

CAFÉ
VISSCHER



ENGLISH

Welcome to Café Visscher

Together with my team, led by Bram and Jens, I hope you'll feel right at home here. To me, Café Visscher is a hospitable place for all moments of the day. A place where you can enjoy a drink and a quick bite at the bar, as well as an extensive dinner. Above all, a place where we serve quality food and drinks without frills.

Beside my passion for cooking and good food, I enjoy great wines. Our wine list offers a wide range of wines, and to make your choice perhaps a bit easier we have highlighted our own personal favourites with a heart.

If you are looking for something even more special, please ask for the little book with rare finds we have collected over the years. We are more than happy to assist you where needed.

So lean back, be yourself, and enjoy everything we have to offer!

On behalf of the whole team, Arie

Bar bites

All day

Bread 6

With salted butter

Green olives 5

José Lou

Zeeland oyster per piece

Classic 4

Cucumber, dashi, Hollandaise 5

Beetroot, crème fraîche, shiso 5

Pata Negra 15

50 grams

Egg and caviar 17

Egg, Hollandaise, Perle Imperial caviar

Tuna tataki 15

Tuna, spicy salad, wasabi

Toast smoked eel 8

Toasted brioche, cream cheese, smoked eel

Toast burrata 7

Toasted brioche, burrata, Ortiz anchovies

Toast foie gras 15

Toasted brioche, fried foie gras, Pata Negra, balsamic onions

Toast steak tartare 8

Toasted brioche, steak tartare, horseradish

Veal 'bitterballen' 8

With mustard

6 pieces

Aged cheese croquettes 10

With smoked paprika emulsion

6 pieces

Grey shrimp 'bitterballen' 12

With lemon mayonnaise

6 pieces

Lunch

12:00 – 15:00

Eggs Florentine 13

Toasted brioche, spinach, Hollandaise

Eggs Benedict 14

Toasted brioche, ham, Hollandaise

Eggs Royale 15

Toasted brioche, smoked salmon, Hollandaise

Toast Cannibale 16

Toasted sourdough, spicy beef tartare, pickles

Toast pastrami 17

Toasted sourdough, pastrami, aged cheese, mustard

Toast smoked salmon 16

Toasted sourdough, smoked salmon, cream cheese, cucumber

Toast Pata Negra 17

Toasted sourdough, Pata Negra, burrata, tomato

Salad panzanella 16

Romaine, aged cheese, tomato, red pepper, basil

Tuna salad 18

Tuna tataki, romaine, tomato, egg

Chef's Lunch Menu

3 courses 46

Sides

Bread with salted butter 6

French fries with mayonnaise 6

Green salad with aged cheese 5

Cauliflower with cheese sauce and kimchi 6

Desserts

Selection of cheeses 16

By Fromagerie Bon

Sticky toffee pudding 13

Salted caramel, Amarena cherries, tonka bean ice cream

White chocolate flan 12

Mango, basil

Starters and Entrees

Steak tartare 16

Egg yolk, picalilli, lovage

Norway lobster 21

Asparagus, curry, Hollandaise

Pork belly 19

Smoked eel, XO sauce

Watermelon 14

Tomato, feta cheese, shiso

Shrimp cocktail 19

Grey shrimps, cocktail sauce

Lobster soup 16

Grey shrimps, tarragon, crème fraîche

Marinated leeks 13

Mojo rojo, black garlic, smoked almonds

Add caviar 20

10 grams Perle Imperial caviar

Mains

Corn-fed chicken 27

Asparagus, morels, wild garlic

Aubergine 22

Stracciatella, tomato

Cod 25

Fennel, anchovies, piment d'Espelette

Seabream 27

Creamy leek, spinach, sauce Grenobloise

Pointed cabbage 21

Aged cheese, mustard, soy beurre blanc

Sides

French fries with mayonnaise 6

Green salad with aged cheese 5

Bread with salted butter 6

Cauliflower with cheese sauce and kimchi 6

Steak frites

Served with French fries and a green salad

Steak tartare

Classic 25

Egg yolk, picalilli, lovage 29

Rump steak 25

Sirloin steak 29

Côte de Boeuf (1 kg.) 95

For 2-3 people

Minimum preparation time 40 minutes

Steaks are served with a choice of:

Green peppercorn sauce

Red wine jus

Beurre maison

Add foie gras 12

Desserts

Selection of cheeses 16

By Fromagerie Bon

Sticky toffee pudding 13

Salted caramel, Amarena cherries, tonka bean ice cream

White chocolate flan 12

Mango, basil

Rhubarb 11

Lemon, yoghurt, raspberry

Bonbon per piece 1,75

Madeleine per piece 2,5

