

The background of the entire page is a light-colored, marbled pattern with soft, swirling veins in shades of beige, cream, and light brown. A thin, solid black border frames the entire content.

GRAND CAFÉ  
KRASNAPOLSKY

# GRAND CAFÉ KRASNAPOLSKY

In 1856 the twenty-two year old A.W. Krasnapolsky arrives in Amsterdam. With a tailors diploma in his pocket, the young tailor start working eagerly, following in the footsteps of his father and grandfather.

After a long day's work, he seeks relaxation in one of the coffee houses around Dam Square and befriends the waiter of the café, August Volmer, who convinces him to take over an old and run-down coffee house in 1866.

With the help of August the coffee-house becomes one of the most famous cafés of Amsterdam. The new café is popular and because of the good quality soon becomes the town's favorite.

Today the legacy of A.W. Krasnapolsky encompasses much more than just a café. However much has changed, excellent quality, good products and a warm atmosphere are still the ingredients of Grand Café Krasnapolsky in the twenty-first century.

# HORS-D'OEUVRE COUNTER

Hors d'oeuvres are ideal small bites as a stimulant for the appetite and the taste pills. Our hors d'oeuvres counter is filled with all kinds of different products that are processed in our dishes or that can be ordered as hors d'oeuvre.

Of course, oysters can't be missed at the start of a delicious dinner. They are available in various types and preparations from our counter.

Ask your waiter for the ultimate guidance in the form of a glass of cava or champagne.

Smoked salmon by Frank's Smoke House 5.50

Smoked prawns by Frank's Smoke House 4.50

Tuna and avocado 5.50

Grilled vegetables 4.50

## OYSTERS

Enjoy our oyster selection.

Choose your preferred type and preparation:

Bretagne No.3 3.50

Umami 4.50

Gillardeau No.3 5.00

Tasting - one oyster of every type 12.00

\* Preparation choice: Raspberry vinaigrette & shallot  
OR lime & cucumber foam\*

## FRUIT DE MER 42.50

Combination of cold fish, crustaceans and shellfish; smoked salmon, smoked and grilled prawns, tuna, 4 oysters and a salad with clams

## DUTCH CHEESE PLATTER 12.50

Selection of Dutch cheeses served with 'kletzen' bread and fig marmalade

## LATE BREAKFAST

Sleeping in?

We serve late breakfast  
between 11.00 - 13.00

### GRAND CAFÉ BREAKFAST

Smoothie of the day, croissant with orange marmalade and clotted cream, avocado, spinach and croissant with smoked salmon, Choice between poached, fried or scrambled eggs  
Salad with tomato and chickpea  
coffee/tea  
21.50

## LUNCH DISHES

(served between 11:00 - 17:00)

### TOMATO SOUP

Tomatoes with basil oil  
7.50

### CAESAR SALAD

Little gem, roasted chicken / prawns, anchovies, Parmesan, egg, croutons and Caesar dressing  
Chicken 13.00 / Prawns 13.50

### SEASONAL SALAD

Parsnip, carrot, mustard, avocado, chickory and enoki mushrooms  
9.50

### DOUBLE TUNA

Little gem, rocket, tuna salad, tuna in sesame crust, baby potatoes, semi-dried tomatoes and walnuts  
14.50

### GAME SALAD

Parsnip, beetroot, ham of venison, enoki mushrooms and a dressing with juniper berries  
15.50

### LET'S GO VEGA

Pumpkin, pear, spinach with a chestnut crisp and vadouvan mayonnaise  
10.00

### MONSIEUR ROCK

With ham/cheese or both

\*Choice of whole grain, spelt or rustic white bread\*  
7.50

### TUNA AND AVOCADO SANDWICH

Brown bread with lime mayonnaise, tuna in sesame crust, avocado, roman lettuce, apple, red onion and pickles

14.50

### DUTCH CROQUETTES ON BREAD

Two crispy Dutch croquettes with Zaanse mustard

\*Choice of whole grain, spelt or rustic white bread\*

9.50

### THE KRASNAPOLSKY BURGER

Prime beef burger with Old Amsterdam cheese, pork belly bacon, Krasnapolsky yogurt cream, lettuce, tomato, red onions and gherkins on a homemade brioche bun.

17.50

### SALMON CLUB SANDWICH

Salmon from Frank's Smoke House with cucumber, tomato, egg and cream cheese.

\*Choice of whole grain, spelt or rustic white bread\*

16.50

### THE CLASSIC CLUB SANDWICH

with tomato, bacon, egg, chicken, salad and mayonnaise.

\*Choice of whole grain, spelt or rustic white bread\*

16.50

### 'UITSMIJTER'

Fried eggs, ham and cheese

\*Choice of whole grain, spelt or rustic white bread\*

9.50

### THE STEAK

Entrecôte with seasonal vegetables and a ponzu sauce

28.50

### THE COD

Panfried codfish with a beetroot salad, roasted baby potatoes and a Salmoriglio sauce

24.50

3  
COURSE  
MENU

32.50

(served between 17:00 - 22:00)

HORS D'OEUVRES TASTING

Daily changing selection from  
our hors d'oeuvres counter



CHEF'S CHOICE OF THE DAY



CAKE ROOM TASTING

Selection of pastries from our  
extraordinary cake room

## SOUPS

(served between 17:00 - 22:00)

### TOMATO SOUP

Tomatoes with basil oil  
7.50

### PASQUALE'S PUMPKIN SOUP

Marinated pumpkin with tandoori spices  
and potato with vadouvan  
11.00

## STARTERS

### COD

Cauliflower puree with vadouvan, crème of broccoli  
and a spicy oil  
12.50

### TUNA

With avocado mousse, sushi rice, wakamé  
and a wasabi mayonnaise  
14.00

### DUCK CONFIT

In a cannoli of brique with miso,  
green herbs and a black garlic mayonnaise  
13.00

### CARPACCIO

Smoked, salted beef with peppers, quail egg,  
Parmesan crisp and an olive crumble  
12.50

### BEETROOT STRUCTURES

Beetroot carpaccio, grilled beetroot, beetroot sorbet  
with a yogurt-goat cheese mayonnaise  
10.00

### GREEN SALAD

7.50

# MAIN COURSES

(served between 17:00 - 22:00)

## ROULEAU OF CHICKEN

With mozzarella, smoked chicken, baby potatoes,  
mushrooms and a white wine sauce

22.50

## RISOTTO

With jus de veau and forrest mushrooms

18.50

## THE STEAK

Entrecôte with polenta, onion marmalade,  
Jerusalem artichoke and an onion-ponzu sauce

30.50

## GNOCCHI

with pumpkin, broccoli and Alkmaarse blue cheese

14.50

## COD

with iceberg lettuce, a carpaccio of prawns and mussels

29.50

## TUNA STEAK

With baby potatoes, red onions, mushrooms  
and a sauce with Amsterdam onions

29.50

## DISH OF THE DAY

Daily price

(ask your waiter)

## THE KRASNAPOLSKY BURGER

Prime beef burger with Old Amsterdam cheese,  
pork belly bacon, Krasnapolsky yogurt cream,  
lettuce, tomato, red onions and gherkins  
on a homemade brioche bun

17.50

## SIDE DISHES

Fresh fries 4.50

Seasonal vegetables 5.00

Salad 4.50



## DESSERTS

(served between 11:00 - 22:00)

EXTREME MILKSHAKE  
'Speculaas', raspberries or chocolate  
(ask your waiter)  
7.50

CHOCOLATE MOUSSE  
Mandarin, pure chocolate  
and tabasco  
7.50

KRASNAPOLSKY'S NITRO  
DECONSTRUCTED PINEAPPLE PIE  
White chocolate, pineapple gel  
with live nitrogen ice cream  
9.50

DUTCH CHEESE PLATTER  
Selection of Dutch cheeses served with 'kletzen' bread  
and fig marmalade  
12.50

CAKE ROOM TASTING  
Selection of pastries from our  
Extraordinary cake room  
8.50

# SPARKLING WINES

		
<b>Serge Mathieu</b>	12.50	75.00
<b>Champagne Brut Tradition</b>		
France, Champagne - Pinot Noir		
Intense fruit flavors / full of taste / long rich ending		
<b>Laurent Perrier Brut</b>	17.00	99.50
<b>Vintage Champagne A.C.</b>		
France, Champagne - Pinot Noir and Chardonnay		
Refined / pineapple / dried apricot / almond		
<b>Vilarnau Cava Brut Reserva D.O.</b>	7.50	42.50
Spain, Penedes - Macabeo, Parellada and Xarel.Lo		
Soft mousse / fruity / mild acidity		
<b>Laurent-Perrier Cuvée Rosé</b>		130.00
<b>Brut Champagne A.C.</b>		
France, Champagne - Pinot Noir		
Soft mousse / refined / red fruit		
<b>La Tordera Spumante Rosé</b>	8.00	45.00
<b>Brut Cuvée di Gabry</b>		
Italy, Veneto - Merlot, Incrocio Manzoni		
Aromatic / red fruit / citrus / vanilla		

# WHITE WINES

		
<b>Vallée Blanche Viognier</b>	6.40	32.00
France, Languedoc - Viognier		
Soft mousse / fresh / tropical fruit / white flowers		
<b>Pinot Blanc Réserve, Boeckel A.C.</b>	8.70	40.00
France, Elzas - Pinot Blanc		
Dry / sweet / nutty / fruity		
<b>Domaine Thibault Pouilly-Fumé</b>	13.50	65.00
France, Loire - Sauvignon Blanc		
Dry / citrus / gooseberry / flint		
<b>William Fèvre Chablis A.C.</b>	15.00	75.00
France, Chablis - Chardonnay		
Fresh / juicy / citrus / minerality		
<b>Tormaresca Paiara Bianco I.G.T.</b>	5.50	27.50
Italië, Puglia - Bombino and Chardonnay		
White fruit / fresh acids		

<b>Tenuta Sant'Antonio Scaia Bianca</b>	<b>8.50</b>	<b>39.50</b>
Italy, Veneto - Garganega, Chardonnay, Trebbiano Aromatic / exotic / apple / pear / jasmine		
<b>Elena Walch Pinot Grigio</b>	<b>11.50</b>	<b>52.50</b>
Italy, Alto Adige - Pinot Grigio Refined / fresh / spicy / flowers / pear		
<b>Beronia Rueda Verdejo D.O.</b>	<b>6.00</b>	<b>30.00</b>
Spain, Rueda - Verdejo Citrusfruit / flowers		
<b>Weingut Martinshof Riesling Kabinett Trocken Qw.</b>	<b>7.80</b>	<b>37.00</b>
Germany, Rheinhessen - Riesling Dry / fresh / fine minerals		
<b>Kurt Angerer Grüner Veltliner Kies</b>	<b>10.00</b>	<b>47.50</b>
Austria, Kamptal - Grüner Veltliner Juicy / exotic fruit / green apple		
<b>Tüzko Chardonnay Barrique</b>	<b>5.80</b>	<b>29.00</b>
Hungary, Bácsaapáti - Chardonnay Rich smell / apple / spices		
<b>Boschendal 1685 Sauvignon Blanc Grand Cru</b>	<b>6.60</b>	<b>33.00</b>
South Africa, Franschhoek - Sauvignon Blanc, Semillon Nice aromas / creamy flavour / minerals		
<b>Viu Manent Sauvignon Reserva</b>	<b>6.80</b>	<b>33.50</b>
Chili, Colchagua - Sauvignon Blanc Green apple / gooseberry / fresh citrus		

## ROSE WINES

		
<b>Domaine Sainte Lucie MIP Classic Rosé</b>	<b>9.50</b>	<b>42.50</b>
France, Provence - Cinsault, Syrah, Grenache Light pink / fresh / subtle / red fruit		
<b>Tormaresca Paiara Rosato I.G.T.</b>	<b>5.50</b>	<b>27.50</b>
Italy, Puglia - Negroamaro Subtle / fruity / wild roses / citrusfruits		

# RED WINES

		
<b>L' Auréole Rouge</b>	5.90	29.50
France, Languedoc (-Roussillon) - Merlot Subtle / juicy / wild strawberries / cherries / herbs		
<b>Syrah Abbotts Delaunay</b>	7,00	35,00
France, Roussillon - Syrah Red fruit / wood aging / long aftertaste		
<b>Domaine Chavy-Chouet</b>	12.50	59.50
<b>Bourgogne Rouge 'La Taupe'</b>		
France, Bourgogne - Pinot Noir Cherries / black berries / subtle wood		
<b>Château des Jacques Fleurie</b>	15.00	75.00
France, Burgenland - Pinot Noir Elegance / silky tannins		
<b>Château La Tour Chantecaille</b>		85.00
<b>Saint-Emilion Grand Cru</b>		
France, Bordeaux - Merlot, Cabernet Franc Chic / wooden aged / dark cherries / spices		
<b>Villa Giada Barbera d'Asti Surì</b>	8.20	38.50
Italy, Piemonte - Barbera Juicy / fresh cherries / strawberries / structured		
<b>Antinori Pèppoli Chianti Classico D.O.C.G</b>	10.80	49.00
Italy, Toscane - Sangiovese, Merlot en Syrah Red fruit / woodtones / soft tannins		
<b>Ramón Roqueta Tempranillo</b>	5.50	27.50
Spain, Catalunya - Tempranillo, Cabernet Sauvignon Creamy / round / black fruit / laurel		
<b>Bodegas Borsao Bole D.O.</b>	6.20	31.00
Spain, Zaragoza - Granacha en Syrah Subtle flavour / ripe fruit flavour / spices		
<b>Dornfelder Trocken, Weingut Martinshof</b>	11.00	50.00
Germany, Pfalz - Dornfelder Fruity / soft / uncomplicated / harmoniously		
<b>Boschendal Larone Shiraz Mourvèdre</b>	5.80	29.00
South Africa, Franschhoek - Shiraz, Mourvèdre Soft flavor / intense fruit / ripe tannins		
<b>Vina Haras de Pirque Carmenere Reserva</b>	8.50	42.50
Chili, Maipo Valley - Carménère, Cabernet Sauvignon Juicy tannins / fresh red fruit		
<b>Bodega Norton Malbec Reserva</b>	9.40	47.00
Argentina, Mendoza - Malbec Round / meaty flavour / good structure of ripe black fruits		

Our waiters are happy to assist you with any questions concerning food allergies.  
All prices are in euros and include VAT and service.

# DESSERT WINES



## **Boschendal Vin D'or**

9.50 47.00

South Africa - Franschhoek - Chenin Blanc  
and Weisser Riesling

Tropical fruit / citrus fruit / nice balance

## **Cosecha Tardia Late Harvest**

5.50 26.00

### **Winemaker's Selection**

Argentina - Mendoza - Grüner Veltliner and Chardonnay

Sweet fruit/ balanced acidity

## SOFT DRINKS

Coca Cola	3.75
Coca Cola Light	3.75
Coco Cola Zero	3.75
Fentimans Tonic (200ml)	5.50
Fentimans Victorian Lemonade (275ml)	6.00
Fentimans Rose Lemonade (275ml)	6.00
Fever Tree Indian Tonic (200ml)	5.50
Fever Tree Mediterranean Tonic (200ml)	5.50
Fever Tree Ginger Ale (200ml)	5.50
San Pellegrino Aranciata (200ml)	5.00
San Bitter (100ml)	3.75
Fuze Ice Tea	3.75
- Sparkling	
- Green Tea	
- Black Tea Peach Hibiscus	
San Pellegrino	
- 0.25L	3.75
- 0.75L	6.50
Aqua Panna	
- 0.25L	3.75
- 0.75L	6.50

## JUICES

Freshly squeezed orange juice	4.75
Apple juice	3.75
Tomato juice	3.75
Cranberry juice	4.25

## BEERS

Heineken draft	4.50
Duvel	5.25
La Chouffe	5.25
Heineken 0.0%	4.50
Wieckse Witte	4.50
Brouwerij 't IJ - Natte / Local dark beer	6.25
Brouwerij 't IJ - Zatte / Local amber beer	6.25

## APERITIFS

Tio Pepe Dry Sherry	5.50
Red Port	5.50
Campari	5.50

## MIXERS

Tanqueray No. 10 & Fentimans Tonic	13.00
Hendrick's Gin & Fever Tree Indian Tonic	14.00
Cuba Libre	10.25

## SPIRITS

Jonge Jenever	4.50
Oude Jenever	4.50
Jagermeister	5.50
Bacardi White	6.50
Grey Goose Vodka	7.50
Belvedere Vodka	7.50
Jack Daniels	7.25
Johnnie Walker Red	7.50
Oban 14 years	9.25
Talisker 10 years	9.25
Jameson	7.50
Rémy Martin V.S.O.P.	8.50
Rémy Martin X.O.	21.00

## LIQUEURS

Baileys	6.50
Tia Maria	7.50
Licor 43	7.50
Grand Marnier	7.50
Disaronno	7.50
Sambuca	7.50
St. Germain	9.50

## SNACKS

### DUTCH BITTERBALLS WITH MUSTARD-MAYONNAISE

7.50

### DUTCH CHEESE PLATTER Selection of Dutch cheeses served with 'kletzen' bread

12.50

### TANDOORI NUT MIX

1.50



NH COLLECTION

GRAND HOTEL KRASNAPOLSKY