# DINNER

**ANNO 1916** 



# STARTERS

# BREAD PLATTER 6.5 Freshly Baked Bread with Toppings and Dips BEEF CARPACCIO 11.5 Truffle mayonnaise - Nuts Parmesan cheese - Rocket Salad BURRATA / 11 Sundried Tomato Salad Balsamic Glaze MEXICAN NACHO'S 7.5 Guacamole - Sour Cream Salsa - Green Pepper - Cheddar GRILLED PRAWNS 12.5 Black Tigers - Body Peeled Lime Mayonnaise STEAK TARTARE 13 Traditional - Parmesan Crisp Worcester Mayonnaise GOUDA CHEESESOUP 6.5 Garnish of choice: Almond | Smoked Salmon | Bacon

# SALADS & BOWLS

FARMERS' SALAD 16 Grilled Vegetables Warm Goats' Cheese - Honey Nut Crumble - French Dressing Served with Flatbread FISHSALAD 16.5 Smoked Salmon - Tiger Prawn Pearl Couscous Salad Yoghurt-Dille Dressing Served with Flatbread Prefer Fries? +3,-MEXICAN BOWL 14 Smoked Chicken - Avocado Mais - Beans - Green Peppers Salsa - Crispy Tortilla

14

# SPECIALITY BEERS

# OVER 90 BEERS ON BOTTLE & 9 BEERS ON DRAFT

VEGAN BOWL Vegan

Smokey Hemp Sauce

Green Herbal Rice - Edamame

Roasted Bellpepper - Mixed Nuts

Please ask your waiter for our (seasonal) draft beers

## **DUTCH STEAKS**

#### GRANDMOTHERS' STEAK

Herbal Gravy - Parsley 200 gr. 22,- | 300 gr. 29,-

#### CENTRAL STEAK

Smoked Salmon - Gorgonzola 200 gr. 25,- | 300 gr. 32,-

#### ART - DECO STEAK

Bacon - Fried Mushroom 200 gr. 24,- | 300 gr. 31,-

#### SURF & TURF

Tiger Prawns - Herbal Butter 200 gr. 25,- | 300 gr. 32,-

SERVED WITH

White bread & Fries

SIDE SALAD? +3.5

### PLATES

WITH SALAD & FRIES

#### HOMEMADE BURGER 16

Minced Meat Slider - Mature Gouda Bacon - Beermayonnaise

#### VEGAN BURGER 16

Peanut Sauce - Fried Onions Prawn Crackers - Rice Salad

#### CHICKENSATAY 18

Peanut Sauce - Fried Onions Prawn Crackers - Rice Salad

#### PANFRIED MUSSELS 18

Fried in Herbal Butter Aïoli - Remoulade

## MAIN COURSES

LAMB CUTLETS
Roasted Vegetables
Black Garlic Mashed Potato
Salsa Verde

## PORK RIBEYE 24 TOMAHAWK

23

18

17

Roasted Vegetables Smashed Potato - Gorgonzola Sauce

# SEABASS 22

Parmezan Polenta - Almond Romesco Sauce

# VEGAN LASAGNA Vegan

Courgette - Cauliflower - Basil Bechamel - Vegan Cheese Gratinée

# FETTUCCINE CON POLLO

Sundried Tomato-Creamsauce Smoked Chicken - Parmesan

ASK FOR OUR

# WINELIST

TO FIND THE PERFECT MATCH
WITH YOUR DISH

# **EXTRA'S**

SMALL PORTION FRIES Mayonnaise	3
LARGE PORTION FRIES Mayonnaise	5
FRESH GREEN SALAD Lettuce - Cruditées	3.5
GRILLED VEGETABLES Mixed Vegetables	5
HOMEMADE PEANUTSAUCE Made from fresh Peanuts	3.5
<b>EXTRA SAUCE</b> Mayonnaise - Ketchup - 'Centralsauce' etc.	0.5

Do you follow a particular diet? Please inform your waiter! Prices are subject to change.

# KIDS

CROQUET	8
Fresh Fries	
CHICKEN NUGGETS	8
Fresh Fries	
HAMBURGER Cheese - Bacon - Fresh Fries	10
CHICKEN SATAY Peanut Sauce - Fresh Fries	12
PANCAKE	8
Butter - Castor Sugar - Syrup	
TOASTIE	5.5
Ham - Cheese	
Kids Desse Served in a fun cup 6	ert

# DESSERTS

WORLD FAMOUS HOMEMADE APPLEPIE Cinnamon Icecream Whipped Cream	8.	5
TIRAMISU TARTELETTE Red Fruit Coulis		9
<b>BROWNIE JAR</b> Vanilla Icecream - Hot Chocolate Sau Brownie Chunks - Whipped Cream	<b>8.</b> !	5
"STROOPWAFEL" TACO! Served with authentic "Stroopwafel"- Icecream - Caramelsyrup - Mixed Nur	<b>9</b> . !	5
DUTCH CHEESEPLATTER 5 Dutch Cheeses -Mixed Nuts Marmelade	2.	5
GRAND CAFÉ CENTRAL  Speciality Coffee (warm)  Coffee - Cinnamon Ligor  Whiped Cream - Bonbons	8.	5
<b>CENTRAL MARTINI</b> Coffee Cocktail (cold)  Espresso - Cinnamon Liqor  Kahlûa	8.	5

# A GOOD NEIGHBOR IS WORTH MORE THAN A DISTANT FRIEND

We would like to thank our neighbors for allowing us to use the extra terrace space during the summer.





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ENGLISH DEUTSCH

Scan the code to see the menu Scannen Sie den Code für die Speisekarte