

To share (or not to share)

Bread Butter Rapeseed oil	€6
Fries House Mayo	€4
Bitterballen Vegan or Meat	€6
45km Grazing Board The best cheeses, pickles / and charcuteries from within a 45 kilometer radius	€18/24
Olives	€4.5
Nuts	€4.5
Green salad Little gem Pickles Fennelseed	€8

Starter

Soup Soup of the day, with bread and garnishes	€10
Stoerderij Tasting Mozzarella Roast Buffalo Pesto	€14
Bonte Bentheimer Ham Pickles House Mayo	€14
Smoked Eel Yacon Parsley Toast	€16

Main

Roast Buffalo Pearl Barley Heritage Carrots Peppercorn Sauce	€26
Codfish Sweet Potato Parsley Root Béarnaise	€25
Mushroom Ravioli Truffle-Wine Sauce Seasonal Mushrooms Parmesan cracker	€22

Dessert

Bread and Butter Pudding Croissants Crème Anglaise Pickled Cherries	€9
Apple and Chocolate Appelsauce Chocolate Lupine-Crumble	€9
Panna Cotta Cointreau Cassis	€9

Grand Café is hyperlocal.

As a living room for the neighbourhood, it is always cosy, approachable, good. But not only our guests come from around; so do our ingredients and suppliers. Most even come from within a 45-kilometer radius. And we are very proud of that.

Take farmer Henk from Bijzonder Brabants, for instance. At 60 years old, he still runs the marathon, "because he eats his own greens."

A Grand Café as it should be: without much adornment, but committed to serving real, local goodness.



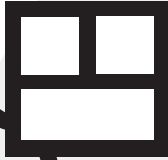
Let us take you on a culinary journey past the best producers of the region!

4 courses (+wine pairing) €44 (+24)
5 courses (+wine pairing) €52 (+30)

*Please tell us if you have any allergies.

STOERDERIJ

**GRAND
Café**



ANNA DUTCH

DE GROENE WEG

PHOOD FARM

GENNEPER HOEVE

**BIJZONDER
BRABANTS**

**STADSAKKERS
EIKENBURG**

BOER ARIE

SAANENHOF