

English Menu

GRAND CAFÉ *Fanfare* GIETHOORN



www.fanfaregiethoorn.nl

For fun and so much more



Dear guests,

We are proud to tell you that we've received a certificate of excellence at TripAdvisor. Do you leave us a nice review too?



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Snacks and small appetizers

Farmers bread **6,75**
Crème cheese- tomato chutney-nuts

Giethoorn appetizer adventure
A surprise from the chef. Both warm and cold.
(10 x) **12,50** (20 x) **21,00** (30 x) **28,50**



De Jong "bitterballen" typical Dutch
(8 stuks) **7,75** (16 stuks) **13,50**
With mustard mayonnaise

Several warm snacks Van Dobbe
(8 stuks) **8,75** (16 stuks) **14,50**
meatballs, chicken nuggets, cheese soufflés
and veal bitterbal

Truffle fries with Parmesan cheese ✓ **6,75**
with truffle mayonnaise and salt

Oysters & lime **each** **3,50**
Zeeuwse Creuses with lime and pepper



Can of sardines 'la perle des dieux' **11,50**
Imported from France, with lime, toast and
butter

Wine tasting **11,50**
5 different kinds of wine with a touch of
Holland, nice way to taste.

Beer tasting **11,50**
5 different kinds of beer with a touch of
Holland, nice way to taste.

Dutch Gin tasting **11,50**
Tasting of Dutch "Van Wees" gin.

Summer favorites



Aperol spritz (always tasty) Iced with Cava, sparkling water and oranges	6,50
Cuba Libre	7,50
Hugo Home made with Cava, fresh mint, lime	5,50
Long Island Iced tea Vodka - tequila - rum - triple sec - lemonjuice - cola	7,50
Mojito A Cuban drink with rum- lime juice- sugar- sparkling water- ice - fresh mint.	7,50
Mojito Strawberry	7,50
Caipirinha Made of Brasilian drink Cachaca	6,50
Gin & Jonnie Dutch Fever-Tree tonic water- orange- star anise	10,50
Sangria Nice and Spanish Glass  5,50 1/2 liter 12,50 1 liter 19,50	
Cava from Spain Anna de Codorniu Mediterrania ice (served on the rocks)	 27,50  5,25
Champagne Pommery	 47,50

Fresh tea **Served with honey** **3,75**

Fresh mint
Fresh mint and orange
Tea with licorice sticks
Fresh ginger
Fresh ginger and lemon
Fresh orange and lemon
Fresh thyme and orange

Non alcoholic

Crodino Sparkling bittersweet and refreshing	3,25
Homemade icetea Our chef makes it with his own recipe	3,75
Homemade lemonade From lemons and grapefruit	3,75



Homemade Ginger Ale With ginger, fresh mint and lime	3,75
Virgin Mojito Lime juice – sugar - sparkling water – ice -mint	3,75

Enjoy the moment!

FANFARE

BREAD SPECIALTIES

*All with daily baked fresh farmers bread
(dishes can be ordered till 16.00)*

“Croque Monsieur” 8,50

Toasted bread with ham and cheese with
Béchamel sauce on top

Farmers bread with smoked salmon 12,50

With Dutch shrimps, lime mayonnaise,
red onion and capers

Toast with smoked eel and mackerel 15,50

radish, cucumber

Croquettes Roll (beef) 9,50

Two meat croquettes with mustard
mayonnaise

Lunch Fanfare 9,50

Warm ham with baked mushrooms, onions,
sweet peppers and sate sauce

MEAL SALADS

Salad Caprese ✓ 11,50

tomato- burrata cheese-basil

Summer Salad ✓ 11,50

broccoli - celery, avocado – radish – salad -
cherry tomatoes – cucumber - garlic croutons

Summer Salad Fish 16,50

seabass- salmon- mackerel

Summer Salad Half a Lobster 18,50

Summer Salad Carpaccio (beef) 14,50

Truffle fries with Parmesan cheese ✓ 6,75

Gieters noon 13,75

Farmers bread, cup of soup, smoked salmon
with lobster-mayonnaise and pepper, 2 truffle
bitterbals, old Amsterdam cheese, carpaccio



Allergies? Please tell us! / Allergien? Bitte sagen Sie uns!

✓ dishes are vegetarian/ Vegetarier Gerichte

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WHAT TO CHOOSE?

OUR STARTERS

Farmers bread	6,75
Crème cheese- tomato chutney-nuts	
Mushroom Pie ✓	8,75
Salad Caprese ✓	11,50
tomato- burrata cheese-basil	
Carpaccio thick sliced (beef)	11,50
Parmesan cheese- trufflemayonaise- truffle bitterbal	
Smoked Ribeye	11,50
green asparagus- sweetsour cucumber	
Dutch Shrimp cocktail	13,50
Oysters & lime 5	12,50
	
Smoked Salmon and Dutch Shrimps	13,50
dillmayonaise- salad	
“Volendam” Eel	14,75

CUP OF SOUP?!

Tasting soups **8,50**
All three little soups

Tom kha kai **6,50**
Thai chickensoup- coconutmilk- lemongrass

Onion soup ✓ **5,50**
With croutons and rasped cheese

Sweet potato soup with shrimps **7,50**

MAIN COURSES

All served with salad and potato dish

Empanadas ✓ **16,50**
Salsa criolla

Pasta Tartufo ✓ **17,50**
roasted tomatoes- mushrooms- truffle

Spicy King prawns pasta **19,50**
roasted tomatoes- king prawns- zucchini-
Parmesan cheese

Gratinated Lobster **32,50**
Parmesan cheese- garlic- lobstermayonaise

Sea Bass **21,50**
Salsa criolla

Grilled Spareribs - chips and salad **21,50**

Homemade Fanfare beef burger **16,50**
topped with French cheese- onion- salsa
served with truffle chips

"Texels" Lamb knuckle **21,50**
gravy- carrot- celery root

Coq au vin (Chicken in wine) **20,50**
celery root- red wine- sweet potato- carrot

Roastpork **19,50**
Roasted pork from a nearby farm. Marinated
in honey, muscovado sugar, slowly cooked at
62°C

Steaks (koe)
Lady steak (150 gr) **18,50**
House Steak (200 gr) **22,50**
Big Steak (300 gr) **27,50**

Chef's Special (beef and lobster)

p.p.32,50

(ordering by 2 persons 550 gram matured
rib steak and ½ lobster, price per person)

Side dishes

* Season vegetables	3,50
* Chips , piccalilly mayonaise	3,50
* Truffle Fries with Parmesan and Trufflemayonaise	
* Baked duckliver	5,00
* ½ lobster	12,50
* Mushroom sauce	2,50
* Salsa criolla	2,50
* Pepper sauce	2,50
* Stroganoff sauce	2,50
* Garlic butter	2,50

For the Kids

(till 10 years old)

Small soup Choice of a home-made soup	2,00
Kids pancake With syrup and powdered sugar	4,75
Kids plate with chips and a snack Minced-meat hotdog or chicken wings or a beef croquette with applesauce and mayonnaise	6,95
Pasta Bolognese Kids portion with cheese	7,50
Spareribs With chips and mayonnaise	9,95
Children's ice cream with surprise	4,00

Fruit on a stick **3,25**
Made of fresh fruit. Free of gluten and lactose.



DESSERTS

Sorbet with fresh fruit or strawberries 8,50
Vanilla ice with whipped cream and fresh fruit or strawberries



Crème Brûlée **7,25**
Vanilla ice with whipped cream

White chocolate lady **7,50**
White chocolate ice cream, chocolate sauce, Crumble Tony Chocology caramel/seasalt

Pecan pie-Vanilla Ice **8,50**
With a crispy bottom and Frangipane, a sweet filling of nuts, with vanilla ice cream and whipped cream

Chocolate peanut butter **8,50**
Peanutbutter crunch, milky chocolate, caramel, brownycake, cream

Red Velvet cake-Vanilla Ice **8,50**
Chocolate, buttermilk, cream cheese frost

Tasting dessert (minim. 2 pers.)p.p. **9,00**

For dessert lovers



Glass of dessert wine **4,50**

Coffee Complete **6,00**
Choice of coffee with chocolates and a small liquor

Hot drinks

Served with Dutch candy

Café lungo 2,60 / 3,50

Americano 2,60 / 3,50

Espresso 2,60 Doppio 3,50

Espresso con panna 3,75

Cappuccino 2,85 / 3,60

Chai Tea Latte 3,75

Latte macchiato 3,75

Extra with taste of Monin Syrups 0,50

Salted caramel

Hazelnut

Brownie

Apple pie

Vanilla

Hot chocolate milk 3,35

Make your own chocolate with white and brown Callebaut chocolate pearls
with rum, amaretto 6,50

With whipped cream 0,60



Fresh tea Served with honey

Fresh mint tea 3,75

Fresh mint tea with orange 3,75

Tea with licorice sticks 3,75

Fresh ginger tea 3,75

Fresh ginger tea with mint 3,75



Tea 2,65

In different flavours

Ceylon

Earl Grey

Green Tea

Rooibos citrus

Moroccan mint

Oolong peach

Homemade pastries

Homemade cookies 1,50

Check our bar

Apple pie with cream 3,75

Arretjescake 3,00

Chocolatecake with biscuits and cream

Gietsere soes 3,95

A puff with chocolate sauce and eggnog

DRINKS

Fruitjuice & Sodas

- Fresh orange juice 3,75
- Homemade ice tea 3,75
- Homemade lemonade 3,75
- Homemade Ginger Ale 3,75
- Dubbelfris apple & peach 2,80
 - Apple juice 2,80
 - Rivella 2,80
 - Crodino 3,75
 - Bitter lemon 2,65
 - Tonic 2,65
- Coca Cola (zero) 2,65
- Fanta orange or berries 2,65
- Sprite 2,65
- Spa Blauw of Rood 2,65
- Fuze tea Sparkling Lemon 2,80
- Fuze tea Green Tea 2,80
- Fristi, Chocomel 2,80
- 0,75 liter of sparkling or still water 5,00
- Iced water with lemon, 3,00
- oranges and fresh mint



Draft beer

- Grolsch Premium pilsner (25cl) small 2,85
- Grolsch Premium pilsner (40cl) med 4,25
- Grolsch Premium pilsner (50cl) large 5,50

- Geytbier Gekkigeyt (trippel) 4,80
- Weizen van Grolsch (30cl) 4,80
- Weizen van Grolsch (50cl) 6,00
- Grimbergen Dubbel 4,80

Our draft beers are changing, ask us

Bottled beer

- Grolsch 0,0 % (non alcoholic) 3,50
- Radler 0,0 % / 2,0 % (with lime) 3,75
- Liefmans rosé beer 3,75
- La Trappe blond 5,00
- La Trappe tripel 5,40
- La Trappe witbier (white) 4,80
- Duvel, Pauwel Kwak (Belgium beers) 5,40

We are brewing our own local "Geytbier"
since June 2016
with ingredients from the "Weerribben-Wieden"

- Geytbier Zonnigeyt
(blonde) 4,80
- Geytbier Gekkigeyt
(trippel) 4,80
- Geytbier Bockigeyt
(dark beer) 4,80

DISTILLED & LIQUOR

'young' Gin Ketel 1	2,75
Amsterdam Van Wees Gin	2,75
'old' Gin Van Wees	3,25
Eggnog with cream	3,50
Jägermeister, Vieux, Corenwein	2,90
Sonnema Berenburg, Fanfarebitter	2,90
Port red/white, Martini red/white	4,00
Sherry pale dry/ medium	4,00
Bacardi rum white or brown	4,25
Smirnoff Wodka	4,25
Tequila 1800 reposado	5,00
Jose Cuervo especial Tequila	4,25
Sambuca, Grappa	4,25
Passoa, Safari, Malibu	4,25
Campari	4,25
Amaretto, Baileys, Cointreau	4,25
Licor 43, Drambuie	4,25
Grand Marnier, Tia Maria	4,25
Remy Martin vs 3y	4,25
Remy Martin vsop 5y	5,25

WHISKEYS

Glenmorangie	7,25
Port Wood Finish, Highland	
Glenmorangie	6,25
10 years old, Highland	
Cragganmore	6,25
12 years old, Speyside	
Lagavulin	8,25
16 years old, Islay	
Talisker	6,75
Skye, Islay	
Glenkinchie	6,25
10 years old, Lowland	
Bowmore	6,25
12 years old, islay	
Oban	7,75
14 years old, Highland	
Springbank	7,75
10 years old, Campeltown	
Highland Park	13,50
18 years old, Orkney Islands	
The Glenrothes	6,25
Select reserve, Speyside	
Millstone	7,75
5 years old, Dutch	
Amrut	7,75
2013, Indian	

Gin-tonic

Mombasa 9,50

Fever-Tree tonic water, cinnamon sticks

Mombasa Strawberry 9,50

Fever-Tree tonic water, dried strawberry

Tanqueray 10,50

Fever-Tree tonic water and liquorice

Bulldog Engeland London 10,50

Fever-Tree tonic water, lemon and juniper berries

Hermit Dutch 11,50

Fever-Tree tonic water, orange and mint

Hendricks Gin 10,50

Fever-Tree tonic water and fresh cucumber

Gin & Jonnie Dutch 10,50

Fever-Tree tonic water, orange and star anise



Sparkling wine

Prosecco - Italië 🍷 24,50 🍷 4,25

Cava from Spain

🍷 27,50 🍷 5,25

Anna de Conorniu Mediterrania ice

Champagne "Pommery"

Brut Classic 🍷 52,50

White wine

Elevado - Sauvignon blanc/chardonnay –

Mendoza - Argentinië 🍷 19,50 🍷 4,00

Weingut Dürnberg - Grüner Veltliner

Tradition – Oosterrijk 🍷 28,50 🍷 5,50

Boschendal - Sauvignon Blanc – Zuid afrika

🍷 25,50 🍷 4,75

Delas – Viognier – Languedoc roussillon -

Frankrijk 🍷 25,50 🍷 4,75

Portillo - Chardonnay - Mendoza - Argentinië

🍷 26,50 🍷 5,00

Trimbach – Gewurztraminer – des Seigneurs

de Ribeaupierre 2005 – Alsace – Frankrijk

🍷 64,50

Grand Régnard - Chardonnay – Chablis –

Frankrijk 🍷 47,50

De Ladoucette - Sauvignon blanc – Pouilly

Fumé – Frankrijk 🍷 49,50

Bernardus - Sauvignon blanc – Californie –

Amerika 🍷 34,50

Bernardus - Chardonnay– Californie –

Amerika 🍷 42,50

Rosé wijn

Selected Casal Viel Rosé, Frankrijk

🍷 19,50 🍷 4,00

Red wine

Elevado - Cabernet Sauvignon/Shiraz –

Mendoza - Argentinië 🍷 19,75 🍷 4,00

El Castilla, Syrah, Spanje 🍷 26,50 🍷 5,00

Portillo - Malbec - Mendoza – Argentinië

🍷 24,50 🍷 4,75

Pinot noir "Salentein barrel selection"

Mendoza - Argentinië 🍷 32,50 🍷 6,50

Tommasi –

Corvina/Rondinella/Vernese/Molinara -

Veneto - Italie 🍷 36,50 🍷 7,00

Chateau Reignac 2005 - Merlot/Cabernet

Sauvignon - Bordeaux - Frankrijk 🍷 57,50

Chateau Musar, Bekaa Valley, Libanon

🍷 57,50

Bernardus "Marinus"- cabernet
franc/cabernet sauvignon/merlot/petit

verdot Californie 🍷 57,50

Dessert wijn

Torres - Floralis – Moscatel - Spanje

🍷 22,50 🍷 4,50