

26.00

35.00

29.00

32.00



26.00

3200

35.00



26.00

35.00



35.00

85.00

32.50

GRAND-CAFÉ
Schimmelpenninck
DRINKS & BITES

WARM DRINKS

KOFFIE	3.50
KOFFIE VERKEERD	4.00
ESPRESSO	3.50
ESPRESSO MACCHIATO	4.00
DOPPIO	4.50
CAPPUCCINO	4.00
HOT CHOCOLATE	4.50
CAFFE LATTE	4.50
LATTE MACCHIATO	5.50
FLAT WHITE	5.00
FRESH MINT TEA	4.50
FRESH GINGER ORANGE TEA	4.50
TEA	3.50
Earl Grey / Green / Chamomile / Chai Masala	
/ Rooibos Apple / Red Fruit	

TREATS

APPLE PIE	4.50
RED VELVET CAKE	5.50
PASTRY OF THE MOMENT	5.50
whipped cream	+0.50

SPECIALS

MATCHA LATTE	5.50
CHAI LATTE	5.50
ICED LATTE	5.00
espresso, milk & syrup	
IRISH COFFEE	9.00
Jameson, whipped cream & sugar	
ITALIAN COFFEE	9.00
Amaretto & whipped cream	
FRENCH COFFEE	9.00
Grand marnier & whipped cream	
SPANISH COFFEE	9.00
Licor 43 & whipped cream	
MEXICAN COFFEE	9.00
Kahlua & whipped cream	

COLD DRINKS

HOMEMADE ICED TEA - LEMON BASIL	5.50
COCA-COLA	3.50
COCA-COLA ZERO	3.50
FUZE TEA GREEN	3.50
FUZE TEA SPARKLING	3.50
GINGER BEER	3.50
GINGER ALE	3.50
TONIC	3.50
BITTER LEMON	3.50
FANTA	3.50
CASSIS	3.50
SPRITE ZERO	3.50
PINK GRAPEFRUIT SODA	3.75
RIVELLA	3.75
APPLE JUICE	3.75
FRESH ORANGE JUICE	4.50
CHAUDFONTAINE STILL	3.50
CHAUDFONTAINE SPARKLING	3.50
CHAUDFONTAINE STILL 0.75CL	7.50
CHAUDFONTAINE SPARKLING 0.75CL	7.50

COCKTAIL Menu

CLASSICS

PORNSTAR MARTINI sweet, tropical, served with a shot of prosecco.	10.00
ESPRESSO MARTINI rich, creamy, coffee kick.	10.00
DARK & STORMY spicy, bold, rum drink.	10.00
GIN BASIL SMASH fresh, herbal, lemon twist.	10.00
OLD FASHIONED strong, smooth, citrus notes.	10.00
NEGRONI bitter, sweet, herbal classic.	10.00
COSMOPOLITAN tart, fruity, pink drink.	10.00
MARGARITA zesty, lime, tequila punch.	10.00
AMARETTO SOUR sweet, nutty, foamy top.	10.00
WHISKEY SOUR sharp, smooth, foamy top.	10.00
MOJITO minty, lime, fizzy drink.	10.00
MOSCOW MULE spicy, ginger, lime kick.	10.00
PALOMA tangy, grapefruit, refreshing soda.	10.00

Schimmelpenningh SIGNATURES

PASSION SMASH fresh, passion fruit, mint.	10.00
TIRIMARTINI decadent, dessert-like, creamy espresso.	10.00
CHARLES KISS floral, bittersweet, sophisticated, citrus.	10.00
APPLE SOUR crisp, tart, playful apple.	10.00
SGROPPINO 43 rich, creamy, dessert-like, citrus.	10.00

MOCKTAILS

PORNSTAR TWIST luscious, tropical, vanilla, citrus.	8.50
FRUITY MULE ginger, fruity, crisp, refreshing.	8.50
VIRGIN MOJITO minty, bubbly, lime, refreshing.	8.50

SPRITZERS

APEROL SPRITZ	9.50
CAMPARI SPRITZ	9.50
LIMONCELLO SPRITZ	9.50
STRAWBERRY SPRITZ	10.00
ELDERFLOWER SPRITZ	11.00
IBIZA SPRITZ	10.00

GIN & TONICS

TANQUERAY LONDON DRY GIN Served with lime wedges & mint.	9.50
HENDRICKS Served with cucumber ribbons.	10.50
MONKEY 47 SCHWARZWALD Served with orange slices.	14.50

RUM

BACARDI	5.50
BACARDI CARTA ORO	6.50
FLOR DE CANA / 15 YRS	8.50

WHISKEYS

JAMESON	5.50
JOHNNIE WALKER - RED	5.50
JOHNNIE WALKER - BLACK	6.50
BULLEIT BOURBON	6.50
GLENLIVET FOUNDERS RESERVE	7.00
BOWMORE - 12YRS	7.50
GLENFIDDICH - 12 YRS	7.50
MACALLAN - 12 YRS	12.00

LIQUEURS

AMARETTO	5.50
LICOR 43	5.50
TIA MARIA	5.50
VODKA	5.50
TEQUILA REPOSADO	5.50
HENNESSY VS	7.50
REMY MARTIN VSOP	9.00
BAILEYS	5.50
LIMONCELLO	5.50
SAMBUCA	5.50
GRAND MARNIER	6.00
DRAMBUIE	6.50
NOBELTJE	5.50
SCHROBBLER	5.00
CAMPARI	5.50
YOUNG Jenever	4.50
OLD Jenever	5.50
CORENWIJN	5.50
BERENBURG	4.50

ALLERGIES? PLEASE ASK OUR STAFF
FOR OUR ALLERGEN MENU.

GOT SOMETHING TO CELEBRATE? ASK
YOUR SERVER OR CHECK OUR
SOCIALS FOR MORE INFORMATION!



LUNCH

11:00 - 16:00

Menu

SOUPS

TRADITIONAL GRONINGER MUSTARD SOUP 8.50

A rich and creamy local specialty flavored with traditional Groningen mustard, crispy bacon bits, and spring onions.



SEASONAL PUMPKIN SOUP 8.50

A warming pumpkin soup infused with fresh ginger and coconut milk, topped with toasted pumpkin seeds.

SALADS

CRISPY MANGO CHICKEN 12.50

Homemade mixed greens topped with fried chicken, mango chutney, pickled onions, and gochujang mayo.

SMOKED SALMON 12.50

Thinly sliced Norwegian smoked salmon served on a bed of fresh mixed greens, complemented by pickled red onions, capers, and a refreshing dill-lemon dressing.



GOAT CHEESE & HONEY 12.50

Crisp seasonal greens served with creamy goat cheese, crunchy walnuts, cherry tomatoes, and a light honey-balsamic glaze.

WARM LUNCH SPECIALS

All warm lunch specials are served with fries and a fresh salad.

SMASHED CHEESE BURGER 18.50

Double beef patties with melted cheese, lettuce, tomato, pickles and our signature burger sauce on a toasted brioche bun.

CRISPY CHICKEN BURGER 18.50

Crispy Korean-marinated chicken thigh glazed with sweet chili, served on a toasted bun with fresh lettuce, tomato, red onion, and pickles.

RESERVATIONS • SOCIALS • WEBSITE

GOT SOMETHING TO CELEBRATE?
ASK YOUR SERVER!

HAVE AN ALLERGY?
PLEASE LET OUR STAFF KNOW.



MIX & MATCH

ENJOY A SOUP AND A SANDWICH OR SALAD OF YOUR CHOICE FOR JUST

Deal 17.50

SANDWICHES

Served with coleslaw and bread of your choice: white, brown, or whole wheat.

TRUFFLE BEEF CARPACCIO 12.50

Thinly sliced beef served with homemade salad mix, toasted hazelnuts, parmesan cheese, pickled onions and a truffle mayo.

CRISPY CHICKEN 12.50

Fried chicken served with mayo, homemade salad mix, mango chutney, spicy gochujang mayo and pickled onions.

SMOKED SALMON 12.50

Sliced smoked salmon served with avocado paste, homemade salad mix, horseradish mayo and pickled onions.

DUTCH BEEF CROQUETTES 12.50

Two croquettes filled with a rich and savory beef ragout, served with two slices of bread, mustard mayo and butter.

DUTCH UITSMIJTER 12.50

Three sunny-side-up eggs served on two slices of bread with ham, gouda cheese, homemade salad mix and pickled onions.



GRONINGER EIERBAL 12.50

Groningen's famous local specialty! A soft-boiled egg encased in rich, spiced curry ragout, deep-fried to golden perfection.



AVOCADO SMASH 12.50

Creamy smashed avocado on toasted bread, topped with tomatoes, olive oil, a pinch of chili flakes, and fresh basil.

WARM BAKED HAM & HONEY MUSTARD 12.50

Tender, slow-roasted warm ham served on a crusty artisanal roll with our signature honey mustard sauce and crisp lettuce.



THE BLUE SCHIMMELPENNING 12.50

Mild blue cheese, figs, walnuts, between crisp toast.



= VEGETARIAN



= VEGAN

AFTERNOON

High Tea

RESERVATIONS ONLY 11:00 - 16:00

AFTERNOON HIGH TEA

INDULGE IN A LUXURIOUS, TRADITIONAL
EXPERIENCE WITH A DELIGHTFUL
SELECTION OF SWEET AND SAVOURY
TREATS, PAIRED WITH UNLIMITED TEA.

25 P.P.



BOTTEMLESS MIMOSA HIGH TEA

TAKE YOUR HIGH TEA TO THE NEXT
LEVEL! ENJOY EVERYTHING INCLUDED
IN OUR TRADITIONAL AFTERNOON
HIGH TEA, ELEVATED WITH 2.5 HOURS
OF BOTTEMLESS MIMOSAS.

35 P.P.

DINNER

17:00 - 21:00

Menu

COLD STARTERS

BEEF CARPACCIO

Thinly sliced tender beef served with arugula, hazel nuts, aged parmesan cheese, and a truffle dressing.

Wine Pairing: Primitivo - Celinum (Puglia, Italy)

10.50

CELERIAC CARPACCIO

Thinly sliced roasted celeriac served with a celeriac, leek emulsion, goat cheese, spring onion, and roasted broad beans.

Wine Pairing: Pinot Grigio - Casa Giona (Veneto, Italy)

9.50

STEAK TARTAR (+4.00)

Finely chopped steak served with a vadouvan emulsion, pickles, onion, capers, leek, and a crispy tuile.

Wine Pairing: Sauvignon Blanc - Castelo de Medina (Rueda, Spain)

12.00

SMOKED SALMON TARTAR (+4.00)

Finely chopped smoked salmon served with an avocado cream, mango, red onion, capers, and a crispy tuile.

Wine Pairing: Sauvignon Blanc - Castelo de Medina (Rueda, Spain)

12.00

CEVICHE

Thinly sliced raw saithe served with a leche de tigre foam, coconut, spring onion, and red pepper oil.

Wine Pairing: Sauvignon Blanc - Castelo de Medina (Rueda, Spain)

10.50

BREAD & DIPS

Warm pull-apart bread served with hummus, green pesto, and classic aioli.

7.50

HOT STARTERS

GAMBAS AL AJILLO

Pan-seared prawns served in sizzling olive oil with garlic, red chili pepper, and fresh parsley.

Wine Pairing: Chardonnay - Lettre de Vendanges (Languedoc, France)

9.50

TRADITIONAL GRONINGER MUSTARD SOUP

A rich and creamy local specialty flavored with traditional Groninger mustard, crispy bacon bits, and spring onions.

Wine Pairing: Chardonnay - Lettre de Vendanges (Languedoc, France)

8.50



SEASONAL PUMPKIN SOUP

A warming pumpkin soup infused with fresh ginger and coconut milk, topped with toasted pumpkin seeds.

8.50

THREE COURSE

SELECT ONE STARTER, ONE MAIN, AND ONE DESSERT FOR....

Deal 32.50

MAIN DISHES

All main courses are served with fries, a fresh salad, and grilled vegetables.

STEAK 180G. (+4.00)

Tender steak served with roasted onion, cauliflower, rich jus de veau, and celeriac purée.

Wine Pairing: Syrah - The Old Brick (Spain)

23.50

PAN-SEARED WHITE FISH

Fresh white fish served with a beurre blanc sauce, leek oil, roasted onion, and cauliflower.

Wine Pairing: Chardonnay - Lettre de Vendanges (Languedoc, France)

20.00

POLENTA

Fried polenta served with a beurre blanc sauce, leek oil, and butternut squash.

Wine Pairing: Rosé - Les Galets Rosés (Costières de Nîmes, France)

18.50

SMASHED CHEESE BURGER

Double beef patties with melted cheese, lettuce, tomato, pickles and our signature burger sauce on a toasted brioche bun.

Beer Pairing: Heineken or Baxbier

19.50

CRISPY CHICKEN BURGER

Crispy Korean-marinated chicken thigh glazed with sweet chili, served on a toasted brioche bun with fresh lettuce, tomato, red onion, and pickles.

Beer Pairing: Two Chefs Brewing - IPA (5.2%)

19.50



CHESTNUT MUSHROOM STEW

Sautéed chestnut mushrooms, glazed pearl onions, and slow-braised carrots simmered in a savory herb-infused gravy. Finished with fresh parsley and served alongside rustic toast.

Wine Pairing: Rosé - Les Galets Rosés (Rhône, France)

18.50

BALI STYLE CHICKEN SATAY

Flavorful chicken skewers served with peanut sauce, crispy fried onions, and cassava crackers.

Wine Pairing: Chardonnay - Lettre de Vendanges (Languedoc, France)

19.50

TRADITIONAL BEEF STEW

Slow-cooked tender beef with root vegetables and herbs in a deep, savory gravy.

Wine Pairing: Syrah - The Old Brick (Spain)

19.50

SPARERIBS

Tender pork ribs glazed with a sweet and smoky barbecue sauce.

Wine Pairing: Primitivo - Celinum (Puglia, Italy)

20.00

DESSERTS



ROASTED FIGS

Warm roasted figs served with a spiced red wine reduction, sweet caramel, a crunchy Bastogne crumble, and a scoop of vanilla ice cream.

9.00



TRES LECHES TIRAMISU

Traditional tiramisu with a South American twist, Delicate sponge cake soaked in coconut milk and coffee.

9.00



AFFOGATO

A scoop of vanilla ice cream 'drowned' with a shot of hot espresso.

Optionally spiked with a shot of your choice: Amaretto, Frangelico, Grand Marnier, or Kahlúa. (+4.00)

8.00



CHERRY CRUMBLE

Warm vegan cherry crumble featuring sweet fruit, a golden crunchy topping, and a scoop of vegan ice cream.

9.00



GRAND DESSERT (FOR 2 OR MORE)

A shared dessert board featuring a assortment of our signature desserts, house-made treats and ice cream.

17.50

DESSERT COCKTAILS

ESPRESSO MARTINI

Rich, creamy, coffee kick.

10.00

SGROPPINO 43

Rich, creamy, citrus.

10.00

TIRMARTINI

Decadent, creamy, chocolate, espresso.

10.00

DESSERT COFFEES

IRISH COFFEE

Jameson, whipped cream & sugar

9.00

ITALIAN COFFEE

Amaretto & whipped cream

9.00

FRENCH COFFEE

Grand marnier & whipped cream

9.00

SPANISH COFFEE

Liquor 43 & whipped cream

9.00

MEXICAN COFFEE

Kahlúa & whipped cream

9.00



= VEGETARIAN



= VEGAN

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