

GRAND CAFÉ DE KEUNING



ENGLISH MENU



DRIVEN BY PASSION

Welcome to family de Keuning!

Delighting our guests with quality and knowledge is what drives us.

All products are homemade and freshly prepared. We aim to create a WOW feeling for all our guests! Enjoy!!

KOPA



The Kopa is the perfect combination of a grill and charcoal oven from Slovenia. Controlling the charcoal through the special techniques creates unique dishes. The high temperatures ensure ultimate taste retention.

ALLERGY & DIET

No problem! Due to an owner with Celiac Disease (gluten allergy), our service and kitchen are extremely aware of all allergies and dietary requirements. Not only do we know what it means and what the consequences could be, but we can also do something about it!

INFORM YOUR SERVER

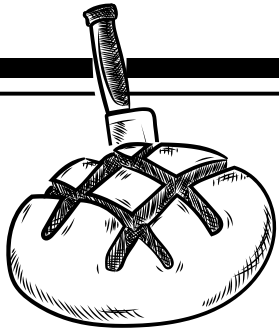
WOUWSESTRAAT 65
4651 DW STEENBERGEN

INFO@GRANDCAFEDKEUNING.COM
0167 - 78 50 65

WWW.DEKEUNING.COM



@grandcafedekeuning



ALL OUR STARTERS ARE SERVED WITH
"DE KEUNING" BREAD BUN!

PLATTERS

Tapas platters to share!

Choice of: the meat platter, surf & turf or wild platter!

FROM 12.5 P.P.

TO SHARE

STARTERS

KEUNING BREADBUN TO SHARE 6.5

The one and only | Homemade dips

STUFFED BREADBUN TO SHARE 8

The one and only | Stuffed with garlic, bacon and cheese

CLASSIC CARPACCIO 12

Beefcarpaccio | Truffle mayonnaise |
Parmesan cheese | Pine nuts | Walnuts |
Arugula | Sun-dried cherrytomatoes

SMOKED DUCK CARPACCIO 14

Smoked duck breast | Arugula | Walnuts |
Parmesan cheese | Grilled chicory |
Orange sauce

PULLED TRIO 12

Trio of our signature "pulled"-dishes |
Pulled Pork | Pulled Chicken | Pulled salmon

THE MEAT PLATTER 12.5 P.P.

La Trappe Quadrupel bitterbal | Pork belly
Charcuterie | Pickles

SOUP OF THE MOMENT 7

Homemade celeriac-truffle soup

FISH SOUP 9

Homemade fish soup

WILD PIE 8

Pie filled with wild meat and mushrooms

SCAMPI 11.5

Garlic & Herbs

PORK BELLY 11.5

Slowly cooked | Asian style | Sweet & sour |
Stewed leek

WILD PLATTER 14.5 P.P.

Wild bitterbal | Wild charcuterie | Paté |
Cranberry compote

SURF & TURF PLATTER 14.5 P.P.

Homemade calamari | Garlic scampi |
Charcuterie | Pickles

LET'S MEAT

↪ All prepared in our charcoal grill - oven

THESE DISHES ARE SERVED WITH
BELGIAN FRIES

FRIES WITH MAYONAISE ? +0.5

FRIES WITH TRUFFLE MAYONNAISE & PARMESAN CHEESE +2

CLASSICS

CHICKEN SATAY  from poulterer Vugts 18.5

Chicken thighs | Peanut sauce with twist |
Prawn crackers

WINTER STEW 18.5

Wild boar | Cooked with Hertog Jan Grand
Prestige dark beer

PORK TENDERLOIN 18.5

Limburgs monastery pig | Mushroomsauce |
Baked mushrooms

RIBS

Homemade with our signature marinades
Garlic sauce or BBQ sauce? + 1

HALF | WHOLE

CLASSIC RIBS 18.5 | 24.5

SWEET RIBS 19.5 | 25.5

SPICY RIBS 19.5 | 25.5

RIBS COMBINATION 25.5

Combination of classic, sweet & spicy ribs!

THESE DISHES ARE SERVED WITH BELGIAN FRIES AND GRILLED VEGETABLES ↪

STEAKS

CHUCK TENDER STEAK 21.5

200 grams | Also called petit
tender | Irish grass fed

RIBEYE STEAK 26

250 grams | Marbled | Also called
Delmonico steak | Marbled with fat

VENISON STEAK 24.5

200 gram | Bacon |
Red portsauce

BEEF & REEF 26.5

200 grams | Chuck tender steak |
Scampi with garlic & herbs

KINGSIZE

Ask our servers for our special
kingsize menu with our steak specials

SAUCE? 1

Creamy pepersauce | Mushroomsauce |
Herb butter | Baked mushrooms

FISH & VEGGIE

↪ All prepared in our
charcoal grill - oven

THESE DISHES ARE SERVED WITH BELGIAN FRIES

FRIES WITH MAYONAISE ? +0.5

FRIES WITH TRUFFLE MAYONNAISE & PARMESAN CHEESE +2



TUNA STEAK 24.5

200 grams | Served with vegetables

FISH STEW 23.5

Three types of fish | Vegetables
White wine | Creamy garlic sauce

FISH & CHIPS 17.5

Fried fillet of haddock | Fries | Remoulade sauce

EXOTIC KING PRAWN SALAD 18.5

King prawns | Coconut cream | Mango chutney |
Lettuce | Tomato | Cucumber | Capers

KING PRAWNS 23.5

Peeled prawns | Vegetables |
White wine | Creamy garlic sauce | Chili

SALMON 22.5

Salmon fillet | With a twist |
Served with vegetables

STUFFED POTOBELLO 18.5

Tagliatelle with truffle sauce | Goatcheese |
Stir-fried vegetables | Sun-dried tomatoes

GRILLED EGGPLANT 18.5

Tagliatelle with tomato sauce | Feta |
Oregano | Vegan minced lamb |
Vegetables | Sun-dried tomatoes

VEGGIE BURGERS SEE BURGERS

Classic | Cheese | Mexican | Italian |
Dutch | French | American

GOATCHEESE SALAD 16.5

Warm Bettine Goatcheese | Apple | Sweet
and sour red onion | Walnuts | Honey |
Cucumber | Tomato salsa

Sides

BEER BATTERED ONION RINGS 6

SEASONAL SALAD 6.5

EXTRA FRIES 2.5

EXTRA FRIES 4.5

WITH TRUFFLE MAYONNAISE & PARMESAN CHEESE

EXTRA GRILLED VEGGIES 6.5

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BURGER MENU

200 GRAMS BURGER | SERVED WITH BEGLIAN FRIES | MAYONNAISE +0.5

BELGIAN FRIES WITH PARMESAN CHEESE & TRUFFLE MAYONNAISE +2

CLASSIC BURGER 15

TOMATO | LETTUCE | CUCUMBER | PICKLES | FRIED ONIONS | BBQ SAUCE | BACON + 0.50

CHEESE BURGER 16

CHEDDAR | TOMATO | LETTUCE | CUCUMBER | PICKLES | FRIED ONIONS | BBQ SAUCE |
BACON + 0.50

MEAT LOVERS 18

200 GRAMS BURGER | PULLED PORK | LETTUCE | CUCUMBER | BBQ SAUCE

ITALIAN BURGER 17

PARMESAN CHEESE | TOMATO | LETTUCE | SERRANO HAM | PESTO

MEXICAN BURGER 17

CHEDDAR | TOMATEN SALSA | JALAPEÑOS | NACHOS | GUACAMOLE

FRENCH BURGER 17

BRIE | BACON | TOMATO | LETTUCE | CUCUMBER | FRIED ONIONS | HONEY MUSTARD SAUCE

DUTCH BURGER 17

OLD AMSTERDAM | BACON | TOMATO | LETTUCE | CUCUMBER | PICKLES | FRIED ONIONS |
HONEY MUSTARD SAUCE

AMERICAN BURGER 17

BEER BATTERED ONION RINGS | CHEDDAR | TOMATO | LETTUCE | CUCUMBER |
SMOKY BBQ SAUS

XXL BURGERS

400 - 500 GRAM! SERVED WITH BELGIAN FRIES | MAYONNAISE +0.5

DOUBLE TROUBLE 23

400 GRAM | CHEDDAR | TOMATO | LETTUCE | CUCUMBER | PICKLES | FRIED ONIONS | BACON |
BBQ SAUCE

MEATLOVERS XXL 24.5

400 GRAM BURGERS | 100 GRAMS PULLED PORK | CHEDDAR | LETTUCE | CUCUMBER |
BBQ SAUCE

THE REAL AMERICAN BURGER 24.5

BEER BATTERED ONION RINGS | CHEDDAR | TOMATO | LETTUCE | CUCUMBER |
SMOKY BBQ SAUCE