



COFFEE/TEA

Check our extensive coffee and tea menu for our specialities

BEER

Check our extensive beer menu for our specialities


SOFT DRINKS - BOTTLE

- S. Pellegrino
- Aqua Panne (still) € 3,20
- S. Pellegrino
- Lightly sparkling € 3,20

Sanpellegrino

- Limonata  € 3,20
- (Lemon)

- Aranciata  € 3,20
- (Orange)

- Aranciata Rossa  € 3,20
- (Blood orange)

- Coca Cola, Sprite, Schweppes Tonic, Schweppes Bitter Lemon, Fanta Cassis € 3,20
- Coca Cola light € 3,20
- Brodies Ice tea
- Lemon / Peach € 3,20
- Apple- /Tomato juice € 3,20
- Fresh orange juice € 3,50
- Fristi € 3,20
- Red Bull € 4,20
- Milk € 2,50
- Chocomel € 3,50

BOTTLED WATER

- S. Pellegrino**
- Aqua Panne (still)**
- 0,75 liter € 5,50

- S. Pellegrino**
- Lightly sparkling**
- 0,75 liter € 5,50

*** Tante Door Chicken is 100% Dutch antibiotica-free chicken, 100% organic. The real free range chicken**



PSV

- Martini dry/red/white € 4,35
- Sherry dry/medium € 4,35
- Port white/red € 4,35

DISGESTIFS

- Remy Martin vsop € 8,00
- Remy Martin xo € 15,25
- Grappa libarna € 8,00
- Calvados € 7,00
- Marc de Bourgogne € 7,00
- Armagnac € 7,00
- House Cognac € 7,00
- Courvoisier vs € 7,00
- Hennesey vs € 7,50
- Martell vs € 7,50
- Courvoisier vsop € 8,25

WHISKY

- Ballantine's € 6,75
- Jack Daniels € 6,75
- Jameson € 6,75
- Johnnie Walker red € 6,75
- Johnnie Walker blk € 8,50
- Chivas Regal € 8,50
- Dimple € 9,00
- Glenfiddich € 9,00

DUTCH ALCOHOLIC DRINKS

- Dutch gin (young) € 3,25
- Dutch gin (old) € 3,50
- Dutch berry-flavoured gin € 3,25
- Vieux € 3,25
- Berenburg € 3,25
- Apfelkorn € 3,25
- Jägermeister € 3,75
- Corenwijn € 3,75
- Underberg - BOTTLE € 3,75

INTERNATIONAL ALCOHOLIC DRINKS

- Absolut Vodka € 6,25
- Belvedere Vodka € 7,25
- Gordon's Gin € 6,25
- Bacardi Rum € 6,25
- Campari € 6,25
- Pernod € 6,25
- Tequila Silver € 6,25

LIQUEURS

- Amaretto € 6,25
- Southern Comfort € 6,25
- Sambuca € 6,25
- Drambuie € 6,25
- D.O.M. Benedictine € 6,25
- Baileys € 6,25
- Tia Maria € 6,25
- Cointreau € 6,25
- Grand Marnier € 6,25



GRAND CAFE
RESTAURANT
AMSTERDAM
CS

PLATFORM 2B, AMSTERDAM CENTRALSTATION
TELEPHONE 020 - 625 01 31
INFO@RESTAURANT1EKLAS.NL
WWW.RESTAURANT1EKLAS.NL

HAND MADE SANDWICH BY DELIFRANCE (until 17:00 pm) (brown or white)

Mature Beemster cheese	€ 5,50
Farmer's ham	€ 5,50
Ham and cheese	€ 5,50
Smoked raw beef sausage from Louman of Amsterdam	€ 6,00
Carpaccio, pesto, rocket and Parmesan	€ 6,00
Slice of bread with Dutch shrimps	€ 6,75
1 Oma Bobs croquette with toast	€ 4,25
1 Oma Bobs shrimp croquette with toast	€ 6,75
Tuna salad	€ 6,00
Sandwich with mature Beemster cheese, pickles, cucumber, egg and tomato	€ 6,25
Goat cheese with rocket and peaches chutney	€ 7,25
Mozzarella, tomato, basil and pesto	€ 7,25
Warm miced meat from Louman of Amsterdam	€ 7,50
Smoked salmon, pesto and avocado	€ 9,25

OMELETTES (until 5:00 pm)

Ham, mature Beemster cheese or mushrooms	€ 9,25
Farmer's omelette	€ 9,50
Farmer's omelette	€ 9,50

FRIED EGGS (until 5:00 pm)

Ham or mature Beemster cheese	€ 9,00
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PANCAKES (until 5:00 pm)

Plain, apple or fried bacon	€ 9,00
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WARM

Home-made hamburger (250 g Angus beef) with iceberg lettuce, tomato and fried onion	€ 9,75
Home-made American Hamburger (250 g Angus beef) with iceberg lettuce, tomato, Cheddar cheese, bacon and fried onion	€ 10,25

SOUPS

Soup of the day	€ 6,75
Double consommé of beef with mushrooms and chives	€ 6,75
Breton fish soup	€ 7,25

PASTRIES

Various fresh pastries	€ 5,75
Warm apple strudel with vanilla sauce and whipped cream	€ 6,75
Coffee/tea and pastry of your choice (combideal)	€ 8,00

COFFEE OR TEA DELUXE

Coffee/tea of your choice with 3 Leonidas chocolates	€ 8,00
Coffee/tea of your choice with 3 Leonidas chocolates and an artisanal Van Wees Liqueur	€ 9,00

SALADS

Caprese salad with mozzarella, tomato, fresh basil and pesto	€ 13,25
Salad with smoked salmon, pesto, sundried tomatoes, avocado and croutons	€ 15,00
Salad Niçoise	€ 13,25
Caesar salad with smoked salmon	€ 15,25
Caesar salad with Tante Door organic chicken, anchovies, bacon bits and croutons	€ 14,00
Vegetarian salad with beetroot, onion, feta cheese, peas, walnuts and avocado	€ 13,25

CHILDRENS MENU

2 Croquettes with fries and applesauce	€ 9,50
Chicken breast with fries and applesauce	€ 9,50

SMALL DISHES

2 Oma Bobs croquettes with toast	€ 8,50
2 Oma Bobs shrimp croquettes with toast	€ 13,50
Vitello Tonnato with tuna mayonnaise, capers and rocket	€ 12,00
Carpaccio with pesto, capers and Parmesan cheese	€ 12,00
Smoked salmon, crème fraîche, capers and toast	€ 13,75
Fish platter 1° Klas:	
Smoked salmon, Dutch shrimps, mackerel, trout, fish terrine, marinated herring and toast	€ 18,00
Home-made vegetable quiche with a green side salad	€ 14,00
Veg. curry with peas, cashew nuts, yoghurt-mint sauce, coriander, rice and a salad CURRYUP!	€ 22,50
Indian Curry with chicken, peas, ginger, Acar, rice, yoghurt-mint sauce and a salad CURRYUP!	€ 22,50
Fried calf's liver with bacon, onion, green salad and fries	€ 19,00
Home-made Hamburger (250 g Angus beef) with iceberg lettuce, tomato, fried onion, salad and fries	€ 17,00
Home-made American Hamburger (250 g Angus beef) with iceberg lettuce, tomato, Cheddar cheese, bacon, fried onion, salad and fries	€ 17,75
Fresh pasta with a four-cheese sauce, rocket, Parmesan and salad	€ 17,50
Fresh pasta with a mushroom-cream sauce, rocket, Parmesan and salad	€ 17,50
Fresh pasta with seafood, rocket and salad	€ 17,50
Tante Door organic chicken satay skewerswith prawn crackers, salad and fries or bread	€ 17,50
Tante Door organic chicken fillet with a mushroom sauce, salad and fries	€ 17,50
Grilled rump steak with salad and fries	€ 22,50
Schnitzel, Wiener or Jäger, with salad and fries	€ 17,75
Grilled rib-eye steak with salad and fries	€ 23,50
Grilled sardine fillets with salad and fries	€ 23,50
Two fried soles with fries, salad and a Remoulade sauce	€ 20,50
Grilled salmon with a beurre blanc sauce, salad and fries	€ 23,50
Grilled fillet of cod with a mustard sauce, salad and fries	€ 23,50
Stew of the day with meatball and sausage	€ 19,75

We only use fresh and organic fries!

OUR WINES

HOUSE WINES

WHITE

LA FORGE ESTATE, CHARDONNAY
Glass € 4,75 / Bottle € 23,50

TERRE CORTESI, VERDICCHIO DEI CASTELLI DI JESI
Glass € 4,75 / Bottle € 23,50

RED

LA FORGE ESTATE, CARIGNAN
Glass € 4,75 / Bottle € 23,50

GRAN SASSO, MONTEPULCIANO D'ABRUZZO
Glass € 4,75 / Bottle € 23,50

ROSÉ

SAINT ROCH, 50% MOURVÈDRE / 50% GRENACHE GRIS
Glass € 4,75 / Bottle € 23,50

SPECIAL WINES

WHITE

BOSCHENDAL, SAUVIGNON BLANC
Bottle € 32,50

CHABLIS CHÂTEAU DE CHEMILLY, 2016
Bottle € 35,50

RED

ZENSA PRIMITIVO (ORGANIC) (ITALIAN)
Bottle € 32,50

FINCA EL ORIGEN, GRAN RESERVA MALBEC (ARGENTINIAN)
Bottle € 35,50

CHAMPAGNE AND PROSECCO

MOËT ET CHANDON 'Brut Impériale' Epernay, Champagne
Bottle € 75,00 / ½ Bottle € 37,50

PROSECCO
Glass € 4,75 / Bottle € 23,50

MENU

Compile your own menu from the dishes below

•2-course dinner € 31,00

•3-course dinner € 34,00

“all our dishes can also be ordered separately”

STARTERS

Oven-baked Italian brie and honey, served on a bed of rocket	€ 10,25
Fish and shellfish terrine served with toast	€ 10,25
Classic Caprese: tomato, mozzarella, olive oil	€ 10,25
Caesar salad with Tante Door organic chicken, bacon and Parmesan cheese	€ 10,25
Vegetarian salad with beetroot, onion, feta cheese, peas, avocado and walnuts	€ 10,25
Vitello Tonnato with tuna mayonnaise, capers and rocket	€ 12,00
Carpaccio with pesto, capers and Parmesan cheese	€ 12,00
Three XL gambas pan-fried in olive oil and garlic	€ 12,00
Smoked trout salad with apple, walnuts and Gorgonzola	€ 12,00
Dutch shrimp cocktail with toast	€ 12,00
Salad with smoked salmon, Dutch shrimps and croutons	€ 13,25
1° Klas fish platter: Smoked salmon, Dutch shrimps, mackerel, trout, marinated herring, fish terrine and toast (additional price in menu 7,50)	€ 18,00

SOUPS

Soup of the day (fresh)	€ 6,75
Double consommé of beef with mushrooms and chives	€ 6,75
Breton fish soup	€ 7,25

FISH MAIN COURSE DISHES

1° Klas fish stew “Fruits de Mer” served with mashed potatoes	€ 24,50
Baked North Sea sole fillet, natural or Picasso	€ 27,50

FROM THE GRILL WITH FRESH VEGETABLES AND POTATO GRATIN

Fillet of cod	€ 24,50
Fillet of salmon	€ 24,50
Sea bass	€ 24,50
Six XL gambas in olive oil and garlic served with salad and fries	€ 25,75
Sardine fillets served with salad and fries	€ 23,50

SAUCE OF YOUR CHOICE

GARLIC - WHISKY - MUSTARD - SHELLFISH - BEURRE BLANC - REMOULADE LIME BUTTER

MEAT MAIN COURSE DISHES

Sliced beef tenderloin with a Stroganoff sauce	€ 23,50
Flemish beef stew served with mashed potatoes and red cabbage	€ 23,50
Sliced duck breast fillet with an orange and Grand Marnier sauce	€ 24,75
Indian Curry with chicken, peas, ginger, Acar, rice, yoghurt-mint sauce and a salad CURRYUP!	€ 22,50

FROM THE GRILL WITH FRESH VEGETABLES AND POTATO GRATIN

Pork medallions	€ 23,50
Rump steak	€ 23,50
Spareribs	€ 23,50
BBQ dish, hamburger 250 gr Angus beef, 1 stick satay and spareribs served with garlic- and BBQ sauce	€ 23,50
Ribeye (ca. 275 gr.)	€ 24,50
Veal escalope	€ 26,50
Fillet of New Zealand lamb	€ 24,50
Beef tenderloin	€ 27,50
Surf and Turf, beef tenderloin and 2 gamba's	€ 31,50

SAUCE OF YOUR CHOICE

GARLIC - WHISKY - BBQ - MUSHROOM - STROGANOFF - PEPPER - HONEY-THYME ROQUEFORT - TRUFFLE JUS - HERB BUTTER

VEGETARIAN MAIN COURSE DISHES

Vega. curry with peas, cashew nuts, yoghurt-mintsauce, coriander, rice and salad CURRYUP!	€ 22,50
Fresh pasta with a mushroom-cream sauce, rocket, Parmesan and salad	€ 17,50
Fresh pasta with a four-cheese sauce, rocket, Parmesan and salad	€ 17,50

DESSERTS

Home-made cheesecake	€ 7,50
Lemon meringue pie	€ 7,50
Dark chocolate cake with caramel sauce and whipped cream	€ 7,50
Caffè Frappé (iced coffee) with Baileys	€ 7,50
Panna cotta with caramel sauce and whipped cream	€ 8,50
Dame Blanche “traditional”	€ 8,50
Tiramisu	€ 8,50
Fresh fruit with whipped cream	€ 8,50
Vanilla ice with fresh fruit and whipped cream	€ 8,50

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