


Foodbook 2022

Warm lunch:

Cup of tomato soup 

French bread with croquette

Petit dessert *

Cold lunch:

Baguette cheese - tomato - pesto

Baguette smoked salmon - cream cheese - cucumber

Wrap smoked chicken fillet - grilled vegetables - humus - little gem

Coleslaw

Petit dessert * with fresh fruit salad

(* petit dessert is the cake or pie from the current à la carte menu)

Bread with dip:

6 sandwiches with humus, tzatziki and olive oil

Crudities:

5 types of raw vegetables with humus and aioli

Snacks


Snack platter cold per portion: 

4 x beef sausage, 4 x salami, 4 x young cheese, 4 x old cheese

Snack platter warm per portion:  

2 x bitterbal, 2 x cheese soufflé. 2 x vegetarian springrolls, 2 x spicy chicken springrolls (all snacks can also be ordered separately per portion of 8)

Other hot snacks, 8 pieces per serving:



Vegetarian bitterballen 

Vegetarian samosas 

Shrimp croquettes  

** All snacks can only be ordered per portion of 8 pieces*

*** All snacks are served with matching sauces and / or garnish*

Canapés 5 items, 2 per serving:  

Cream cheese & salmon

Tuna salad

Artichoke & humus

Prosciutto & green asparagus

Potato salad with quail egg

Charcuterie: 

4 types of foreign sausage / ham with olives and sweet and sour

Dutch cheeses:   

5 types of Dutch cheese with apple syrup, walnuts and fig bread

Various platters

Dutch fish platter mixed: 

2 x Dutch herring, 1 side steamed mackerel, ± 100 gr smoked salmon, 2 glasses of crayfish cocktail.

Dutch herring:

4 pieces of Dutch herring with onions and pickles

Fruits de mer:  

Cooked mussels - 2 scallops - 2 prawns - shellfish cocktail - smoked salmon with croutons, sweet and sour and various sauces

Oysters:

12 pieces Fine de Claire de Bretagne with lemon and red wine vinegar

Mediterranean plateau:   

Combination of various cheeses and sausages with olives, artichoke, melon and bread with dip

Tapas platter:  

4 x Chicken piri piri, 4 pieces of albondigas, 4 pieces of prawn croquette, 4 pieces of calamari, 4 pieces of peppadew and 4 pieces of bread with aioli

Buffets

All buffets are served with bread, butter and oil

(Minimum purchase of 6 people)

Dutch buffet:

Dutch herring with onions and pickles

Amsterdam sausages with Kesbeke sweet and sour

Raw vegetables salad with Egmonds goat cheese

Cocktail of crayfish and Dutch shrimps

Season stew with smoked sausage or veal meatball and gravy of beef

Roasted sea bass with potatoes, carrots, peas and white wine sauce

Italian buffet:

Caprese salad with pine nuts and basil

Vitello tonato: fricandeau of veal with tuna mayonnaise and capers

Salad of grilled vegetables with fresh sheep cheese and balsamic vinegar

Antipasti with prosciutto, pecorino, grapes, artichoke, olives, melon and croutons

Pasta with roasted chicken, mushrooms, black olives, pesto and Parmesan cheese

Richly filled risotto with salmon, cod and seafood

Satay buffet:

3 Skewers of chicken satay pp with satay sauce, French fries, coleslaw and prawn cracker

(replacement buffet dishes may be suggested by the customer)

walking dinner

(Minimum order 6 people)

6 small handy dishes that can be eaten standing up based on the current menu

Dinner on board

2 course menu: starter and main course or main course and dessert

3 course menu:

4 course menu:


(with a 4-course menu, the intermediate dish is given together with the starter)

All starter, main and desserts can also be ordered separately.

Children's menu:

Please order 1 day in advance


** All our dishes can be ordered gluten and / or lactose free*

** The vegetarian menu can be adjusted for a vegan* 

** On request, an extra vegetarian selection can always be offered by our kitchen*

** We will mark a dish that contains nuts and / or peanuts* 

** Some dishes may contain sugars*

Contains lactose 

Contains gluten 