

The image features a vertical rectangular frame with a light-colored, marbled background. The marbling consists of soft, greyish veins and patterns on a white or off-white base. Centered in the lower half of the frame is the text "GRAND CAFÉ" on the top line and "KRASNAPOLSKY" on the bottom line, both in a clean, black, sans-serif font.

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

Smoked salmon from Frank's Smoke House 5.50
Tuna and avocado 5.50
Buratta and dried tomato 4.50
Duck rilette with crostini 5.50
Portion of mixed green and black olives 7.00

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*

Pata negra 17.50

Coppa ham from the Livar monastery 5.00

Brandt & Levi chipotle 5.00

Bresaola, salted beef from Lombardy 5.00

Morcilla dried Iberico blood sausage 5.00

Chorizo Ibérico bellota Admiración 5.00

Pickled Dutch beef 5.00

Old Amsterdam, hard old cheese
from Amsterdam 5.00

Zwaluwgekwyter, white mold cheese
from the 'Achterhoek' 5.00

Bleu de Wolvega, blue cheese from Friesland 5.00

Rouvener, hard goats' cheese
from the village Rouveen 5.00

FRUIT DE MER

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

GRAND CAFÉ CHARCUTERIE PLATTER

Selection of cold cuts with homemade pickles
17.50

GRAND CAFÉ CHEESE PLATTER

Selection of Dutch cheeses with apple syrup
13.50

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 a breakfast muffin with smoked salmon,
Choice between poached, fried or scrambled eggs
coffee/tea
21.50

LUNCH DISHES

(served between 11:00 - 17:00)

TOMATO SOUP

Tomatoes with basil oil

7.00

CAESAR SALAD

Baby gem, roasted chicken / prawns, anchovies,
Parmesan, egg, croutons and Caesar dressing

Chicken 13.00 / Prawns 13.50

SEASONAL SALAD

Dutch lettuce selection with asparagus, fresh peas,
pickled cauliflower, carrots and roasted nuts

9.50

DOUBLE TUNA

Different types of lettuce with homemade tunasalad,
avocado, nuts and roasted tuna

14.50

HEALTHY SALAD

Young Dutch lettuce with strawberries,
Parmesan crisp, balsamico, hempseed, avocado
and pickled cucumber

12.50

LETS'GO VEGA!

Rustic bread from Le Fournil bakery with pea cream,
pecorino cheese, asparagus, carrots, walnut
and poached egg

11.50

MONSIEUR ROCK

With ham/cheese or both

Choice of whole grain, spelt or rustic white bread

7.50

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

TUNA AND AVOCADO SANDWICH

Rustick bread from Le Fournil bakery with lime mayonnaise, tuna in sesame crust, avocado, romaine lettuce, apple, red onion and gherkin

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

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 pepper polenta, roasted corn, baked tomato and 'Argentina' sauce

29.50

THE COD

With a pistachio crust, puntarelle salad and pommes dauphine

24.50

3
COURSE
MENU

32.50

(served between 17:00 - 22:00)

In the creative spirit of Adolph Krasnapolsky, our chef de cuisine will compose a menu for you using his favorite products

The menu contains a changing starter and main course. Followed by a cake from our Cakeroom chosen by yourself. If you can't choose, we can also provide a delicious tasting for you!

SOUPS

(served between 17:00 - 22:00)

TOMATO SOUP

Tomatoes with basil oil
7.50

SEAFOOD SOUP

With crustaceans, vongole and creme fraiche
12.00

STARTERS

(served between 17:00 - 22:00)

SALMON TARTARE

Mango, red onion and coriander with black ink crackers
12.50

DUCK CONFIT

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

TUNA

With furikake crust, pickled cucumber
and a passionfruit vinaigrette
14.50

CARPACCIO

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

PEA CREME

Young vegetables, avocado, burrata en tomato crackers
12.00

GREEN SALAD

7.50

MAIN COURSES

(served between 17:00 - 22:00)

TAGLIOLINI

Colored with calamari ink, seafood
and a sauce of samphire

19.50

THE STEAK

Entrecote with pepper polenta, roasted corn,
baked tomato and 'Argentina' sauce

29.50

CORNFED CHICKEN

Tandoori spices, carrots, apricots, hazelnuts
and a curry-coconut sauce

22.50

GNOCCHI

Homemade with a crème of young pods, pecorino
cheese and crispy olive

14.50

SLOW COOKED DUCK LEG

Roasted potato, peas, forest mushrooms and morels

22.50

THE COD

With a pistachio crust, puntarelle salad
and pommes dauphine

24.50

TUNA

Eggplant caviar, asparagus, potatoes with parsley
and lemon

29.50

THE KRASNAPOLSKY BURGER

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

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

PEACH & CHOCOLATE

Chocolate mousse, poached peach, peach crisp
and pistachio crumble

8.50

KRASNAPOLSKY'S NITRO DECONSTRUCTED ALMOND PIE

Grapefruit curd, lemongel, merengue
en live nitrogen icecream

9.50

EXTREME ECLAIR

Pistachio, bloodorange, kaffir lime

7.50

GRAND CAFÉ CHEESE PLATTER

Selection of Dutch cheeses with apple syrup

13.50

CAKE ROOM TASTING

Selection of pastry from our
Extraordinary cake room

8.50

SPARKLING WINES

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

WHITE WINES

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

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

ROSE WINES

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

RED WINES

		
L' Auréole Rouge	5.90	29.50
France, Languedoc (-Roussillon) - Merlot Subtle / juicy / wild strawberries / cherries / herbs		
Syrah Abbotts Delaunay	7,00	35,00
France, Roussillon - Syrah Red fruit / wood aging / long aftertaste		
Weingut Martinshof	11.50	50.00
Spätburgunder Trocken		
Germany, Rheinhessen - Pinot Noir Fruity / black berries / black currant / soft tannins		
Château des Jacques Fleurie	15.00	75.00
France, Burgenland - Pinot Noir Elegance / silky tannins		
Château La Tour Chantecaille		85.00
Saint-Emilion Grand Cru		
France, Bordeaux - Merlot, Cabernet Franc Chic / wooden aged / dark cherries / spices		
Prunotto Barbera d'Asti Fiulot	9.50	47.50
Italy, Piemonte - Barbera Lively / cherries / plumbs / fruity		
Antinori Pèppoli Chianti Classico D.O.C.G	10.80	49.00
Italy, Toscane - Sangiovese, Merlot en Syrah Red fruit / woodtones / soft tannins		
Ramón Roqueta Tempranillo	5.50	27.50
Spain, Catalunya - Tempranillo, Cabernet Sauvignon Creamy / round / black fruit / laurel		
Finca Constancia Selección	8.50	42.50
Spain, Vino de la Tierra Castilla - Cabernet Franc, Cabernet Sauvignon, Shiraz Powerful / dark fruit / spices / vanilla		
Masi Bonacosta	10.50	48.50
Italy, Veneto - Corvina, Molinara, Rondinella Full fruity / cherries / vanilla		
Boschendal Larone Shiraz Mourvèdre	5.80	29.00
South Africa, Franschhoek - Shiraz, Mourvèdre Soft flavor / intense fruit / ripe tannins		
Vina Haras de Pirque Carmenere Reserva	8.50	42.50
Chili, Maipo Valley - Carménère, Cabernet Sauvignon Juicy tannins / fresh red fruit		
Bodega Norton Malbec Reserva	9.40	47.00
Argentina, Mendoza - Malbec Round / meaty flavour / good structure		

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of ripe black fruits

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

Prunotto Moscato d'Asti

7.50 42.50

Italy, Piemonte - Moscato d'Asti

Light sweet / Peach / mild

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

GRAND CAFÉ CHEESE PLATTER
Selection of Dutch cheeses with apple syrup
13.50

TANDOORI NUT MIX
1.50



NH COLLECTION

GRAND HOTEL KRASNAPOLSKY