DESSERTS

CHEESE PLATTER
crispbread – candied walnuts – raisin jam 17.50

CRÈME BRÛLÉE
almond – vanilla ice cream 13.50

PROFITEROLES
crème Suisse – dark chocolate sauce 13.50

PISTACHIO ICE CREAM
candied pistachios – olive oil 10.00

DAME BLANCHE
vanilla ice cream – chocolate – caramelised almonds 12.50

THE BOX OF LOOS
let yourself be surprised by our
selection of chocolate truffles 2.25 per piece

COFFEE & MORE

COFFEE	
Coffee	3,75
Cappuccino	4,10
Espresso	3,75
Double espresso	4,90
Flat white	4,95
Espresso macchiato	3,95
Latte macchiato	4,75
Caffè latte	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	
Selection of teas	3,75
Fresh mint tea	4,70
Fresh ginger tea	4,70

joie de vivre

SCAN
FOR
YOUR
LANGUAGE

vegan - vega
Onze gerechten kunnen allergenen bevatten. Wens je daar meer informatie over? Vraag het aan de kelner!

LOOS

DINER

GRAND CAFÉ • RESTAURANT

LUNCH
till 17:00

EGGS

FRIED EGGS
ham, cheese or bacon from 13.50

SCRAMBLED EGGS
truffle – spring onion –
aged Rotterdam cheese 13.50

EGGS BENEDICT
brioche – farmhouse ham –
hollandaise sauce 17.50
smoked salmon +2.50

SANDWICHES

CARPACCIO
beef tenderloin – pecorino – chives –
truffle mayonnaise – bacon salt 17.50

AVOCADO SMASH
burrata – tomato – arugula 13.50
smoked salmon +2.50

SPECIALS

BEEF CROQUETTES
brioche bun – mustard 11.50
fries instead of bread +2.00

SHRIMP CROQUETTES
brioche bun – ravigote sauce 17.50
fries instead of bread +2.00

PITA BREADS
chicken – chili mayonnaise 14.50
fries +3.00

CLUB SANDWICH
turkey – bacon – egg – tomato –
lettuce – herb mayonnaise 15.00

12 O'CLOCK LUNCH – MEAT
soup – beef croquette – fried egg
with bacon 16.00

12 O'CLOCK LUNCH – FISH
soup – shrimp croquette – fried egg
with smoked salmon 17.50

SALADES

CAESAR SALAD
romaine lettuce – boiled egg –
crispy bacon –Parmesan cheese –
croutons – anchovy dressing 15.75
grilled chicken +5.50

NIÇOISE SALAD
grilled tuna – baby potatoes –
haricots verts – olives –
artichoke – anchovies 21.50

GREEK SALAD
feta – Kalamata olives – red onion –
mixed heirloom tomatoes 16.50

OYSTERS

FINES DE CLAIRES
Tabasco – lemon –
shallot vinaigrette
4.95 ***per piece*** · 29.50 ***half dozen***

CREUSES
Tabasco – lemon –
shallot vinaigrette
4.50 ***per piece*** · 26.00 ***half dozen***

GRATINATED CREUSES
from 3 pieces
hollandaise sauce – spinach –
Parmesan cheese 32.50

LOOS BITES

BRIOCHE BREAD
seaweed butter – olive oil – tomato salsa 9.50

POTATO CHIPS
sea salt – crème fraîche – Baeri caviar 9.50

LOBSTER CAPPUCCINO 7.50

IBÉRICO BELLOTA
75 g 17.50

BELLA DI CERIGNOLA OLIVES 6.50

STARTERS

CARPACCIO
beef tenderloin – Pecorino – chives –
truffle mayonnaise – bacon salt 16.50

DUTCH SHRIMP COCKTAIL
butter lettuce – classic cocktail sauce –
brioche 21.50

FOIE GRAS
apricot – brioche – shallot compote 23.50

STEAK TARTARE
capers – chives – croutons 17.50

NORTH SEA CRAB
avocado – yuzu – chili – finger lime 21.50

ARTICHOKE
truffle potato – vinaigrette –
Parmesan foam 16.50

LOBSTER BISQUE
chives – crème fraîche 15.00

SCALLOPS
potato cream – hazelnut –
beurre noisette 18.50

SUNDAY ROAST
by reservation | reserve online

BRITISH FAMILY WEEKEND CLASSIC
from 2 persons | Sunday only
roast beef – crispy pork belly – Yorkshire pudding –gol-
den roasted potatoes – haricots verts –
pommes duchesse – gravy 29.50 per person

SIDES

FRENCH FRIES
mayonnaise 5.75

FRENCH FRIES
truffle – Parmesan cheese 7.00

SPAGHETTINI
olive oil – garlic –parsley pesto 6.50

BUTTER LETTUCE
crispy potato – green herbs – vinaigrette 6.50

HARICOTS VERTS
butter – hazelnut 6.50

GREEN ASPARAGUS
hollandaise sauce 7.75

FISH

DOVER SOLE À LA MEUNIÈRE
fresh herbs – lemon –
brown butter 32.50

LINGUINI WITH LOBSTER
½ lobster
creamy lobster sauce – chervil 39.50

SEA BREAM
Thai basil – lime –tomato salsa 27.50

GRILLED TUNA
spaghettini – crispy fennel –
garlic – chili pepper 29.50

BLACK COD
miso – hajikami – mirin 32.50

FISH & CHIPS
red wine vinegar – ravigote sauce –
green pea gazpacho 22.50

MEAT

BLACK ANGUS BURGER
butter lettuce – sun-dried tomato –
pata negra – smoked onion mayonnaise 18.50

TOURNEDOS
Madeira jus – crouton – truffle 38.00
foie gras +9.50

BAVETTE
220 g
green pepper sauce 29.50

SATAY AJAM
grilled chicken thigh – crunchy
white cabbage salad – mint – peanut –
chili – emping 22.50

DUCK BREAST CANARD
orange – green pepper –
white port 27.50

VEGGIE

MISO EGGPLANT
feta – sweet potato cream –
parsley pesto – pumpkin seeds –
pomegranate 23.50

MUSHROOM RAVIOLI
Parmesan foam – spinach – walnut 22.50