

# *Grand Café Restaurant 1<sup>e</sup>Klas*



GRAND CAFE  
RESTAURANT  
AMSTERDAM  
SPOOR 2B

## **1<sup>e</sup>Klas Packages**

**Available from 10 people**

### Pastries including coffee or tea

- Brownie with whipped cream €6,50 per person
- Assortment of bakery cookies €7,50 per person
- Pastries of your choice (Apple pie, cheesecake, chipolata pie, lemon meringue pie or dark chocolate cake) €8,00 per person
- Apfelstrudel with vanilla sauce and whipped cream €9,00 per person

### Breakfast

- Croissant with jam €3,50 per person
- Croissant with cheese and ham from the oven €4,50 per person
- Farmers yoghurt with granola, fruit and honey €7,00 per person
- Croissant, boiled egg, jam & toast with fresh orange juice and coffee or tea €8,50 per person

### Sandwich lunch

Including 1 hour unlimited coffee, tea, milk and tap water €17,50 per person

- Fresh, green salad with vinaigrette
- Sandwich Oma Bobs croquette  
or  
Double consommé of beef with mushrooms and chives
- Two sandwiches per person with various cheese and meat sandwich fillings

(The lunch can be served on trays or as a buffet)

### Sandwich lunch deluxe

Including 1 hour unlimited coffee, tea, milk and tap water €22,50 per person

- Fresh, green salad with vinaigrette
- Sandwich Oma Bobs croquette
- Double consommé of beef with mushrooms and chives
- Several sandwiches; two sandwiches per person with various cheese and meat sandwich fillings and sweet spreads, raisin bread and mini chocolate buns
- Fresh fruit salad

(The lunch can be served on trays or as a buffet)

### Drink packages

- Glass of prosecco €4,75 per glass
- Glass of champagne 'Moët et Chandon, Brut Impériale' €10,50 per glass
- 2 glasses of wine or 2 beer + 1 soft drink + 1 cup of coffee or tea €12,00 per person
- Dutch assortment €15,00 p.p. 1<sup>st</sup> hour,  
*Including Heineken pilsner, house wine, soft drink, water and coffee or tea* following  
€12,50 p.p. per hour
- International assortment €25,00 p.p. 1<sup>st</sup> hour,  
*Including foreign distilled, Heineken pilsner, house wine, soft drink, water and coffee or tea* following  
€22,50 p.p. per hour

### Finger food packages

- Portion bitterballen from Oma Bobs , 6 pieces €6,25 per portion
- Typical Dutch finger food plate warm and cold €14,75 per plate  
*Including Oma Bobs bitterballen, cheese sticks, crispy chicken, Dutch cheese and Amsterdam raw beef sausage*  
*Will be served with chili sauce, mustard and mayonnaise*  
*(This dish includes 14 pieces, based on 3 people)*
- Paper cone with fries €5,00 per person
- Dutch snack vegetables €12,50 per plate  
*Including vegetables with dip en fresh fruit*
- Luxury canapés, 3 per person €10,50 per person

## Dinner packages

### 3-course dinner

€34.00 per person

With groups we would like to agree on one menu in advance.

You can make a pre-selection of 3 starters, 3 main courses and 3 desserts.

We need to receive the final choice per person one week in advance, as well as the number of guests and allergies.

Allergies and vegetarians are taken into account.

\*We serve bread and butter with every menu

\*All main courses will be served with potato gratin, fries, salad and vegetables

### Starters

- Oven-baked Italian brie and honey, served on a bed of rocket
- Fish and shellfish terrine served with toast
- Classic Caprese: tomato, mozzarella, olive oil
- Caesar salad with Tante Door organic chicken, bacon and Parmesan cheese
- Vegetarian salad with paprika, cucumber, onion, feta cheese, peas avocado and walnuts
- Carpaccio with pesto, capers and Parmesan cheese
- Three XL gambas pan-fried in olive oil and garlic
- Smoked trout salad with apple, walnuts and Gorgonzola
- Dutch shrimp cocktail with toast
- Salad with smoked salmon, Dutch shrimps and croutons
- 1st Class fish platter: (additional price in menu a 7,50)  
Smoked salmon, Dutch shrimps, mackerel, trout, marinated herring, fish terrine and toast

### Soups

- Soup of the day
- Double consommé of beef with mushrooms and chives
- Breton fish soup

### Fish main course dishes

- Six XL gambas in olive oil and garlic
- Sardine fillets
- Fillet of cod with mustard sauce
- Fillet of salmon with herb salsa
- Sea bass with butter sauce

## Hoofdgerechten vlees

- Flemish stew (beef stew) served with mashed potatoes and red cabbage
- Sliced duck breast fillet with an orange and Grand Marnier sauce
- Indian Curry with chicken, peas, ginger, Acar, rice, yoghurt-mint sauce and a salad
- Tenderloin with mushroom sauce
- Rump steak with pepper sauce
- Spareribs
- BBQ dish, hamburger 250 gr Angus beef, 1 stick satay and spareribs served with garlic and BBQ sauce
- Rib-eye steak (approx. 275 g) with herb butter
- Fillet of New Zealand lamb with honey and thyme sauce
- Beef tenderloin with honey and thyme sauce
- Surf and Turf, beef tenderloin and 2 gamba's

## VEGETARIAN MAIN COURSE DISHES

- Veg. curry with peas, cashew nuts, yoghurt-mint sauce, coriander, rice and a salad
- Fresh pasta with a mushroom-cream sauce, rocket, Parmesan and salad
- Fresh pasta with a four-cheese sauce, rocket, Parmesan and salad

## Desserts

- Homemade cheesecake
- Lemon meringue pie
- Dark chocolate cake with caramel sauce and whipped cream
- Panna cotta with caramel sauce and whipped cream
- Dame Blanche "traditional"
- Tiramisu
- Fresh fruits with whipped cream
- Vanilla ice with fresh fruit and whipped cream

## Walking lunch or dinner

€35,00 per person

4 course menu with a choice of the following dishes.

We need to receive the final choice of menu one week in advance, as well as the number of guests and allergies.

- Salad with sliced duck and raspberries sauce
- Cocktail with Dutch shrimps
- Double consommé of beef with mushrooms and chives
- Italian Pomodori soup
- Indian Curry with chicken, peas, ginger, Acar, rice, yoghurt-mint sauce and a salad
- Angus burger 1<sup>e</sup>Klas
- Organic chicken ragout with chestnut mushrooms, spring onion and white rice
- Cheesecake
- Lemon meringue pie
- Tiramisu

## Buffet packages (available from 20 people)

### Vegetable mash buffet

€17,50 per person

Choices in advance from 2 vegetable mashes and 2 choices of meat

- |                                       |                |
|---------------------------------------|----------------|
| • Sauerkraut                          | Smoked sausage |
| • Kale (season)                       | Beef sausage   |
| • Raw endive stew                     | Bacon          |
| • Hotchpotch (carrot + onion)         | Ribs           |
| • Haricot                             | Beef stew      |
| • "Hete bliksem" (2 different apples) | Meatballs      |

### Grand Italian Buffet

€35,00 per person

With olive oil, tapenades and pesto's, olives and Italian bread

- Mixed green salad with vinaigrette
- Caprese: salad with mozzarella, basil and olive oil
- Anti pasti: various Italian meats
- Various grilled Italian vegetables
- Carpaccio with Parmesan cheese, pesto and rucola
- Vitello tonato (bovine mouse with tuna mayonnaise en rucola)
- Chicken (Tante Door, organic) with jus de veau of rosemary, thyme and garlic
- Fried sea bass fillet with a herb salsa
- Pasta Carbonara (egg, cream sauce and bacon)
- Pasta Bolognese (beef in tomato sauce)

### Dessert buffet

€14,50 per person

- Three color cassata ice cream
- Profiterolles with chocolate sauce
- Tiramisu
- Brownie
- Cheesecake
- Lemon Meringue Pie
- Fresh fruit salad

### BBQ Grill Buffet

€24,50 per person

#### Warm

- Grilled beef burger
- Chicken satay with peanut sauce
- Spareribs

Served with fries and mayonnaise

#### Koud

- Pasta salad
- Green salad

Served with various types of bread with herb butter