



# 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

<b>Apple crumble pie</b>	<b>5,25</b>
<b>Cassis cheese cake</b>	<b>5,75</b>
<b>Mango passion fruit bavarois</b>	<b>5,75</b>
<b>Pie of the day</b>	<b>5,75</b>
Whipped cream	0,50

## Snacks

<b>House roasted luxury nut blend</b> 	<b>4,75</b>
<b>Olives</b> 	<b>4,75</b>
<b>Oven-fresh bread with herb butter and aioli</b> 	<b>5,75</b>
<b>Cheese plate "Zilte Milde" cheese and "Vlaardingse ouwe" cheese with mustard</b> 	<b>7,50</b>
<b>Holtkamp pulled pork croquettes with mustard</b> (6ps)	<b>8,00</b>
<b>Cheddar chees jalapeños with chili sauce</b> (6ps) 	<b>7,00</b>
<b>Torpedo prawns with chili sauce</b> (6ps)	<b>7,00</b>
<b>Tatsuta chicken bites with chili sauce</b>	<b>8,00</b>
<b>Calamari with aioli</b>	<b>8,50</b>
<b>Nacho's from the oven</b> 	<b>9,50</b>
Cheddar   sour cream   guacamole   jalapeño   spring onion	
<b>Snack platter hot</b> (12ps)	<b>17,50</b>
Bitterballs   cheddar cheese jalapeños   torpedo shrimps   tatsuta chicken bites	
<b>Snack platter hot/cold</b>	<b>21,50</b>
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

**Carpaccio** **14,75**

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

**Homemade chicken salad** **15,50**

Curry | pine apple | red pepper | mayonnaise | sweet and sour  
cucumber

**Tuna salad** **14,25**

Red onion | boiled egg | pickle | little gem

**Warm brie**  **13,75**

Sundried tomato | pecan nuts | honey | arugula

---

## Sandwiches

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

Choice between pulled pork croquettes | shrimp croquettes |  
cheese croquettes

**Delta club sandwich** **13,50**

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

**Croque monsieur** **8,75**

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

---

## Afternoon lunch

**"Delta"** **16,50**

Two sandwiches | carpaccio | pulled pork croquette |  
mini soup | beetroot salad

**"Ocean"** **16,75**

Two sandwiches | tuna salad | Dutch shrimp croquette |  
mini soup | beetroot salad

**"Nautique"**  **16,50**

Two sandwiches | brie with honey | cheese croquette | mini  
soup | beetroot 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)

**Spinach omelet**  **13,50**

Two sandwiches | young leaf spinach | feta | sundried tomato

**Smoked salmon omelet** **15,50**

Two sandwiches | green herbs | tomato | smoked salmon

---

## Flammkuchen

**"Traditional"** **12,50**

Sour cream | smoked bacon | red onion

**"Bresaola"** **14,75**

Sour cream | pesto | cherry tomato | mozzarella

**"4-cheeses"**  **14,25**

Sour cream | mozzarella | gorgonzola | cheddar | old cheese | red pepper | arugula

---

## Salads

**Goat cheese salad**  **16,75**

Soft goat cheese | walnuts | caramelized apple | sundried tomato | aceto balsamico vinaigrette | romaine lettuce

**Caesar Salad** **16,50**

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

**Nicoise salad (also vegetarian)** **18,50**

Grilled tuna | haricots verts | boiled egg | La Ratte potato | black olives | roma tomatoes | red onion | mesclun | mustard dressing

---

## Classics (all day)

**Slip soles** **24,50**

Two slip soles | remoulade sauce | lemon butter | fries

**Chicken thigh satay** **23,50**

Satay sauce | atjar | fried onions | fries | cassave crackers


**Holyhoeve hamburger (also vegetarian)** **23,50**

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







## Soups

- Spicy Indian tomato soup**  **8,75**  
Coconut milk | ginger | garlic | kurkuma | red pepper | coriander
- Roasted garlic soup (also vegetarian)** **8,75**  
Cream | green herb oil | crispy bacon crumble
- Soup of the week** **daily price**
- 

## Bread and bites

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

## Starters (after 5 p.m.)

- Carpaccio** **14,50**  
Truffle mayonnaise | pine nuts | capers | bacon | Parmesan cheese | arugula
- Tempura prawns** **16,50**  
Black garlic mayonnaise | bean sprout salad | red pepper | spring onion | soy sauce | rice vinegar
- Goat cheese terrine**  **13,50**  
Soft goat cheese | beetroot | walnuts | thyme | sage | aceto balsamico vinaigrette
- Tuna tartare** **16,50**  
Black sesame | coriander | yuzu | wasabi mayonnaise | furikake | frisée salad
- Roasted pork belly** **14,50**  
Mango habanero piccalilly | pickled cauliflower | sweet and sour cucumber | mizuna





## Main courses (after 5 p.m.)

**Skin fried sea bass** **29,50**

Fried scallop | potato-fennel mousseline | sugar snaps | lobster sauce

**Black Angus rump steak (200 grams)** **28,50**

La Ratte potato | crispy oyster mushroom | green asparagus | roasted parsnip | jus de veau

**Veal ribeye white** **34,50**

Candied shallot | rosemary | roasted carrot | roasted celery cream | pepper gravy

**Catch of the week** **daily price**

---

## Vegetarian

**Cauliflower tandoori**  **21,50**

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

**Spaghetti "vega" Bolognese**  **21,50**

Chestnut mushrooms | carrot | onion | garlic | sweet pepper | oregano | passata | Parmasan cheese | arugola

---

## High Fish de luxe

(minimum two persons)

**45,00 p.p.**

**Fine de Normandie oysters | smoked salmon | tuna tartare | brioche toast**

\* \* \*

**Tempura prawns | scallops | mussels | sea bass | fries | salad**





## **Supplements**

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





## Desserts

<b>Mojito cheese cake</b>	<b>10,50</b>
Ginger bread crumble   cream cheese   lime   mint   rum	
<b>Strawberry tiramisu</b>	<b>10,50</b>
Mascarpone   lady fingers   white chocolate   strawberry coulis	
<b>“Heavenly mud”</b>	<b>9,50</b>
Dark chocolate mousse   vanilla-bourbon ice cream   raspberry   raspberry ginger bread	
<b>Ice cream per scoop</b>	<b>2,25</b>
Cherry sherbet ice cream   vanilla ice cream   4-nut praline ice cream   strawberry ice cream	
<b>Cheese board</b>	<b>12,50</b>
Variation of cheeses   nuts   dried figs   quince jelly   raisin loaf	

---

## From the Galley (after 5 p.m.)

<b>3 courses Galley menu</b>	<b>46,50</b>
<b>4 courses Galley menu</b>	<b>52,50</b>

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

