
WINE MENU

*A small selection of our wine menu is provided below.
For more options, please ask our staff for our comprehensive wine menu.*

RED



RAMÓN ROQUETA TEMPRANILLO 5.00 27.50

- CATALUNYA (ES)

Creamy and round, ripe black fruit, bay leaves

LAVILA MERLOT 6.00 33.00

- LANGUEDOC (FR)

Versatile, soft, ripe fruit

CHÂTEAU CARIGNAN 7.00 36.50

- BORDEAUX (FR)

*Full of character, soft, red fruit,
spices, cedar, vanilla*

WHITE



MASAN BLANC 5.00 27.50

- LANGUEDOC (FR)

Crispy fresh, gooseberry, lime

LAVILA CHARDONNAY 6.00 33.00

- LANGUEDOC (FR)

Smooth and round, fresh fruit, floral notes

HĀHĀ SAUVIGNON BLANC 7.00 36.50

- MARLBOROUGH (NZ)

*Vibrant and refreshing, aromatic,
exotic fruit*

GRAND CAFÉ

WELCOME

BEER

DRAFT



HEINEKEN 25CL 3.00

HEINEKEN 50CL 5.70

BEER OF THE MOMENT 4.00

BOTTLE



HEINEKEN 0% ALC 3.00

AMSTEL RADLER 2% 3.00

Speciality beers

AFFLIGEM BLOND 4.70

AFFLIGEM DUBBEL 4.70

AFFLIGEM TRIPLE 4.70

BRAND WEIZEN 4.70

DESPERADOS 4.70

GRAND CAFÉ

WELCOME



**CHOCOLATE
CROISSANT**
3.50

**RASPBERRY
CROISSANT**
3.50



FREE WI-FI
AVAILABLE FOR
OUR GUESTS.
ASK OUR STAFF
FOR THE LOGIN
DETAILS.

LUNCH

Available until 17:00

TUSCAN FLAGUETTE
With Brandt & Levie chorizo,
olive tapenade and lettuce
8.80

BAGEL WITH SMOKED SALMON
With green pea hummus, frisee lettuce,
tarragon and black pepper
8.80

SANDWICH WITH FRESH GOAT'S CHEESE
With honey, tomato, roasted seeds
and cress
7.70 

FARMER'S OMELETTE
With root vegetables
9.80 



BASEMENT CHEFS

**OUR OWN
FOOD LINE**

A fun and tasty treat
to take home.



Ketchup - 300 ml
3.50


Red apple vinegar - 100 ml
3.50

Basil olive oil - 100 ml
4.00



APPETISER

THINLY SLICED WATERLAND VEAL
With pioppino mushrooms, shaved farmer's cheese,
a crispy salad of herbs, cress and frisee lettuce,
balsamic and olive oil
9.80

REGIONAL MESCLUN SALAD
With fresh herbs, cod chunks, vegetable crisps,
pickled locally grown cherry tomatoes and
grilled aubergine
9.80 

BUFFALO MOZZARELLA SALAD
With a variety of locally grown tomatoes
9.80 

CHOWDER WITH SHELLFISH FROM ZEELAND
With tomato bouillon, fresh herbs and bread
18.00

MAIN

BRAISED VEAL
With potato gnocchi, locally grown Osdorper tomatoes
and gremolata
19.80

HAMBURGER
With lettuce, fried onion rings and chips
from the Basement Chefs
14.90

BY-CATCH FROM THE NORTH SEA
With fennel, rouille and fish bouillon
17.90

FRESHLY-MADE SPAGHETTI
With pasta from the Amsterdam Pasta
Factory, royal bolete and green pesto
15.00 

FOWL BREAST
With locally grown Moroccan-style stewed
Osdorper aubergine and roasted potato cubes
19.80

DESSERT

CHOCOLATE ROCKY ROAD ICE-CREAM
With popcorn, marshmallow and
white chocolate sauce
6.50

RED FRUIT CRUMBLE
With vanilla sauce
6.50

APPLE TARTLET WITH WHIPPED CREAM
4.50

CHEESECAKE
4.50

SAVOURY SNACK

BITTERBALLS
6 bitterballs
7.00



**COMBINE OUR BITES WITH
A REFRESHING DRINK**

Ask our staff for our local speciality beers,
international wine selection and other
beverages.

Do you have a food allergy or intolerance? We are happy to inform you about the ingredients in our food and beverages.

 Vegetarian dishes.