



Welcome / Willkommen in Grand Café Nautique!

Welcome to Grand Café Nautique, a place where you can enjoy breakfast in the morning air, indulge in a hearty lunch, savor a good drink, or dine while watching the ships pass by. No stiff tablecloths, but with a sunny terrace where you can relax. With all the delicious offerings from our open kitchen and the dynamic atmosphere on the water, you will find yourself wanting to experience it all.

Willkommen im Grand Café Nautique, einem Ort, an dem Sie im Morgenlicht frühstücken, ausgiebig zu Mittag essen, ein gutes Glas trinken oder köstlich zu Abend essen können, während die Schiffe vorbeigleiten. Ohne steife Tischdecken, aber mit sonniger Terrasse, wo Sie sich herrlich entspannen können. Mit all den Köstlichkeiten aus unserer offenen Küche und der Dynamik auf dem Wasser werden Sie hier Augen und Ohren haben.





HOLTKAMP
PATISSERIE

Pastry

Apple crumble pie	5,75
Mango passion bavarois	6,00
Chocolate pie	6,00
Pie of the day	6,00
Whipped cream	0,75

Snacks

House roasted luxury nut blend 	4,95
Olives 	4,95
Oven-fresh bread with herb butter and aioli 	5,75
“Zilte Milde” cheese with coarse mustard 	5,50
Holtkamp pulled pork croquettes with mustard (6ps)	8,25
Cheddar cheese jalapeños with chili sauce (6ps) 	8,25
Prawn gyoza with chili sauce (4ps)	7,95
Karaage chicken bites with hoisin and spring onion	8,75
Calamari with aioli	9,50
Loaded nacho's 	9,50
Cheddar sour cream guacamole jalapeño spring onion tomato salsa	
Snack platter hot (12ps)	16,00
Bitterballs cheddar cheese jalapeños torpedo shrimps Karaage chicken bites	
Snack platter hot/cold	18,95
Mixed nuts olives “Vlaardingsche ouwe” cheese “Zilte Milde” cheese bitterballs cheddar cheese jalapeños torpedo shrimps Karaage chicken bites	



Lunch dishes until 5 p.m.

Farmers bread; corn or dark

Open sandwich carpaccio **15,25**

Truffle mayonnaise | capers | pine nuts |
Parmesan cheese | bacon | arugula

Open sandwich tuna salad **13,95**

Pickle | boiled egg | parsley | red onion | mesclun

Italian flatbread mortadella pistachio **14,75**

Ricotta | arugula | extra virgin olive oil | sundried tomato

Italian flatbread mozzarella  **12,75**

Tomato | pesto | extra virgin olive oil | pepper | basil

Tip: San Daniele ham (+2,50)

Croquettes with bread or fries **12,75**

Choice between pulled pork croquettes | shrimp croquettes |
oyster mushroom croquettes

Delta club sandwich **13,50**

Grilled chicken fillet | egg salad | tomato | cucumber | bacon |
little gem | mustard mayonnaise

Croque monsieur **8,75**

Young matured cheese "Zilte Milde" | farmers ham | Gruyère

Croque madame **9,50**

Young matured cheese "Zilte Milde" | farmers ham |
bechamel sauce | Gruyère | fried egg



Afternoon lunch

"Delta" **17,50**

Two sandwiches | carpaccio | pulled pork croquette |
mini soup | raw vegetable salad

"Ocean" **17,75**

Two sandwiches | tuna salad | Dutch shrimp croquette |
mini soup | raw vegetable salad

"Nautique"  **16,95**

Two sandwiches | egg salad | oyster mushroom croquette |
mini soup | raw vegetable salad

Fried eggs/omelets

Fried eggs  **12,25**

Ham | bacon | young matured cheese "Zilte Milde" | roast beef
(choice between two kinds of toppings, surcharge 1,25 per
extra topping)

Farmers omelette  **12,75**

Mushrooms | potato | bacon | onion | bell pepper

Pinsa

Margarita  **13,50**

Tomato sauce | mozzarella | oregano | arugula | basil oil

Goat cheese  **14,95**

Soft goat cheese | sundried tomatoes | bacon | red onion |
walnuts | arugula

Salsiccia **16,50**

Fresh salsiccia sausage | tomato sauce | mozzarella | red
pepper | oregano



Salads

Tabouleh

14,95

Couscous | avocado | mint | za'atar | tomato | cucumber |
lemon herb dressing

Caesar salad

17,50

Caesar dressing | anchovies | grilled chicken fillet | croutons |
tomato | boiled egg | bacon | romaine lettuce

Goat cheese salad

17,25

Soft goat cheese | mustard dressing | pecans | sundried
tomatoes | roasted bell pepper | mesclun salad

Soups

Italian tomato soup

8,95

Roma tomato's | mascarpone | basil | garlic croutons

Creamy mustard-parsnip soup

8,95

Dijon mustard | spring onion | bacon | dill oil

Soup of the week

8,75

Bread and bites

Oven fresh bread (gluten free bread, +1,50)

5,75

Herb butter | aioli

Half a dozen oysters

23,50

6 Zeeland creuses | shallot vinaigrette | lemon | pepper

Oyster per piece

4,00

Zeeland creuse | shallot vinaigrette | lemon | pepper

Italian charcuterie

18,50

San Daniele ham | Coppa di Parma | bresaola |
mortadella pistachio

Italian cheese board

14,50

Morlacco | Gorgonzola | Ubriaco di raboso | Taleggio |
pear jelly | rich fruit loaf



Starters (after 5 p.m.)

Carpaccio **14,95**

Truffle mayonnaise | pine nuts | capers | bacon |
Parmesan cheese | arugula

Ceviche **16,25**

Sea bass | tiger's milk | cilantro | lime | red pepper |
cucumber | spring onion

Beetroot tartare  **13,75**

Curd | pistachio | shallots | balsamic vinegar | thyme oil

Croquetas de gamba **16,95**

Homemade prawn croquette | sweet and sour fennel |
lime mayonnaise | brioche toast

Smoked duck breast fillet **17,50**

Orange pepper compote | roasted sweet potato | red chard

Classics (all day)

Slip sole **26,50**

Three slip soles | ravigotte sauce | pea-mint cream | carrot |
fresh fries

Chicken thigh satay (200 gram) **23,95**

Satay sauce | pickled vegetables | fried onions | cassave
crackers | fresh fries

Black Angus hamburger **23,95**

Brioche bun | cheddar | pickle | mustard mayonnaise |
tomato | little gem | fried onion | bacon | fresh fries

Black Angus hamburger 2.0 **25,50**

Beetroot brioche bun | balsamico-red onion relish | Gorgonzola
| little gem | tomato | fresh fries



Main courses (after 5 p.m.)

Black Angus entrecote **34,50**

Potato black garlic cream | candied shallot | king boletus |
green pepper gravy

Halibut fillet fried on the skin **29,50**

Spaghetti | spinach | tomato | fried capers | sour cream |
green herb oil | Parmesan crumble

Slowly cooked Irish shortrib **32,50**

Pointed cabbage rendang | coconut milk | potatoes |
galangal | ginger | red pepper

Zarzuela stew **28,50**

Salmon fillet | prawns | halibut | tomato sauce | potatoes |
leek | bell pepper | garlic

Vegetarian

Stuffed bell pepper  **21,95**

Fregola | spinach | feta | tomato | basil yogurt

Indian dahl  **20,50**

Red lentils | garam masala | tomato | cilantro | ginger |
onion | garlic | coconut milk | naan bread

Fur the Burgundians **42,50 p.p.**

Richly stocked board for the real meat lover

**Black Angus entrecote | shortrib | Black Angus mini
burger | chicken thigh skewer | corn | carrot | parsnip |
padron pepper | chimichurri | green pepper gravy |
fresh fries**



Supplements

Fresh fries with mayonnaise	5,25
Fresh fries with truffle mayonnaise and Parmesan cheese	5,75
Sweet potato fries with truffle mayonnaise and Parmesan cheese	5,75
Stir fried vegetables with onion and garlic	5,00
Raw vegetables with herb dressing	4,50



Desserts

Cannelloni	10,95
Nutella mascarpone pistachio crumble pistachio ice cream	
Chocolate indulgence	11,75
Chocolate moelleux chocolate ice cream chocolate mousse white chocolate crèmeux	
No bake cheesecake	10,95
Pineapple licor 43 cream cheese macaroon crumble	
"Tack" to share (from 2 persons)	12,50
A selection of various desserts	
Ice cream per scoop	2,25
Chocolate ice cream vanilla ice cream pistachio ice cream strawberry sherbet ice cream orange sherbet ice cream	
Italian cheese platter	14,50
Gorgonzola montasio Taleggio Urbriaco di raboso pear jelly raisin loaf	

Ocean Race menu (after 5 p.m.)

3 courses Ocean Race menu	46,50
4 courses Ocean Race menu	52,50

All courses can be ordered separately. Fries and mayonnaise are not included. A wine pairing arrangement can be suggested with the menu.

