



# lunch

10:00  
16:00

ENGLISH

## cold sandwiches

(whole grain or Turkish bread)

**Dutch Old Cheese** with truffel  
black pepper mayonaise 5.50

**Humus** with goat cheese  
and roast peper 6.75

**Tuna salad** home made 6.90

**Tomato & Mozzarella** made with  
Buffalo mozzarella, tomato and pesto 7.25

**Smoked duck breast Roulade**  
red onion-balsamico compote 7.50

**Smoked Salmon**  
with horseradish-dill sauce 8.00

**Club Sandwich** marinated grilled  
chicken breast, pancetta, egg, tomato,  
cucumber and lettuce with nachos 9.50

## hot sandwiches

(whole grain or Turkish bread)

**Ham** with a honey-mustard sauce and  
gherkins 7.25

**Grilled Moroccan lamb  
sausages** with a spicy harissa-mint  
mayonaise 7.25

**Goat cheese** with grilled vegetables  
and balsamico sirup 8.50

**Tuna melt** tuna salad gratinated with  
cheddar 7.90

**Hamburger** 200 gram grilled beef  
with pancetta, lettuce, tomato, red onion,  
homemade tomato relish, gratinated with  
cheese 9.50  
With fries 12.50

**Veggie burger** vegetable burger with  
lettuce, tomato, red onion, homemade  
tomato relish, gratinated with cheese 9.50  
With fries 12.50

**Chicken Sate** grilled chicken thighs  
served with pineapple, atjar, fried onions,  
prawn crackers and peanut butter.  
With bread 12.00  
With fries 15.00

## big salad

(served with bread and butter)

**Goat cheese** with grilled vegetables,  
pineseeds & balsamico cream 12.50

**Fried sirloin slices** with cucumber,  
cashew nuts and an eastern garlic  
dressing 14.50

**Smoked Salmon**  
with horseradish-dill sauce 14.50

## quiche

**Swiss cheese tart** on mixed salad  
with a mustard sour cream 6.75

## soup

**Soup** of the moment 6.00

## tosti

**Big cheese tosti** Turkish bread 4.50  
Toppings at your choice: **tomato,**  
**red onion, home made**  
**tomato relish, ham\*, chorizo\*,**  
**old cheese\*, pancetta\*,**  
**mozzarella\*, courgette\*,**  
**aubergine\***  
\*additional charge per item 0.50

## fried eggs

(3 eggs, brown or white bread)

**classic** 6.50  
**cheese** 6.75  
**ham** 6.75  
**ham & cheese** 7.00  
**pancetta** 8.00  
**pancetta & cheese** 8.25

## sweets & cakes

**Cake of the day**  
(fresh from the oven, see black board)

**Brownie** homemade 3.00

**Chocolates** (3 pcs) 3.50

**Apple pie** homemade 4.00

**Macarons** (3 pcs) 4.50

**Lemon cheesecake** with  
raspberry sauce 5.00

## healthy

**Fresh orange juice** 4.25

**Smoothie of the day** 5.25

**Green smoothie: spinach,**  
**mango, mint, wheat grass** 6.25

**Fresh ginger tea** with lemon 2.75

**Home made muesli mix** with  
Turkish yoghurt spelt flakes, flaxseed,  
walnuts, sunflower seeds, cranberries,  
banana & honey 7.00

## croquettes

**Two beef croquettes** served with  
brown or white bread with mustard 7.50

**Four goat cheese croquettes**  
served with Brown or white bread and  
mustard 7.50

**Four shrimp croquettes** with  
toast, butter and mustard 10.50

## kids

**Slice of bread**  
with butter and peanut butter,  
speculaas or Nutella (2 slices) 2.50

**Choco pops with milk** 2.50

**Tosti**  
cheese 2.50  
ham/cheese 3.00



# diner

17:00  
21:30

ENGLISH

## starters

**Turkish bread** with aioli or bio olive oil, balsamico and sea salt **3.90** ✓

**Soup of the moment** 6.00

**Quiche** Swiss cheese tart on mixed salad with a mustard sour cream **6.75** ✓

**Beet root carpaccio** with goat cheese, walnuts & rucola **7.50** ✓

**Grilled Moroccan lamb saugage** with a harissa mint sauce and bread **8.00**

**Salmon rilette & smoked salmon** with a mixed pepper-dille vinaigrette served with toast **10.50**

**Smoked duck breast Roulade** red onion-balsamico compote **9.50**

**Grand Entree** a tasting of fish, meat, vegetarian items and a small soup **8.75 p.p.** (min. 2 p.)

## main courses

**Hamburger** 200 gram grilled beef with pancetta, 10 months matured cheese, with New York coleslaw & fries **15.00**

**Veggie burger** vegetable burger with lettuce, tomato, red onion, homemade tomato relish, gratinated with cheese, served with coleslaw & fries **15.00** ✓

**Chicken Sate** with bread grilled chicken thighs served with pineapple, atjar, fried onions, prawn crackers, Indonesian peanut butter & fries **15.00**

**Fresh vegetarian pasta** (see black board) **15.50** ✓

**Beef stew** with a changing vegetable mash **16.50**

**Fresh Fish** of the day served with seasonal vegetables and potato wedges or fries (see black board) **18.50**

**Steak & fries** 200 grams of beef with garlic butter or pepper brandy sauce, with seasonal vegetables and fries **19.50**

**Winter dish** a changing dish of mainly wild meat or poultry (see black board) **18.50**

## big salad

(served with bread and butter)

**Goat cheese in filo pastry** with grilled vegetables, pineseeds & balsamico cream **13.50** ✓

**Fried sirloin slices** with cucumber, cashew nuts and an eastern garlic dressing **14.50**

## kids

**PANCAKE** with butter, sugar and sirop **5.50** ✓

**PASTA** with a pesto cream sauce **5.50** ✓

**FISH FINGERS** filled with spinach with fries **5.75**

**CHICKEN SATE** with cucumber and fries **7.50**

**SUPER BOWL** Small bowl with cucumber, tomato and mixed pepper **2.50** ✓

**Biological apple sauce** 1.50 ✓

**VANILLA ICE CREAM** with disco pops **4.50**

## dessert

**Cake of the day** (fresh from the oven, see black board)

**Chocolates** (3 pcs) **3.50**

**Macarons** (3 pcs) **4.50**

**New York Cheesecake** with raspberry sauce, home made **5.00**

**Speculaas Parfait** with stewed pear sauce and whipped cream **6.00**

**Hot apple pie** home made with a scoop of vanilla ice cream **6.50**

**Hot chocolate tart** with yoghurt forrest fruit ice cream **7.50**

**Cheese platter** with French cheese: coulommiers la tradition, tunnel dechevre affine sur bois, bleu de laqueuille with bread and jam of figs **10.50**

## after dinner

**Biological Lemoncello di Fiorito** voted best of Amsterdam **5.00**

**Rhubarbchello** from Amsterdam made by Mister Kitchen made with biological rhubarb **5.00**

**Grappa La Mia di Bardolino** 5.00

**Grappa Fiorano** biological and matured in wood **6.50**

**Genever** morello, pear, plum or gold **6.50**

**Heaven on earth** brandy from Amsterdam with a coffee at your choice **6.50**

**Hollandse Calvados** uit de Betuwe van Lubberhuizen Raaff, Betuws Goud **6.50**

**Leopold Gourmet** brandy biological **6.50**

## liquor coffee

**Italian Coffee** with Amaretto Disaronno & whipped cream **6.50**

**Irish Coffee** with Jameson whiskey, brown sugar & whipped cream **6.50**

**Spanish Coffee** with Licor 43, a Spanish Liquor with a strong vanilla taste, whipped cream and cocoa powder **6.50**

✓ Vegetarian dishes  
⚠ Allergy? Let us know  
🐦 [cafe-goos.nl](https://cafe-goos.nl)