



GRANDCAFÉ
FANFARE
GIETHOORN

 ENGLISH MENU

OF THE YEAR 1958



GRANDCAFÉ
FANFARE
GIETHOORN

**WELCOME
TO THIS
ACTUALLY
STRANGE
VILLAGE**

THE PEOPLE HERE ARE VERY COMMON,
BUT WE HAVE SO MUCH WATER HERE THAT THERE
IS NO PLACE IS FOR STREETS.





WITH DRINKS

Farmers bread

Crème cheese- tomato chutney-nuts

6,75

Giethoorn appetizer adventure

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

From 12.50

De Jong "bitterballen" typical Dutch

With mustard mayonnaise (8 stuks 7,75) (16 stuks 3,50)

From 7,75

Several warm snacks Van Dobbe

meatballs, chicken nuggets, cheese soufflés and veal bitterbal (8 stuks 8,75) (16 stuks 14,50)

From 8,75

Truffle fries with Parmesan cheese

with truffle mayonnaise and salt

6,75

Oysters & lime

Zeeuwse Creuses with lime and pepper

3,50

Can of sardines 'la perle des dieux'

Imported from France, with lime, toast and butter

11,50

Wine tasting

5 different kinds of wine with a touch of Holland, nice way to taste.

11,50

Beer tasting

5 different kinds of beer with a touch of Holland, nice way to taste.

11,50

Dutch Gin tasting

Tasting of Dutch "Van Wees" gin.

11,50

Board with small appetizers

Farmers bread - cream cheese - aioli - olives - Reypenaer - mackerel - burrata with tomato - smoked ribeye - almonds - chicken wings - chili sauce

21.50

Board with small appetizers de luxe

Farmers bread - cream cheese - aioli - olives - smoked salmon - Dutch shrimp - sardines - reypenaer cheese - mackerel - smoked ribeye - chicken wings - chili sauce - sliced carpaccio - almonds

27.50



THE QUEEN OF DUTCH SNACKS: THE ONE AND ONLY BITTER BALLS! THESE BREADCRUMB-COVERED BALLS HAVE CREAMY MEAT-RAGOUT FILLINGS, TRADITIONALLY MADE WITH BEEF, BEEF BROTH, FLOUR, AND SEASONINGS



 vegetarian

Allergies? Please tell us!

LET YOURSELF BE SURPRISED BY OUR CHEF

SHARING MENU

Fanfare Tasting of Various starters

A whatnot with fish, meat
and a small soup

Surprise dish:

Here too, the chef will surprise you with
a sharing of different dishes, served with
Potato and vegetable garnish.

Chef's dessert

Tasting of several small desserts.
This menu can be ordered per table.

39,50



THE CLASSIC IN OUR OWN WAY



Gieters noon

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

13,75



FANFARE IS A DUTCH COMICAL
FEATURE FILM FROM 1958, DIRECTED
BY BERT H. THE FILM WAS RECORDED
IN THE VILLAGE OF GIETHOORN AND
BELONGS TO THE MILESTONES OF THE
DUTCH FILM HISTORY.



BREAD SPECIALTIES

“Croque Monsieur”

Toasted bread with ham and cheese with Béchamel sauce on top

8,50

Farmers bread with smoked salmon

With Dutch shrimps, lime mayonnaise, red onion and capers

12,50

Toast with smoked eel and mackerel

radish, cucumber

15,50

Croquettes Roll (beef)

Two meat croquettes with mustard mayonnaise

9,50

Lunch Fanfare

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

9,50

Gieters noon

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

13,75

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



 **vegetarian**

Allergies? Please tell us!



MEALSALADS

Salad Caprese

tomato- burrata cheese-basil

11,50

Summer Salad

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

11,50

Summer Salad Fish

seabass- salmon- mackerel

16,50

Summer Salad Half a Lobster

19,50

Summer Salad Carpaccio(beef)

14,50

Truffle fries with Parmesan cheese

6,75

OUR INGREDIENTS ARE MOSTLY SUSTAINABLE AND COMING DIRECTLY FROM OUR SUPPLIERS. DAILY FRESH BAKED BREAD FROM OUR REGION BAKERY, ROASTED PORK RAISED IN OVERIJSEL, FRESH MEAT AND FISH FROM THE NEARBY AREA. ALL PRODUCTS ARE MADE BY USE WITH GREAT CARING.



BERT H ADVISED MRS.
WAAIER TO BAPTIZE HER
CAFÉ AS A CAFÉ FANFARE.
SHORTLY AFTER THE
PREMIÈRE OF FANFARE IN
OCTOBER 1958, MRS.
WAAIJER FOLLOWS HIS
OPINION.



 **vegetarian**

Allergies? Please tell us!



THE WORLD IS YOUR OYSTER

Oysters & lime

Zeeuwse Creuses with
lime and pepper (*per stuk*)

3,50





TASTE SUMMER AT GIETHOORN

Summer Salad Fish

Seabass- salmon- mackerel

16,50



WITH MORE THAN 2.6
MILLION CINEMA
VISITORS, THE FILM IS
ON TURKISH FRUIT, THE
MOST SUCCESSFUL DUTCH
FILM OF ALL TIME.



CUP OF SOUP

Onze soepen worden geserveerd met een soepstengel

Tom kha kai

Thai chickensoup- coconutmilk- lemongrass

6,50

Onion soup

With croutons and rasped cheese

5,75

Sweet potato soup with shrimps

7,50

SWEET POTATO SOUP WITH
SHRIMP IS A WARMING YET
REFRESHING SOUP. IT'S GOT
TROPICAL FLAVORS SUCH AS
LEMONGRASS, LIME,
CILANTRO, AND GINGER.



 **vegetarian**

Allergies? Please tell us!



OUR STARTERS

Farmers bread

Crème cheese- tomato chutney-nuts

6,75

Mushroom Pie

8,75

Salad Caprese

tomato- burrata cheese-basil

11,50

Carpaccio thick sliced(beef)

Parmesan cheese- trufflemayonaise- truffle bitterbal

11,50

Smoked Ribeye

green asparagus- sweetsour cucumber

11,50

Dutch Shrimp cocktail

13,50

Oysters & lime 5

12,50

Smoked Salmon and Dutch Shrimps

dillmayonaise- salad

13,50

“Volendam” Eel

14,75



LONG AGO, GEROOKTE PALING (SMOKED EEL) WAS A STAPLE FOOD IN THE NETHERLANDS, BUT DUE TO BOTH SCARCITY AND PRICE IT'S BECOME A SOUGHT-AFTER DELICACY. SMOKED EEL IS NOT ONLY VERY TASTY, IT'S ALSO HEALTHY.



 **vegetarian**

Allergies? Please tell us!



MAIN COURSES

All served with salad and potato dish

Empanadas

Salsa criolla

16,50

Pasta Tartufo

roasted tomatoes- mushrooms- truffle

17,50

Spicy King prawns pasta

roasted tomatoes- king prawns- zucchini- Parmesan cheese

19,50

Gratinated Lobster

Parmesan cheese- garlic- lobstermayonaise

32,50

Sea Bass

Salsa criolla

21,50

Grilled Spareribs - chips and salad

21,50

Homemade Fanfare beef burger

topped with French cheese- onion- salsa served with truffle chips

16,50

"Texels" Lamb knuckle

gravy- carrot- celery root

23,50

THE KNUCKLE IS THE CUT OF LAMB TAKEN FROM THE LOWER SECTION OF THE ANIMAL'S LEGS AND CAN BE FROM THE FRONT LEGS (FORESHANK) OR THE BACK LEGS (HIND SHANK).



 **vegetarian**

Allergies? Please tell us!

Coq au vin (Chicken in wine)

celery root- red wine- sweet potato- carrot

20,50**Roastpork**

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

19,50**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.**

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

32,50**SIDE DISHES**

Season vegetables

3,50

Mushroom sauce

2,50

Chips , piccalilly mayonaise

3,50

Salsa criolla

2,50

Truffle Fries with Parmesan and

Pepper sauce

2,50

Trufflemayonaise

6,75

Stroganoff sauce

2,50

Baked duckliver

5,00

Garlic butter

2,50

½ lobster

12,50

**STEAK AND LOBSTER
DINNER FOR TWO!
THICK, TENDER EYE OF
THE RIBEYE STEAK AND
SWEET SUCCULENT
BABY LOBSTER TAILS
AND SIDES OF CHOICE**

*Allergies? Please tell us!*



DESSERTS

Sorbet with fresh fruit or strawberries

Vanilla ice with whipped cream and fresh fruit or strawberries

8,50

Crème Brûlée

Vanilla ice with whipped cream

7,25

White chocolate lady

White chocolate ice cream, chocolate sauce, Crumble Tony Chocology caramel/seasalt

7,50

Pecan pie-Vanilla Ice

With a crispy bottom and Frangipane, a sweet filling of nuts, with vanilla ice cream and whipped cream

7,50

Chocolate peanut butter

Peanutbutter crunch, milky chocolate, caramel, brownie cake, cream

8,50

Red Velvet cake-Vanilla Ice

Chocolate, buttermilk, cream cheese frost

8,50

Tasting dessert (minim. 2 pers.)p.p.

For dessert lovers

9,00

Glass of dessert wine

4,50

Coffee Complete

Choice of coffee with chocolates and a small liquor

6,00



ABROAD

THE FILM IS ALSO DOING WELL ABROAD. EASTERN EUROPE APPEARS TO BE THE MOST IMPORTANT EXPORT AREA, PERHAPS BECAUSE THE FILM TAKES PLACE IN A APOLITICAL, IDEAL SOCIETY.

Allergies? Please tell us!



GRANDCAFÉ

FANFARE

GIETHOORN

**AND NOW...
ON YOUR
HEALTH!**



HOT DRINKS

Served with Dutch candy

Café lungo	2,65/3,50
Americano	2,65/3,50
Espresso	2,65
Doppio	3,50
Espresso con panna	3,75

Cappuccino	2,85/3,60
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Chai Tea Latte	3,75
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Latte macchiato	3,75
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Extra with taste of Monin Syrups:

Salted caramel, Hazelnut, Brownie, Apple pie, Vanilla	0,50
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Hot chocolate milk

Make your own chocolate with white and brown Callebaut chocolate pearls	3,35
With whipped cream	0,60
with rum, amaretto	6,50

Tea

In different flavours

Ceylon	
Earl Grey	
Green Tea	
Rooibos citrus	
Moroccan mint	
Oolong peach	2,65

Fresh tea

Served with honey

Fresh mint tea	
Fresh mint tea with orange	
Tea with licorice sticks	
Fresh ginger tea	
Fresh ginger tea with mint	3,75

HOMEMADE PASTRIES

Homemade cookies

Check our bar	1,50
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Apple pie with cream	3,75
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Arretjescake

Chocolatecake with biscuits and cream	3,25
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Gietsere soes

A puff with chocolate sauce and eggnog	4,25
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Pecan pie	5,50
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Allergies? Please tell us!

SUMMER DRINKS

ALCOHOLIC BEVERAGES

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 - lemon juice - 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 Brazilian 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)

Bottle **27,50**
Glass **5,25**

Champagne Pommery

52,50

NON ALCOHOLIC

Crodino

Sparkling bittersweet and refreshing **3,75**

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 **4,50**



VIRGIN MOJITO
IS A PERFECT BLEND OF MINT
AND LEMON FLAVOURS INTO A
REFRESHING MIX WHICH
REJUVENATES THE SENSES AND
MAKES YOU CALM AT ONCE.



Allergies? Please tell us!



THERE'S ALWAYS TIME FOR A CUP OF TEA

Tea

Our fresh tea is served with honey. Choose your (combination) flavors.

3,75

*Fresh mint
Fresh Orange
Liquorice*

*Fresh ginger
Fresh lime Lemon
Fresh thyme*

*Fresh lime Grass
star anise*



TO DRINK IS A SMALL MATTER TO BE THIRSTY IS EVERYTHING

FANFARE HOMEMADE DRINKS

Homemade ice tea

Made by our chef, according to our own recipe **3.75**

Homemade lemonade

Lemon and lime **3.75**

Homemade Ginger Ale

Ginger, mint and lime **3.75**





WIJNEN

SPARKLING WINE

Prosecco - Italië
Anna de Conorniu Mediterrania ice Cava from Spain
Champagne "Pommery" Brut Classic



4,25	24,50
5,25	27,50
	52,50

WHITE WINE

Elevado - Sauvignon blanc/chardonnay - Mendoza - Argentinië
Weingut Dürnberg - Grüner Veltliner Tradition - Oostenrijk
Boschendal - Sauvignon Blanc - Zuid afrika
Delas - Viognier - Languedoc roussillon - Frankrijk
Portillo - Chardonnay - Mendoza - Argentinië
Trimbach - Gewurztraminer - des Seigneurs de Ribeaupierre 2005 - Alsace - Frankrijk
Grand Régnard - Chardonnay - Chablis - Frankrijk
De Ladoucette - Sauvignon blanc - Pouilly Fumé - Frankrijk
Bernardus - Sauvignon blanc - Californie - Amerika
Bernardus - Chardonnay - Californie - Amerika

4,00	19,50
5,50	28,50
4,75	25,50
4,75	25,50
5,00	26,50
	64,50
	47,50
	49,50
	34,50
	42,50

ROSÉ WIJN

Selected Cazal Viel Rosé, Frankrijk

4,00	19,50
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RED WINE

Elevado - Cabernet Sauvignon/Shiraz - Mendoza - Argentinië
El Castilla, Syrah, Spanje
Portillo - Malbec - Mendoza - Argentinië
Pinot noir "Salentein barrel selection" Mendoza - Argentinië
Tommasi - Corvina/Rondinella/Vernese/Molinara - Veneto - Italie
Chateau Reignac 2005 - Merlot/Cabernet Sauvignon - Bordeaux - Frankrijk
Chateau Musar, Bekaa Valley, Libanon
Bernardus "Marinus"- cabernet franc/cabernet sauvignon/merlot/petit verdot Californie

4,00	19,75
5,00	26,50
4,75	24,50
6,50	32,50
7,00	36,50
	57,50
	57,50
	57,50

DESSERT WIJN

Torres - Floralis - Moscatel - Spanje

4,50	22,50
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Heeft u een allergie? Meld het ons!

BEER TASTING

Our beer shelf

Beer tasting of five different beers. We have a selection of our Dutch beers made with Of course our own Geytbier. A nice way to taste different beers.

11,50



WINE TASTING

Our wine shelf

Wine tasting of five different wines. We have made a selection of our wines with a Dutch touch. A nice way to taste different wines.

11,50





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, oranges and fresh mint	3,00

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

DRAFT BEER

Grolsch Premium pilsner (25cl) small	2,80
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

GEYTBIER

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

DISTILLED & LIQUOR

Amsterdam Van Wees Gin	2,75
'old' Gin Van Wees	3,25
Eggnog with cream	3,50
Corenwein van Wees	3,75
Sonnema Berenburg, Fanfarebitter	2,90
Port red/white, Martini red/white	4,00
Sherry pale dry/ medium	4,00
Havana rum white or brown	4,25
Havana 7 years	5,25
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



Allergies? Please tell us!

GIN-TONIC

Mombasa

Fever-Tree tonic water, cinnamon sticks **9,50**

Mombasa Strawberry

Fever-Tree tonic water, dried strawberry **9,50**

Tanqueray

Fever-Tree tonic water and liquorice **10,50**

Bulldog Engeland London

Fever-Tree tonic water, lemon and juniper berries **10,50**

Hermit Dutch

Fever-Tree tonic water, orange and mint **11,50**

Hendricks Gin

Fever-Tree tonic water and fresh cucumber **10,50**

Gin & Jonnie Dutch

Fever-Tree tonic water, orange and star anise **10,50**

Talisker

Skye, Islay **6,75**

Glenkinchie

10 years old, Lowland **6,25**

Bowmore

12 years old, islay **6,25**

Oban

14 years old, Highland **7,75**

Springbank

10 years old, Campeltown **7,75**

Highland Park

18 years old, Orkney Islands **13,50**

The Glenrothes

Select reserve, Speyside **6,25**

Millstone

5 years old, Dutch **7,75**

Amrut

2013, Indian **7,75**

WHISKEYS

Glenmorangie

Port Wood Finish, Highland **7,25**

Glenmorangie

10 years old, Highland **6,25**

Cragganmore

12 years old, Speyside **6,25**

Lagavulin

16 years old, Islay **8,25**



Allergies? Please tell us!