

DESSERTS

CHEESE PLATTER

Assortment of 4 cheeses, fig compote, apple syrup,
fruit and nut bread, and walnuts 16,50

CRÈME BRÛLÉE

with lemon curd and chocolate sorbet 11,50

AMERICAN PANCAKE

Apple compote, sugared almonds,
chocolate mousse, and caramel sauce 12,50

COUPE LOOS

with various artisanal ice cream flavor 11,50

STRAWBERRIES ROMANOFF

Classic dessert of fresh strawberries,
whipped cream, and non-alcoholic vodka 13,50
+ *Scoop of vanilla ice cream 2,50*

DE DOOS VAN LOOS

allows you to indulge in our selection of chocolate truffles per piece 2,25

COFFEE & MORE

COFFEE

Espresso	3,70
Dubbele espresso	4,80
Coffee	3,70
Cappuccino	4,10
Flat white	4,90
Espresso macchiato	3,90
Latte macchiato	4,70
Café au lait	4,25
Americano	3,75
Soy or oat milk	+0,50

SPECIALS

Irish coffee	9,75
Spanish coffee	9,75
Italian coffee	9,75
French coffee	9,75
Salted caramel espresso Martini	12,50

TEA

Tea	3,70
<i>Dutch Breakfast, Earl Grey, Forest Fruits, Rooibos, Green tea Herbal Chai, Jasmine</i>	
Mint tea	4,70
Ginger tea	4,70



DINER

GRAND • CAFÉ • RESTAURANT



SCAN
FOR
YOUR
LANGUAGE

OYSTERS

FINES DE CLAIRES
(1/2 dozen)
29,50

ZEEUWSE CREUSES
(1/2 dozen)
26,00

BLOODY MARY OYSTERS
(1/2 dozen) in a spicy Bloody
Mary cocktail 27,50

STARTERS

BEEF CARPACCIO

with bacon, Parmesan cheese, pine nuts, arugula, and truffle mayonnaise 14,50

SWEETBREADS

with a salad of watercress and little gem, apple, and Calvados jus 21,50

SCALLOPS

on a salad of samphire and radish sprouts, hazelnut pesto, and roasted lemon dressing 21,50

PUMPKIN CARPACCIO

with sun-dried tomatoes, arugula, red onion rings, and smoked almond crumble 13,50

ESCARGOTS

in garlic-parsley butter with cornichons and brioche toast 14,50

SOUPS

ROASTED PEPPER SOUP

with tomato, basil, and roasted garlic 10,50

SHRIMP BISQUE

with crayfish meat 12,50

BOUILLABAISSÉ

assorted fish and shrimp, croutons, potato, rouille, and fine vegetables 21,50

SALADS

**also available as starters*

TUNA SALAD

with marinated tuna, wasabi mayonnaise, bean sprouts, and cucumber 21,50 *18,50

SUMMER SALAD

of lentils, little gem, sweet potato sprouts, cauliflower pickles, celery, cucumber, goat cheese, and raspberry dressing 17,50 *15,50

CAESAR SALAD

with grilled chicken thighs, Parmesan cheese, boiled egg, anchovies, and croutons 17,50 *15,50
+Bacon 2,75

MAIN COURSES

GRILLED TUNA

with warm salad of summer vegetables and baby spinach 32,50

PAN-FRIED DOVER SOLES

with green herbs, capers, butter, artisan fries, and salad 27,50

HAKE FILLET

with summer vegetables, green herb vinaigrette, and artisan fries 26,50

STEAK TARTARE (180 grams)

with salad, capers, mustard mayonnaise, chives, Worcestershire sauce, egg yolk, and artisan fries 27,50

HOMEMADE QUICHE

of various vegetables, grated cheese, and fresh salad 17,50

ROAST CORN-FED CHICKEN

with summer vegetables, artisan fries, and homemade applesauce 27,50

GRILLED LEG OF LAMB

with broad beans, green peas, bacon, rocket pesto, and La Ratte potatoes 32,50

CÔTE DE BOEUF (700 grams)

with béarnaise sauce, salad, artisan fries with truffle mayonnaise €39.50pp
(from 2 people)

CAFE DISHES

FISH & CHIPS

with mushy peas, lemon, and remoulade sauce 21,50

CHICKEN SATAY



with atjar, seroendeng, fried onions, and artisan fries 21,50

LOOS BURGER

with mesclun, tomato, bacon, red onion, truffle mayonnaise, and artisan fries 19,50

REDEFINE BURGER

with cheddar, tomato, pickles, barbecue sauce, and artisan fries 19,50

 vegan -  vega

Our dishes may contain allergens. Would you like more information? Please ask your waiter!