

DRINKS

BEERS ON TAP

WARSTEINER				
0,2 LITRE	0,3 LITRE	½ LITRE	PITCHER	
3	3,5	6	15	

KONING LUDWIG WHITE BEER 4

PITCHER 17

PALM / PALM ROYALE 4

SNOW WHITE 3,5

CORNET 6,5

BEERS IN THE BOTTLE

CORONA, DUVEL 4,5

WIECKSE ROSÉ BEER,

WARSTEINER MALT 3,5

LEFFE	BLOND	DUBBLE	TRIPPLE	
	4	4,5	5	

COGNAC

CALVADOS 6

COURVOISER V.S.O.P 6

REMY MARTIN V.S.O.P 6,5

REMY MARTIN V.S 5,5

DISTILLED

BACARDI, BACARDI BLACK,

BACARDI LEMON 6,5

CAMPARI, GIN, MALIBU, PERNOD,

PASSOA, PISANG AMBON, SAMBUCA,

SAFARI, SOUTERN COMFORT,

TEQUILA, VODKA ABSOLUT,

RODE VODKA URSUS 5,5

DUTCH DISTILLED

APPELKORN, BERRY JENEVER,

YOUNG JENEVER, OLD JENEVER,

JÄGERMEISTER, DROP SHOT 3,5

WHISKEY'S

JAMESON IRISH WISKEY 6

FOUR ROSES BOURBON, JOHNNIE

WALKER RED LABEL, J&B 5,5

CHIVAS REGAL, FAMOUS GROUSE,

GLEN TALLOCH 8 YEARS,

JACK DANIELS 6,5

JOHNNIE WALKER BLACK LABEL 7

GLENFIDDICH SINGEL MALT 7

WINES / PORT / VERMOUTH

WHITE, RED, ROSÉ	GLASS	CARAFE	BOTTLE
	4,5	14,5	22,5

PROSECCO	SMALL BOTTLE	BOTTLE
	7,5	26

PORT (WHITE, RED), SHERRY (MEDIUM,
DRY), MARTINI (BIANCO, ROSSO) 4

JILLZ 3,5

HOT DRINKS

COFFEE, ESPRESSO 2,9

DUBBLE ESPRESSO 4

CAPPUCCINO, SINGLE / DUBBLE 3 / 5

COFFEE LATTE 3,25

LATTE MACCHIATO 3,9

MACCHIATO 3

HOT CHOCOLATE MILK
(WHIPPED CREAM EXTRA 0,5) 3,5

TEA 2,9

FRESH MINT TEA 3,9

IRISH COFFEE (JAMESON), FRENCH

COFFEE (GRAND MARNIER), ITALIAN

COFFEE (AMARETTO), SPANISCH COFFEE

(TIA MARIA) 7

COFFEE LIQUEURS

AMARETTO, BAILEY'S, COINTREAU,

DRAMBUIE, DOM, FRANGELICO,

GRAND MARNIER, TIA MARIA 5

SOFT DRINKS, JUICES AND SUCHLIKE

COLA, COLA LIGHT, COLA ZERO, BITTER

LEMON, TONIC, FANTA, CASSIS, SPRITE,

GINGER ALE 2,9

ICE TEA NESTEA, ICE TEA GREEN 3

CHAUDFONTAINE, RED / BLUE 2,9

CHAUDFONTAINE ½ LITER,

RED / BLUE 4,5

JUS D'ORANGE 5

TOMATO JUICE, APPLE JUICE,

CHOCOMEL, FRISTI, RIVELLA 2,9

RED BULL (ENERGY DRINK) 4

SMOOTHIES (HOMEMADE)

STRAWBERRY / BANANA 5

STRAWBERRY / MANGO 5

RASPBERRY / MANGO 5

PINEAPPLE / MANGO 5

GRAND CAFE HAAGSCHE BLUF



MENU

🇬🇧 ENGLISH

WITH COFFEE

PASTRIES

APPLE PIE 4	CHEESE CAKE 3,75
BROWNIE 3,75	
LUXURY PASTRIES 4,75	WHIPPED CREAM 0,8

SNACKS DEEPFRIED

BITTERBALLEN DUTCH, 6 PIECES	7
CHEESE SOUFFLEES, 6 PIECES	6
SPICY MEAT SPRING ROLLS, 6 PIECES	6
SPRING ROLLS (VEGETARIAN), 6 PIECES	6
SELECTION OF DEEP FRIED BAR SNACKS (FOUR OF EACH), 16 PIECES	13,5
SHRIMP CROQUETTES, 6 PIECES	7,5
BREAD WITH AIOLI AND OLIV TAPENADE	6

DUTCH SNACKS, SERVED COLD

AGED DUTCH CHEESE	6
YOUNG DUTCH CHEESE	5
DUTCH SAUSAGE OR SALAMI	5
OLIVES	5
MIX YOUNG CHEESE, DUTCH SAUSAGE AND DUTCH SALAMI	13,5

TAPAS

HOT CHICKEN WINGS, 5 PIECES	6,5
ALBONDIGAS SPICY SPANISH MEATBALLS IN TOMATO SAUCE	7
CHICKEN YAKITORI ICHIBAN SATAY, 5 PIECES	7
BUTTERFLY TORPEDO SHRIMPS, 5 PIECES	7
SAMOSA (VEGETARIAN), 5 PIECES	7
TAPAS-MIX, A COMBINATION OF ALL THE ABOVE TAPAS, 30 PIECES	32,5
VARIATION OF NUTS	3

SANDWICHES (BAGUETTE WHITE, WALDKORN OR CIABATTA)

OLD AMSTERDAM (CHEESE)	6,5
HEALTHY SANDWICH WITH YOUNG CHEESE, FARMERS HAM, TOMATO, EGG AND LETTUCE	7,5
GOAT CHEESE FROM THE OVEN WITH HONEY, WALNUTS AND PINE NUTS	8

POMODORI: MOZZARELLA, TOMATO, ROCKET AND PESTO	8
FILET AMERICAIN SANDWICH WITH EGG AND ONION	8
CARPACCIO WITH PESTO, PARMESAN AND PINE NUTS	9
JAMON SERRANO WITH TRUFFLE MAYONAISE AND ROCKET	9
SMOKED SALMON WITH MUSTARD DILL SAUCE	9,5
CHICKEN PIRI-PIRI FRIED IN HOT CHILI SAUCE	9,5
CLUBSANDWICH WITH CHICKEN, LETTUCE, TOMATO, CUMCUMBER, BACON, EGG AND MAYONAISE	10,5
DUTCH DOBBEN CROQUET (TWO PIECES) WITH WHITE OR BROWN BREAD	8,5

EGG MEALS

FRIED EGGS

(CASINO WHITE OR BROWN) HAM/CHEESE OR BACON/CHEESE	9
NATURAL	8

OMELETS

(CASINO WHITE OR BROWN) FARMERS OMELET; VEGETABLES, HAM/CHEESE OR BACON/CHEESE	10,5
NATURAL	8,5

CHICKEN & MEAT MEALS

CHICKEN TENDERLOIN SATAY WITH PEANUT SAUCE AND SALAD	12,5
PORC TENDERLOIN SATAY WITH PEANUT SAUCE AND BAGUETTE	12,5
HAMBURGER 'DE HAAGSCHE BLUF' (BEEF) GRILLED ON OUR LAVA GRILL	10,5

AT A SUPPLEMENT OF 3,5 CAN BE ORDERED
FRENCH FRIES AND SAUCE.

(MEAL) SALADS

CAPRESE, MOZZARELLA, POMODORI AND PESTO DRESSING	13
NICOISE: FRESH GRILLED TUNA, FRENCH BEANS, BOILED EGG, OLIVES, ROSEVAL POTATOES, FRENCH DRESSING	14
GOAT CHEESE FROM THE OVEN WITH WALNUTS, POMODORI AND HONEY MUSTARD DRESSING	14
THAI WITH IN OYSTER SAUCE PANFRIED FILET OF BEEF SERVED WITH AVOCADO, SPRING ONION AND A SPICY DRESSING	14,5

DINNER

STARTERS

BREAD WITH AIOLI AND OLIV TAPENADE	6
HOMEMADE POMODORI SOUP WITH BREAD	6
CARPACCIO OF BEEF WITH PESTO, PARMESAN AND PINE NUTS	9,9
JAMON SERRANO WITH MELON AND BALSAMICO DRESSING	8,9
VEGTARIAN QUICHE WITH TOMATO SAUS	8,9
GAMBA'S FRIED IN OIL WITH GARLIC AND PEPPERS	12

CHILDREN

MINI SATAY WITH FRIES AND APPLE SAUCE	9,9
CHICKEN SCHNITZEL WITH FRIES AND APPLE SAUCE	9,9
CROQUETTE WITH FRIES AND APPLE SAUCE	8,5

MAIN COURSES MEAT

GRILLED RIB EYE STEAK WITH HERB BUTTER AND SEASONAL VEGETABLES	21,5
TOURNEDOS BAKED IN THE PAN WITH GRAVY AND SEASONAL VEGETABLES ..	23,5
ROUND STEAK WITH SAGE GRAVY AND SEASONAL VEGETABLES	20
GRILLED LAMB CHOPS WITH THYME GRAVY AND SEASONAL VEGETABLES	21,5
CHICKEN TENDERLOIN SATAY WITH PEANUT, PRAWN CRACKERS AND SALAD	17
PORC TENDERLOIN SATAY WITH PEANUT, PRAWN CRACKERS AND SALAD	17,5
SPARE RIBS, HOME MARINATED	18

MAIN COURSES FISH

FISH STEW FROM THE OVEN WITH VARIOUS KINDS OF FISH SERVED WITH MOZZARELLA, TOMATO, PESTO AND SEASONAL VEGETABLES	19,5
GRILLED SALMON WITH DILL SAUCE AND SEASONAL VEGETABLES	21,5
GAMBA'S AGLIO E OLIO WITH SEASONAL VEGETABLES	22,5

MAIN COURSES VEGA

VEGETARIAN QUICHE WITH TOMATO SAUS	15,5
TAGLIATELLE WITH TRUFFEL CREAME SAUCE, PARMESAN AND SEASONAL VEGETABLES	16

NOTE: WE SERVE OVEN BAKED ROSEVAL
POTATOES OR FRIES WITH EVERY MAIN
COURSE.

DESSERTS

CREME BRULEE	7
DAME BLANCHE	7
HAAGSCHE BLUF CHOCOLATE DREAM: CHOCOLATE CAKE FROM THE OVEN WITH VANILLA ICE	7
THREE FLAVOURS OF SORBET ICE CREAM	7
APPLE PIE WITH VANILLA ICE AND CREAM	7