GRAND CAFÉ WILLAERTS

ENGLISH MENU | OCTOBER 2026

TO SHARE · SMALL PLATES

BREAD PLATTER 7.50
Artisan bread · spreads

PATA NEGRA 15.00
50 g freshly sliced Spanish Ibérico ham

OYSTERS BLANCHE NORMANDE (3 / 6 PCS) 13.00 / 26.00
Lemon · sesame-soy dressing

GRATINATED OYSTERS (3 PCS) 17.00
Spinach · hollandaise

TRUFFLE FRIES 7.50
Truffle mayonnaise · Parmesan

SWEET POTATO FRIES 7.50
Chipotle mayonnaise · lime

PIMIENTOS DE PADRÓN 7.50
Lightly blistered Padrón peppers · coarse sea salt

CHICKEN GYOZA (6 PCS) 11.00
Spicy chilli sauce

EBI TEMPURA (6 PCS) 15.00
Deep-fried prawns · chilli sauce

PRAWNS PIL PIL 16.50
Garlic oil · red chilli

STICKY CHICKEN 16.50
Asian glaze · Japanese mayonnaise

BAO BUNS 17.00
Three steamed bao buns · slow-cooked pork belly · spring onion · unagi sauce

TUNA TOSTADA TOKYO STYLE 17.50
Crispy tortilla · raw tuna · wasabi mayonnaise · sesame

SALMON SASHIMI (6 PCS) 18.00

TUNA SASHIMI (6 PCS) 22.00

MIXED SASHIMI (12 PCS) 36.00

SALADS

CAESAR SALAD 15.50
Crispy chicken · Parmesan · Caesar dressing · anchovies · croutons · baguette; add prawns +6.00 / tuna +7.50

CARPACCIO SALAD 18.50
Parmesan · beef carpaccio · truffle mayonnaise · baguette; add prawns +6.00

THAI BEEF SALAD 18.50
Beef strips · spinach · bean sprouts · pak choi · spring onion · Thai basil · fresh Asian dressing · toasted sesame · baguette

WINTER GAME SALAD 24.50
Smoked duck breast · venison · artichoke · red cabbage · pecans · baguette

FOR THE KIDS · INCLUDES ICE CREAM

PANCAKE 10.00
Decorate your own pancake

FRIKANDEL 10.00
Dutch sausage snack · apple sauce · fries · mayonnaise

JUNIOR FISH & CHIPS 12.50
Fried fish fillet · fries · mayonnaise

BEEF STEAK (100 G) 15.00
Herb butter · fries · vegetables

SALMON FILLET 15.00
Pan-fried salmon · remoulade · vegetables

STARTERS

TOMATO SOUP WITH MEATBALLS 8.50
Basil cream · vegetarian option available

LOBSTER BISQUE 15.00
Lobster soup · shrimps · king prawns · cognac cream

HALLOUMI 13.50
Grilled halloumi · bell pepper · rocket · muhammara · walnuts; add half an avocado +2.50

CLASSIC BEEF CARPACCIO (90 G) 17.50
Capers · truffle dressing · Parmesan · rocket

GRILLED AVOCADO 12.50
Feta · marinated bell pepper · chimichurri · Ghoa cress

STEAK TARTARE 20.00
Raw beef · brioche · capers · onion · quail egg

FISH SELECTION 27.50
Salmon · eel · shrimps · crab salad blini · toast

MAIN COURSES · FISH

FISH & CHIPS 19.50
Fried fish fillet · remoulade · fries

FRENCH FISH STEW 26.00
Sole fillet · king prawns · mussels · fennel · lobster sauce · pearl couscous

MIBRASA-GRILLED TUNA STEAK 28.50
Lightly grilled tuna steak · sauce antiboise

SALMON FILLET 31.50
Couscous · braised leek · tomato sauce · fried gnocchi

SOLE MEUNIÈRE 42.50
Sole pan-fried in butter · parsley · lemon; add vegetables +3.50 / salad +3.50

MAIN COURSES · MEAT

CHICKEN SATAY 20.50
Chicken thigh · peanut sauce · crispy onion · atjar pickles · seroendeng · prawn crackers

MIBRASA-GRILLED CHICKEN THIGH 22.50
Garlic · thyme · lemon · little gem lettuce · salad

WIENER SCHNITZEL 23.50
Sea salt · lemon; add fried egg +1.50 / vegetables +3.50 / salad +3.50

BEEF RUMP STEAK 26.50
Pepper sauce · vegetables · fries

MAGRET DE CANARD 28.00
Pink-roasted duck breast · chicory · toasted hazelnuts · Pedro Ximénez and blood orange jus

BLACK ANGUS BURGER 25.50
Charcoal-grilled · truffle mayonnaise · bacon · cheddar · crispy onion; add fried egg +1.50

STEAK TARTARE · PREPARED TABLESIDE 26.00
Raw beef · capers · onion · egg yolk · gherkin · chives

BEEF TENDERLOIN (200 G) 42.50
Truffle jus · roasted vegetables

TOMAHAWK (1000 G, FOR 2 PEOPLE) 49.50 p.p.
Truffle jus · pepper sauce · roasted vegetables

VEGETARIAN & VEGAN

SOY SATAY 18.50
Marinated soy · atjar pickles · cassava crackers · peanut sauce

SPINACH & RICOTTA RAVIOLI 22.50
Sage butter · tomato salsa

PEARL ONION TARTE TATIN 19.50
Gratinated goat’s cheese · artichoke · muhammara · basil oil

DESSERTS

GRAND DESSERT (MIN. 2 PERSONS) 13.50 p.p.
Selection of desserts · chef’s choice

DAME BLANCHE 9.50
Stracciatella ice cream · warm chocolate · flaked almonds · whipped cream; add advocaat +5.00

BROWNIE 10.50
Orange sorbet · blood orange syrup

CRÈME BRÛLÉE 11.50
Custard · caramelised cane sugar · vanilla ice cream

PORNSTAR MARTINI ETON MESS 12.50
Vanilla vodka · ice cream · passion fruit cream · meringue · whipped cream

HAZELNUT PARFAIT 11.50
Coffee syrup · toasted hazelnuts

PARIS-BREST 12.50
Choux pastry filled with crème suisse · salted caramel · almonds · sea buckthorn sorbet

POIRE BELLE HÉLÈNE 13.50
Poached pear · chocolate · almonds · vanilla ice cream

CHEESE PLATTER 17.50 p.p.
Selection of cheeses from De Vershoek

ESPRESSO MARTINI · COCKTAIL 12.50
Vodka · espresso · coffee liqueur

DESSERT WINE & PORT

CALEM FINE WHITE 5.50

D. BY DUORUM RUBY 5.50

D. BY DUORUM TAWNY 7.50

D. BY DUORUM LATE BOTTLED VINTAGE 8.50

NECTAR PEDRO XIMÉNEZ (PX) 7.50
Pedro Ximénez · Jerez de la Frontera · Spain

BOSCHENDAL VIN D'OR 7.50
Chenin Blanc, Viognier, Roussanne, Grenache · Franschhoek · South Africa

SPECIALITY COFFEES

WILLAERTS COFFEE 10.00
With Baileys

IRISH COFFEE 10.00
With Tullamore D.E.W.

SPANISH COFFEE 10.00
With Tia Maria or Licor 43

ITALIAN COFFEE 10.00
With Amaretto

FRENCH COFFEE 10.00
With Grand Marnier or Cointreau

MEXICAN COFFEE 10.00
With tequila or Kahlúa

For allergens and vegetarian or vegan indications, please consult the Dutch menu or ask our team.