

ABOUT GRAND CAFÉ PUUR

At *Grand Café Puur* we take good care of our guests, at any time of the day. From early morning to late at night, we make all the time for you. We are open from Monday to Sunday.

So on a *Saturday Morning*, enjoy a cappuccino and a newspaper, a delicious *Tilburgse Kanjer* or one of our (gluten-free) sweets in all peace and quiet of the city waking up.

Drop in for a spontaneous lunch on weekdays or make time for friendships on weekends with an extensive *high tea*, a purely vegetarian meal before the movie starts or a cosy drink with colleagues:

At Grand Café Puur you will experience precious moments.

Be surprised by honest and delicious food. Our kitchen team presents original dishes, with recognizable ingredients from the region. Everything is made with love for *purity*. Taste the pure flavors and enjoy a matching glass of wine.

You are here anyway!



Do you have allergies?

We always handle your food allergy or intolerance with care. Cross-contamination can never be 100% excluded in our kitchen. Please let us know if you have an allergy or intolerance so we can take it into account.



HIGH TEA

26

Spend an afternoon being spoiled with all the delights our kitchen team offers and choose our extensive High Tea, including sparkling aperitif and unlimited top quality tea from Essentials Tea.

Glas Tea Royale

💡 *also alcohol-free possible!*

Shrimp with dip | Taco with vegetable mayonnaise, corn and cucumber | Curry cookies with cream of pea and lime

Tom Kha Kai soup

Shiitake | Spring onion | Peking duck

Wagyu roast beef

Focaccia | Rucola pesto | Dried tomato

Crab Sandwich

Sourdough bread | Crab | Apple | Wakamé

Baguette "steak tartare"

✓ *Without meat!*

Watermelon | Piccalilli | Sweet and sour | Little gem

Flammkuchen

Pancetta | Truffle | Parmesan | Rocket salad

Waanzinnige Tilburgse Kanjer

Apple | Egg white foam | Almond

Pastries

Two friandises | Choose for yourself at our walk-in fridge

Madeleine

Earl grey madeleine

Scone

Lemon curd | Jam

Macaron

Macaron



ESSENTIALS Organic Luxury Tea



Tea from a wine glass? Yes indeed! These glasses are specially designed for tea and are heat resistant. The shape of the glass ensures that the aromas remain in the glass and you can (just like with wine) waltz around to taste and smell the tea so well. Bas and Ilona import the highest quality organic tea from all over the world to their company in Goirle (a bit of Brabant tea after all!). Let yourself be surprised by the purity of the green tea, the Rooibos and the Buchu and the special flavors and fragrances of the blended teas.



BREAKFAST

Breakfast is available Monday - Friday from 7:00 am until 10:00 am; on Saturdays and Sundays you can even enjoy a delicious breakfast until 11:00 am! Children up to 12 years old may enjoy breakfast for 1,- per year of life.

Breakfast buffet

18,5

Every day we serve an extensive breakfast buffet in our souterrain. Take your time and enjoy an unlimited variety of fresh bread, savory and sweet fillings, tea, coffee, fresh orange juice and various hot (egg) dishes.

Small breakfast

8

Not everyone is a big breakfast person. Especially for this reason we have created the "Small Breakfast". You choose 5 items from the breakfast buffet yourself, for example a cup of coffee, a croissant, a pistolet, a slice of cheese and a glass of fresh orange juice.

SWEETS

Available from 12.00 noon

Madeleines

1

Two Earl Grey madeleines
Tea tip: Earl Grey

Waanzinnige Tilburgse Kanjer

5

Apple | Egg white foam | Almond
Tea tip: Detox

Scone

3,5

Lemon curd | Lemon cream | Jam
Tea tip: Lemon Ginger

Pastries

2

Two friandises | Choose for yourself at our walk-in fridge

EGGS

Available from 12.00 noon

Eggs benedict

8,5

Two poached eggs | Brioche bread | Dutch ham | Hollandaise sauce

Eggs Puur

9,5

Two poached eggs | Brioche bread | Smoked salmon | Avocado | Hollandaise sauce



LUNCH

12.00 - 17.00 uur

- | | |
|---|---|
| Wagyu roast beef 12,5 Focaccia Rucola-pesto Dried tomato <i>Tea tip: Rooibos</i> <i>Wine tip: Duc de la Forêt Rose</i> | Flammkuchen Italian 8,5 Pancetta Truffle Parmesan Rocket salad <i>Tea tip: Buchu</i> <i>Wine tip: Siener Tasted! Riesling</i> |
| Flammkuchen classic 8,5 Crème fraîche Bacon Red onion Parmesan <i>Tea tip: Green tea</i> <i>Wine tip: Siener Tasted! Riesling</i> | Flammkuchen salmon 11 Smoked salmon Crème fraîche Red onion Rocket salad <i>Tea tip: Green tea</i> <i>Wine tip: Siener Tasted! Riesling</i> |
| Crab sandwich 11 Sourdough bread Crab Apple Wakamé <i>Tea tip: Green tea</i> <i>Wine tip: Vegas Blanco</i> | Crab salad 12,5 Little Gem Crab Apple Wakamé <i>Tea tip: Green tea</i> <i>Wine tip: Vegas Blanco</i> |
| Sandwich "steak tartare" 11 ✓ Without meat! Watermelon Piccalilli Carrot Sweet and sour <i>Tea tip: Lemon Ginger</i> <i>Wine tip: Duc de la Forêt Viagnier</i> | Salad "steak tartare" 12,5 ✓ Without meat! Watermelon Little Gem Piccalilli <i>Tea tip: Lemon Ginger</i> <i>Wine tip: Duc de la Forêt Viagnier</i> |
| Tom Kha Kai soup 7,5 Shiitake Spring onion Peking duck Bean sprouts | Soup of the week 6 Weekly changing soups |
| Lunch tasting meat 12,5 Tom Kha Kai Focaccia Wagyu Roast beef Flammkuchen Italian <i>Tea tip: Just Relax</i> <i>Wine tip: Duc de la Forêt Viagnier</i> | Lunch tasting fish 12,5 Bisque d'Homard Crab sandwich Flammkuchen salmon <i>Tea tip: Green tea</i> <i>Wine tip: Siener Tasted! Riesling</i> |

Wagyu



The meat of these special cattle does not only come all the way from Japan anymore, but also from "our own" Brabant! In Oisterwijk Wagyu cattle graze at the Rozephoeve. The special thing about this breed is that the fat is completely "marbled" in the meat. That is what gives it its fantastic taste. Bart and Susanne sell, besides the meat of their own Wagyu cattle, several beautiful local products in their farm store.



DINNER

17.00 - 21.00 uur

💡 Also available to order as a three-course dinner for 32.5! #purepampering

Starter

| | | | |
|----------------------------------|------|---|------|
| Tomato soup | 6,5 | Carpaccio | 8,5 |
| Tom Kha Kai | 6,5 | Beef Tenderloin Truffle Mayonnaise Parmesan Rocket Pine nuts | |
| Prawns | 11,5 | Quinoa salad | 11,5 |
| Red curry Bean sprouts Bread | | Mixed vegetables Sun-dried tomato Fries | |

Main

| | | | |
|---|------|---|------|
| Vegetarian quiche | 17,5 | Spareribs | 21,5 |
| Rocket Goat Cheese Fries | | Salad Fries | |
| Quinoa salad | 17,5 | Prawns | 21,5 |
| Mixed vegetables Sun-dried tomato | | Red curry Bean sprouts Salad Fries | |
| Mussels | 21,5 | Bavette | 21,5 |
| In Puur Blond beer or Sauvignon Blanc Cocktail sauce Garlic sauce Salad Fries | | Veal gravy Salad Fries | |

Dessert

| | | | |
|------------------------------|-----|---------------------------------------|-----|
| Farmer's ice cream | 6,5 | Ice cake from 't IJsboerinneke | 6,5 |
| Strawberries Whipped cream | | Caramel seasalt | |



't IJsboerinneke

Marc (our former colleague!) and Linda Bierkens, brother and sister, have been making artisanal ice cream with the milk from their own cows since 2017. Born and raised in Moergestel and grew up on the farm where they now also make their farmhouse ice cream. It can hardly be more local!

