

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 flavors 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
Hot chocolate	3,50
Whipped cream	+0,80

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

COFFEE SPECIALS

Irish coffee	9,75
Spanish coffee	9,75
Italian coffee	9,75
French coffee	9,75
Salted Caramel	
Espresso Martini	12,50

LUNCHKAART

GRAND • CAFÉ • RESTAURANT



LOOS

BREAKFAST *until 12:00*

🌿 CROISSANT with jam and butte 4,50

🌿 TURKSE YOGHURT with granola, banana, chia seeds, and marinated fruit 9,75

AMERICAN PANCAKES with marinated red fruit, crème fraîche, and maple syrup 10,95
Bacon +2,75

🌿 COMPLEET ONTBIJT with country bread, croissant with butter and jam, Turkish yogurt, and scrambled eggs 14,50

EGGS

white or brown country bread

OMELET with ham, cheese, or bacon starting from 12,50

SCRAMBLED EGGS with smoked salmon 12,50

SCRAMBLED EGGS with bacon 10,50

SANDWICHES

white or brown country bread

OEUF BENEDICT brioche, baby spinach, ham, poached egg, and Hollandaise sauce 16,50

Substitute smoked salmon for ham? +1

ROASTED RIBEYE on a brioche with salad, red onion compote, melted cheese, egg, and chili 17,50

BEEF CARPACCIO with Parmesan cheese, bacon bits, and truffle mayonnaise 14,50

🌿 AVOCADO with chili flakes, Parmesan cheese, and arugula 13,50

🌿 BIETENCOMPOTE with arugula, pumpkin and bell pepper, sprouts with syrup of balsamic vinegar and figs, and smoked almond crumble **Burrata +3,-**

SALADES *from 12:00*

TUNA SALADE marinated tuna with bean sprouts, wasabi mayonnaise, and cucumber 21,50

🌿 SUMMER SALAD of lentils, little gem lettuce, sweet potato sprouts, cauliflower pickles, celery, cucumber, goat cheese, and raspberry dressing 17,50

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

SOUPS

🌿 ROASTED PEPPER SOUP with tomato, basil, and roasted garlic 10,50

SHRIMP BISQUE with crayfish meat 12,50

🌿 BOUILLABAISSSE of various fish and shrimp, croutons, potatoes, rouille, and fine vegetables 21,50

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

LUNCH

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

CHICKEN PIE with mushrooms, salad peas, and truffel 13,50

PITA BREAD with chicken and chili mayonnaise 13,50 **Fries +3,-**

12 O'CLOCK MEAT soup, beef croquette, and a fried egg with bacon 15,50

12 O'CLOCK FISH soup, shrimp croquette, and a fried egg with salmon 17,50

RUNDVLEESKROKETTEN met brood of ambachtelijke friet 11,50 / 13,50

SHRIMP CROQUETTES with bread or artisanal fries 17,50 / 19,50

🌿 HOMEMADE QUICHE of assorted vegetables, grated cheese, and fresh salad 17,50

WEEKLY SPECIALS

Ask your waiter

SPECIALS

GRILLED LAMB LEG with broad beans, green peas, bacon, arugula pesto, and La Ratte potatoes 32,50

STEAK TARTARE (180 grams) with salad, capers, mustard mayonnaise, chives, Worcestershire sauce, egg yolk, and artisan fries 27,50

ROASTED SPRING CHICKEN with summer vegetables, homemade applesauce, and artisan fries 27,50

CHICKEN SATAY with pickled vegetables, fried onions, and artisan fries 21,50

LOOS BURGER Black Angus burger with mixed greens, tomato, bacon, red onion, truffle mayonnaise, and artisan fries 19,50

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

FISH & CHIPS with lemon, mushy peas, and remoulade sauce 21,50

PAN-FRIED SOLE with green herbs, capers, butter, salad, and artisan fries 27,50

🌿 *vegan* - 🌿 *vega*

Our dishes may contain allergens. More information? Ask your waiter!

joie de vivre