menu

To start	€
Bread with spreads	3,95
Entrees	
Spring onion soup - Delicious homemade soup with fresh spring onion	6,50
Soup of the day - Every day a surprise	6,50
Original beef carpaccio - Carpaccio with pine nuts, Grano Padano,	
sun-dried tomato and balsamic cream	9,50
Tartare of Smoked Salmon - Served with a fresh salad melange, capers,	
red onion and a dressing of Limon and coriander.	9,50
Quiche Caprese - Puff pastry pie with tomato and mozzarella	9,50
Salads	13,50
Goat's cheese salad – With walnuts, apple and a dressing of honey-mustard	
Carpaccio salad – With pine nuts, Grano Padano and balsamic cream	
Smoked salmon salad – With capers, onion and lime	
Mains	
Entrecote with red wine sauce - Served with green asparagus, fried onion and bacon	21.50
Pork tenderloin with pappardelle - Served with a creamy mushroom sauce	19.50
Classic Angus burger with 'Spicy Red-Bell sauce' - Served on an Italian roll	
with coleslaw and chips	19.50
Fried cod fillet with black olive tapenade - Served with white wine sauce	19.50
Vegetarian wrap with carrot and goat cheese - Served with cucumber,	
crème fraiche and honey-mustard	17.50
All mains are served with Belgian fries and salad	
Summer Specials	
Homemade Chicken Sate - Served with a mild spicy Indonesian Peanut sauce,	17,50
salad, prawn crackers, atjar and crispy onions	,
Mussels from the Province "Zeeland" - Mussels cooked in white wine	19,50
with herbs, served with salad, Belgian Fries or French bread	

Dessert

Ice & Coffee – Ice cream dessert with hints of coffee Bitter Almond – Ice cream dessert with caramel and butterscotch Strawberries and cream – Fresh strawberries with vanilla ice cream and whipped cream American Sorbet – A classic sorbet with Ice Cream, fresh fruit, marshmallows, syrup and whipped cream Coupe Dame Blanche – Vanilla Ice Cream with whipped cream and warm chocolate sauce

A place full of memories, since 1925

Welcome to Grand Café De Schaapskooi

The melting pot of Hotel & Congress Center Mennorode. Already in the early years, the Grand Café functioned as a living room, where the meals were served and where there was room to meet up for a friendly chat or a cozy family game.

In the rich history of Mennorode, the Grand Café has undergone a variety of changes, and the restaurant function has been an absent factor over the past years. To bring back the glance and traditional atmosphere we were convinced that the restaurant function needs to be restored and therefore we implemented an a la carte formula in 2016.

We would like to invite you to enjoy a delicious lunch as well a culinary dinner accompanied by elegant wines. Head chef Michiel van Donkersgoed and his team prepare the best dishes which are mainly prepared with local ingredients. For example, you can count on the best meat from the local butcher "Van Rhee" in Uddel and all the bread is freshly baked by "Bakker Piet" in Elspeet. We wish you a pleasant evening and surprise you with the delicious flavors.

Kids Menu Starter Starter of the day Soup of the day Smoked salmon with cucumber, onion and honey mustard	3,95
Mains Fish burger with cucumber yoghurt sauce Wok & Roll! Wrap with curry chicken and veggies, served with salad and Belgian fries	8,50
Snack Attack Dutch Croquette or Cheese soufflé served with fries Pancake with powdered sugar, maple syrup and candies to decorate	4,95
Dessert Traditional Dutch "VIa Flip"	3,95

Kids Ice Cream Dessert

7,50

Wines

Red	Glass	Bottle	Rosé	Glass	Bottle
Icalma Merlot	4,25	22,00	Vielle Grange	4,25	22,00
Icalma Cabernet	4,50	23,00			
			ECO		
White			Puro Esmeralda Rood		24,00
Icalma Sauvignon	4,25	22,00	Puro Esmeralda Wit		24,00
Icalma Chardonnay	4,50	23,00			



