

English Menu

GRAND CAFÉ *Fanfare* GIETHOORN



www.fanfaregiethoorn.nl

For fun and so much more

Snacks and small appetizers

- Farmers bread** 6,75
With Hummus and tomato/nuts dip
- De Jong "bitterballen"** typical Dutch
(8 stuks) 8,50 (16 stuks) 14,50
With mustard mayonnaise
- The best Dutch warm snacks**
(8 stuks) 9,50 (16 stuks) 15,50
meatballs, chicken nuggets, cheese soufflés
and veal bitterbal
- Truffle fries with Parmesan cheese** 7,50
with truffle mayonnaise and salt
- Cheeseplatter Fanfare** 14,50
Reypenaer Cheese - Blue de Wolvega cheese –
Brie – Surprise Cheese – Nuts – Fig Chutney
- Big board off appetizers de luxe** 27,50
Farmers bread, olives, smoked salmon,
Reypenaer cheese, dried Dutch sausage, baby
onions on aceto balsamico, tuna salad,
smoked ribeye, chickenwings, almonds,
vegetables with hummus, nachos

Allergies? Please tell us!
Green dishes are vegetarian

- Wine tasting** 13,50
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



- Beer tasting** 13,50
5 different kinds of beer 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 beersDutch



- Gin tasting** 12,50
Tasting of Dutch "Van Wees" gin.

- Oysters and lime** 3,50 each

Summer favorites

Aperol Spritz (Italian) (always tasty) 8,00

Iced with Cava, sparkling water and oranges

Limoncello spritz 8,00

Limoncello, Cava, limes, sparkling water, ice

Long Island iced tea 9,00

Vodka, tequilla, rum, tripled sec
lemonjuice and cola

Hugo 6,00

Home made with Cava, fresh mint, lime

Mojito 8,00

A Cuban drink with rum, lime juice, sugar,
sparkling water with ice and fresh mint

Mojito Passionfruit 9,00

Sangria glass 5,50
0,5 ltr. 12,50
1 ltr. 22,50

Fresh tea Served with honey

Fresh tea choose from 3,95

Fresh mint

Fresh orange

licorice sticks

Fresh ginger

Fresh lemon

Cinnamon

Star anise

Non alcoholic

Crodino 4,00

Sparkling bittersweet and refreshing

Homemade icetea 4,00

Our chef makes it with his own recipe

Homemade lemonade 4,00

From lemons and grapefruit



Homemade Ginger Ale 4,00

With ginger, fresh mint and lime

Virgin Mojito 5,00

Lime juice, sugar, sparkling water with crushed
ice and fresh mint

Virgin Passionfruit Mojito 6,00

Passionfruit, sugar, sparkling water, crushed
ice and fresh mint

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

Croquettes Roll 9,50

Two meat croquettes with mustard mayonnaise

Vegetarian Croquettes Roll 9,50

Croquettes with vegetables

Lunch Fanfare 9,50

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

Eggs Benedictine 11,50

Poched egg, smoked salmon, avocado and Hollandaise sauce

Avocado Sandwich 8,50

Sandwich with hummus, avocado, sundried tomatoes and egg

Tuna Sandwich 9,50

Tuna salad on farmers bread

Brie Sandwich 9,50

French Brie, figs, walnuts and honey

Allergies? Please tell us!

Green dishes are vegetarian

MEAL SALADS

Oriental bean salad 12,50

Noodles - soybeans - bean sprouts - kidney beans - corn - sesame seeds - avocado - red cabbage - red pepper - cashew nuts

Caesar salad 14.50

Little gem - grilled chicken - poached egg - Parmesan cheese - anchovy

Oriental salad with beef teriyaki 15,50

Noodles - soybeans - bean sprouts - kidney beans - corn - sesame seeds - avocado - red cabbage - red pepper - cashew nuts

Or with grilled tuna steak 16.50

To make your meal complete

Truffle fries with Parmesan cheese 7,50
with truffle mayo and salt

Gieters noon 13,75

Farmers bread - cup of soup – tuna salad –
2 croquettes risotto - old cheese –
smoked ribeye carpaccio



WHAT TO CHOOSE?

OUR STARTERS

Farmers bread ✓	6,75
With hummus and tomato dip	
Sharing starters (min. 2 persons)	p.p. 14,50
Fish, meat and soup	
Steak tartare	12,50
Prepared in an original way with onions, cornichons and mustard	
Carpaccio smoked Rib Eye	12,50
Nut lettuce, Parmesan cheese, roasted nuts and truffle mayonnaise	
Truffle ravioli ✓	11,50
Baked spinach, mushrooms, garlic, green asparagus	
Hot smoked salmon	11,50
With fresh salad and dill mayonnaise	
Lotus root carpaccio ✓ ✓	10,50
Lotus root marinated in raspberry vinegar, raspberries, fried lotus root chips and nuts	
Tuna Tataki	14,50
Grilled tuna with wakame, wasabi mayonnaise and tobiko/soy sauce	
Oysters	3,50
Five oysters with lemon, raspberry vinegar, shallots	
3*9,50 6*18 9*25	

✓ vegetarien

✓✓ vegan

Allergies? Please tell us
All green dishes are vegetarian

Specials

Every day we make our home made fries from a Dutch potatoe, crispy on the outside

Truffle fries with Parmesan cheese ✓ **7,50**

with truffle – mayonnaise, chives, roasted hazelnuts and salt

Pulled Pork & piccalilly **14,50**

Slowly cooked pork with Jalapeño pepper, chives and mayonnaise, goes very nice with our homemade chips

French Stew with Fries **14,50**

Slowly cooked in red wine and vegetables, beef stew

Creamy Cheese & Kimchi please ✓ **13,50**

Spicy kimchi with creamy cheese and Jalapeño pepper

CUP OF SOUP?!

Tasting soups **8,50**

All three little soups

Tom kha kai **7,00**

Thai chicken soup, coconut milk, lemongrass

Onion soup ✓ **6,00**

With croutons and rasped cheese

Zucchini pesto soup **8,50**

with freshly smoked eel

(without eel) ✓ **7,00**

MAIN COURSES

All served with bean salad and potatoe from the oven

Truffle ravioli ✓ 20,50
Baked spinach, mushrooms, garlic, green asparagus

Cauliflower steak ✓✓ 18.50
Marinated in smoked paprika, lemon and fresh garlic

Stuffed eggplant ✓ 21,50
Pearl couscous, ras-el-hanout, walnut, bell pepper, tomato salsa and blue cheese

Salmon with a spiced crust 24.50
Salmon from the oven with a crust of garlic, lemon, panko and parsley

Grilled tuna steak 27.50
Forest mushrooms couscous, samphire and teriyaki sauce

Roasted pork 22,50
Roasted pork from a nearby farm. Marinated in honey, muscovado sugar and our own goat beer, slowly cooked at 62°C

Fanfare mixed grill 32.50 p.p.
From 2 people, 300 grams of meat.
Steak - Roastpork - Boeuf Bourguignon
Served with truffle fries.

Poussin 21,50
Chicken marinated in sweet and sour marinade. Served with truffle sauce.

Steaks
House Steak (200 gr) 24,50
Big Steak (300 gr) 29,50

Steak Rossini 32.50
Our big steak served with Madeira gravy and duck liver

Beef Bourguignon 26,50
Prepared in an original way. Beef cooked in a full Bordeaux wine, onion, carrot, mushrooms and bacon

Side dishes

- * Green asparagus baked on the grill with garlic and soy sauce 4.50
- * Bowl of homemade fries with piccalilli mayonnaise 4.50
- * Truffle fries, truffle mayonnaise, shallot, hazelnuts and truffle salt 7.50
- * Mushroom cream sauce 2.50
- * Madeira truffle gravy 2.50
- * Pepper sauce 2.50
- * Herb butter 2.50

Fanfare burgers

Fanfare Beef burger 17,50
100% Beef burger - Brie - Chimichurri - lettuce - tomato - cucumber - homemade fries

Beef and Pork burger 22,50
100% Beefburger - Pulled Pork - Chimichurri - lettuce - tomato - Jalapeño pepper - homemade fries

Burger Vegan style ✓✓ 17,50
Our own Fanfare vegetable burger - Chimichurri - lettuce - tomato - cucumber - homemade fries

For the Kids

(till 10 years old)

Small soup	3,00
Choice of a home-made soup	
Kids pancake	6,00
With syrup and powdered sugar	
Kids plate with chips and a snack	8,50
Minced-meat hotdog or chicken wings or a beef croquette with applesauce and mayonnaise	
Pasta Bolognese	8,50
Kids portion with cheese	
Mini Fanfare burger	10,00
With chips and mayonnaise	
Children's ice cream with surprise	4,50

COFFEE SPECIALS WITH CREAM

Irish coffee (with Irish whisky)	7,00
French coffee (with Grand Marnier)	7,00
Italian coffee (with Amaretto)	7,00
Spanish coffee (with Tia Maria)	7,00

DESSERTS

Café Glacé	8,50
And whipped cream	
Crème Brûlée	8,50
Vanilla ice cream and whipped cream	
White chocolate lady	8,50
White chocolate ice cream, chocolate sauce, crumble Tony Chocology salted caramel	
Strawberries	8,50
Vanilla ice cream and whipped cream	
Hazelnut dessert(glutenfree)	7,50
Vanilla ice cream and whipped cream	
Tasting dessert (minim. 2 pers.) p.p.	11,50
For dessert lovers	



Glass of dessert wine	5,00
Coffee and macarons	7,50
Choice of coffee with macarons and whipped cream	

Hot drinks

Served with Dutch candy

Café lungo 2,90 / 3,75

Americano 2,90 / 3,75

Espresso 2,90 Doppio 3,75

Espresso con panna 4,50

Cappuccino 3,10 / 3,85

Chai Tea Latte 3,75

With espresso 4,25

Latte macchiato 3,75

A delicious latte macchiato in three layers

Latte macchiato 4,25

Salted caramel

Latte macchiato 4,25

Brownie

Latte macchiato 4,25

Apple pie

Hot chocolate milk 3,25

Make your own chocolate with white and brown Callebaut chocolate pearls

With whipped cream +0,75



Fresh tea Served with honey

Fresh tea to choose from 3,95

Fresh mint

Fresh orange

Licorice sticks

Fresh ginger

Fresh lemon

Fresh thyme

Cinnamon

Star anise



Tea 2,90

In different flavours

hot water 1,50

Homemade pastries

Apple pie with cream 4,50

Arretjescake with cream 3,75

Chocolatecake with biscuits and cream

Gietsere soes 4,50

A puff with chocolate sauce and egnog

Hazelnut (glutenfree) 4,50

With cream

DRINKS

Fruitjuice & Sodas

- Fresh orange juice 4,00
- Homemade ice tea 4,00
- Homemade lemonade 4,00
- Homemade Ginger Ale 4,00
- Apple juice 3,50
- Rivella 3,25
- Crodino 4,00
- Bitter lemon 3,25
- Tonic 3,25
- Coca Cola (zero) 2,90
- Fanta orange or berries 2,90
- Sprite 2,90
- Spa Blauw of Rood 2,90
- Fuze tea Sparkling Lemon 3,25
- Fuze tea Green Tea 3,25
- Fristi, Chocomel 3,25
- 0,75 liter of sparkling or still water 5,50
- Iced water with lemon, oranges and fresh mint 3,50



Draft beer

- Grolsch Premium pilsner (25cl) small 3,25
- Grolsch Premium pilsner (40cl) med 4,75
- Grolsch Premium pilsner (50cl) large 5,50

- Geytbier Gekkigeyt (trippel) 5,00
- Weizen van Grolsch (30cl) 5,50
- Weizen van Grolsch (50cl) 7,00
- Grimbergen Dubbel 5,00

Our draft beers are changing, ask us

Bottled beer

- Grolsch 0,0 % (non alcoholic) 3,85
- Radler 0,0 % / 2,0 % (with lime) 4,25
- La Trappe blond 5,25
- La Trappe tripel 5,75
- Duvel, Pauwel Kwak (Belgium beers) 5,75

Ciders

- Somersby blackberry 3,75

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

- Geytbier Zonnigeyt (Sunny goat) (blonde) 5,00
- Geytbier Gekkigeyt (Crazy goat) (trippel) 5,00
- Geytbier Bockigeyt (Male goat) (dark beer) 5,00

DISTILLED & LIQUOR

Amsterdam Van Wees Gin	3,00
'old' Gin Van Wees	3,50
Eggnog with cream	4,00
Corenwein van Wees	4,00
Sonnema Berenburg, Fanfarebitter	3,00
Port red/white, Martini red/white	4,50
Havana rum white or brown	4,50
Havana 7 years	5,50
Smirnoff Wodka	4,50
Sambuca, Grappa	4,75
Passoa, Safari, Malibu	4,50
Campari	4,75
Amaretto, Baileys, Cointreau	4,50
Licor 43, Drambuie	4,50
Grand Marnier, Tia Maria	4,50
Remy Martin vs 3y	4,50
Remy Martin vsop 5y	5,50

Gin-tonic

Mombasa 10,00
Fever-Tree tonic water, cinnamon sticks
Mombasa Strawberry 10,00
Fever-Tree tonic water, dried strawberries
Tanqueray 10 10,50
Fever-Tree tonic water and liquorice
Bulldog Engeland London 10,00
Fever-Tree tonic water, lemon and juniper berries
Hermit Dutch 11,00
Fever-Tree tonic water, orange and fresh mint
Hendricks Gin 11,00
Fever-Tree tonic water and fresh cucumber
Gin & Jonnie Dutch 11,00
Fever-Tree tonic water, orange and star anise



WHISKEYS

Jameson	4,50
Irish whiskey	
Famous Grouse	4,50
Scotch whiskey	
Jack Daniels	4,50
American whiskey	
Four roses	4,50
Bourbon Kentucky whiskey	

MALT WHISKYS

Glenmorangie	8,00
Port Wood Finish, Highland	
Glenmorangie	7,00
10 years old, Highland	
Cragganmore	7,00
12 years old, Speyside	
Balvenie Caribbean cask	8,00
14 years old, Speyside	
Lagavulin	9,00
16 years old, Islay	
Talisker	7,00
Skye, Islay	
Glenkinchie	7,00
10 years old, Lowland	
Bowmore	7,00
12 years old, islay	
Oban	8,00
14 years old, Highland	
Springbank	8,00
10 years old, Campeltown	
Highland Park	13,50
18 years old, Orkney Islands	
The Glenrothes	7,00
Select reserve, Speyside	
Millstone	8,00
5 years old, Dutch	
Amrut	8,00
2013, Indian	