



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	5,50
Carrot cake	5,75
Chocolate pie	6,00
Pie of the day	5,75
Whipped cream	0,50

Snacks

House roasted luxury nut blend 	4,75
Olives 	4,75
Oven-fresh bread with herb butter and aioli 	5,75
Cheese plate "Zilte Milde" cheese and "Vlaardingsche ouwe" cheese with coarse mustard 	7,00
Holtkamp pulled pork croquettes with mustard (6ps)	8,00
Cheddar cheese jalapeños with chili sauce (6ps) 	8,00
Torpedo prawns with chili sauce (6ps)	7,50
Tatsuta chicken bites with hoisin and spring onion	8,00
Calamari with aioli	8,75
Loaded nacho's 	9,50
Cheddar sour cream guacamole jalapeño spring onion tomato salsa	
Snack platter hot (12ps)	17,50
Bitterballs cheddar cheese jalapeños torpedo shrimps tatsuta chicken bites	
Snack platter hot/cold	21,50
Mixed nuts olives "Vlaardingsche ouwe" cheese "Zilte Milde" cheese bitterballs cheddar cheese jalapeños torpedo shrimps tatsuta chicken bites	



Lunch dishes until 5 p.m.

Farmers bread; corn or dark

Open sandwich carpaccio **14,75**

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

Toast smashed avocado  **12,75**

Hummus | spring onion | vegan basil mayonnaise |
sautéed mushroom mix

Brioche bun pulled salmon **14,75**

Slow-cooked salmon fillet | sriracha mayonnaise | furikake |
wasabi crumble | little gem

Delta club sandwich **13,50**

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

Wrapped chicken **12,50**

Tortilla | chicken fillet | little gem | sweet and sour cucumber |
peanut dressing | cashew nuts

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

Choice between pulled pork croquettes | shrimp croquettes |
cheese croquettes

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" **16,50**

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

"Ocean" **16,75**

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

"Nautique"  **16,50**

Two sandwiches | smashed avocado | cheese croquette | mini soup | raw vegetable salad

Fried eggs/omelets

Fried eggs  **12,00**

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

Farmers Omelette  **12,50**

Mushrooms | potato | bacon | onion | bell pepper

Pinsa

Margarita  **12,75**

Tomato sauce | mozzarella | oregano | arugula | basil oil

Goat cheese  **14,50**



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

Meat lovers **15,50**


Tomato sauce | pepperoni | prosciutto | salami | mozzarella | chili oil | arugula




Salads

- Buddha bowl**  **13,50**
Pearl couscous | avocado | sweet and sour cucumber | roasted pumpkin | cherry tomato | peanut dressing
- Caesar salad** **16,75**
Caesar dressing | anchovies | grilled chicken fillet | croutons | tomato | boiled egg | bacon | romaine lettuce
- Goat cheese salad**  **16,50**
Soft goat cheese | mustard dressing | pecans | sundried tomatoes | roasted bell pepper | mesclun salad
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Soups

- Tom Kha Kai** **8,75**
Coconut milk | chicken broth | lemongrass | kaffir lime | red chili | cilantro | spring onion | bean sprouts
- French onion soup**  **8,75**
Thyme | cumin | mustard | cheese breadstick
- Soup of the week** **daily price**
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Bread and bites

- Oven fresh bread**  **5,75**
Herb butter | aioli
- Half a dozen oysters** **22,50**
6 Zeeland creuses | shallot vinaigrette | lemon | pepper
- Oyster per piece** **4,00**
Zeeland creuse | shallot vinaigrette | lemon | pepper



Starters (after 5 p.m.)

Carpaccio **14,50**

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

Salmon mosaic **15,25**

Pickled salmon | nori sheet | crispy salmon skin | lime
mayonnaise | tobiko eggs

Burrata  **13,50**

Panzanella | cherry tomato | arugula | red onion | croutons |
basil | balsamic glaze

Gambas pil-pil **14,75**

Piri piri spices | onion | garlic | red chili | olive oil | bread

Bao bun **14,50**

Roasted pork belly | hoisin sauce | spring onion | sweet and
sour cucumber | red onion

Classics

Dover sole **24,50**

Two Dover soles | lemon butter | remoulade sauce | fries

Chicken thigh satay **23,50**

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

Holy Hoeve burger (vegetarian option available)  **23,50**

Brioche bun | "Zilte Milde" cheese | pickle | curry mayonnaise |
tomato | little gem | smoked onion | bacon | fries



Main courses (after 5 p.m.)

House steak **32,50**

Braised beef cheeks | mashed potatoes with arugula | sundried tomatoes | onion crumble | veal gravy

Salmon fillet **28,50**

Herb crust | parsnip cream | green beans | creamy lobster sauce | tarragon oil


Dry aged entrecôte 200 grams **34,50**

Pomme pont neuf | roasted heirloom carrot | baby corn | crispy oyster mushroom | garlic gravy

Gambas skewer **29,50**

Peeled gambas | scallops | roasted pumpkin cream | bok choy | yellow curry sauce

Vegetarian

Cauliflower tandoori  **21,50**

Tandoori herbs | sweet pepper | Greek yoghurt | garlic | chili flakes | cilantro | naan bread

Lasagna  **21,50**

Vegetarian mince | béchamel | tomato | carrot | onion | garlic | Parmesan cheese

High Fish de luxe

(minimum two persons)

45,00 p.p.

**Zeeland creuse | pulled salmon |
tuna tataki | brioche toast**

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**Gambas | scallops | mussels | salmon fillet |
fries | salad**



Supplements

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



Desserts

Bastogne tiramisu **10,75**

Mascarpone | espresso | chocolate ice cream | caramelized hazelnuts

Lemon crème brûlée **10,50**

Lemon | vanilla | brown sugar | vanilla bourbon ice cream

Sorbet coupe **9,50**

Blood orange sorbet | mango sorbet | melon sorbet | passion fruit coulis | fresh fruit

"Tack" to share (from 2 persons) **11,50**

A selection of various desserts

Ice cream per scoop **2,25**

Chocolate ice cream | vanilla ice cream | blood orange ice cream | mango ice cream | melon ice cream

Cheese platter **12,50**

Variation of cheeses | nuts | dried figs | quince jelly | raisin loaf

From the Galley (after 5 p.m.)

3 courses Galley menu **46,50**

4 courses Galley 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.

