Caramelised sugar · vanilla ice cream

CHOCOLATE MOELLEUX 10
Lava cake · vanilla ice cream · red berries

TARTLET 10
Apple · pear · caramel

CHEESE PLATTER 17.5
Selection of cheeses

BITES TO SHARE

DUTCH BEEF BITTERBALLEN (8 pcs) 8.5
Mustard

VEGETARIAN BITTERBALLEN (6 pcs) 10
Truffle mayonnaise

KIBBELING (FRIED FISH BITES) 14
Remoulade

MINI CHEESE SOUFFLÉS (6 pcs) 8.5
Mayonnaise

TRUFFLE FRIES 7.5
Parmesan

PRAWN CROQUETTES (6 pcs) 12
Cocktail sauce

LA FRIKANDEL SPÉCIALE (vegetarian option available) 8
Curry ketchup · mayonnaise · onion

MIXED FRIED SNACKS (14 pcs) 12.5
Chef’s selection

CRISPY CHICKEN 16
Asian glaze · Japanese mayonnaise

CHEESE TO SHARE 12.5
Selection of cheeses · mustard

CHEESE STICKS (8 pcs) 9.5
Sweet chilli sauce

SATAY BITES (vegetarian option available) 14.5
Chicken · satay sauce · crispy onions

OVEN-BAKED NACHOS 12.5
Guacamole · jalapeño · crème fraîche · cheddar · tomato salsa

SAMOSAS (8 pcs) 8
Curry mayonnaise

EBI FRY PRAWNS (6 pcs) 15
Chilli sauce

SNACK PLATTER 24.5
Chef’s special · mixed fried snacks · smoked almonds · bread

SPECIALITY COFFEES

IRISH COFFEE 10
Tullamore D.E.W.

SPANISH COFFEE 10
Tia Maria or Licor 43

ITALIAN COFFEE 10
Amaretto

FRENCH COFFEE 10
Grand Marnier or Cointreau

MEXICAN COFFEE 10
Tequila or Kahlúa

DESSERT WINE & PORT

NECTAR PEDRO XIMÉNEZ (PX) 7.5
Spain, Jerez de la Frontera | Pedro Ximénez

BOSCHENDAL VIN D’OR 7.5
South Africa, Franschhoek | Riesling, Viognier

CALEM FINE WHITE 5.5
D. BY DUORUM RUBY 5.5
D. BY DUORUM TAWNY 6.5
D. BY DUORUM LATE BOTTLED VINTAGE 8.5

Vegetarian and vegan dishes are indicated on the original menu. For allergens, please scan the QR code on the Dutch menu or ask our staff.