

Foodbook 2023



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

Other hot snacks, 8 pieces per serving:

Vegetarian bitterballs 

Truffle risotto bitterballs 

Vegan spicy springrolls (Vlammetje) 

Vegan samosas 

Shrimp croquettes  

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

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

Various platters

Sourdough bread with dip:

6 rolls with hummus, aioli and muhammara

Plateau healthy per 2 persons:

Snack cucumber, radish, cocktail tomatoes and mixed olives with hummus

Fish platter mixed:

2 x glass of shrimp cocktail, 4 x gamba, ± 200 gr smoked salmon, cooked mussels and pepper mackerel, with lemon and various sauces

Dutch herring:

4 pieces of Dutch herring with onions and pickles

Oysters:

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

Mediterranean plateau:   

2 x pecorino, 2 x provolone, 2 x chevre, 2 types of dry sausage (8 pieces), olives, peppadew, dates, melon and 4 sourdough bread rolls with dip

Tapas platter:  

4 x Chicken piri piri, 4 x albondigas, 4 x prawn croquette, 8 x calamari, 4 x peppadew and 4 x bread with aioli

Charcuterie: 

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

Cheeses:   

Dutch and foreign cheese with apple syrup, walnuts, grapes and fig bread

Buffets

All buffets are served with bread, butter and oil

(Minimum purchase of 6 people)

Dutch buffet:

Dutch herring with onions and sour

Amsterdam sausages and cheeses with Kesbeke sweet and sour

Beetroot salad with apple and smoked pepper mackerel

Vegetarian potato salad with cocktail onion, fresh herbs and quail eggs

Seasonal stew with smoked sausage or veal meatball, beef gravy and mustard

Deep fried crispy fish with baby potatoes, carrots, peas and white wine sauce

Italian buffet:

Caprese salad with pine nuts and basil

Pollo tonato: smoked chicken with tuna mayonnaise and capers

Grilled vegetable salad with fresh sheep's cheese and balsamic vinegar

Antipasti: Italian sausages, olives, peppers cream cheese, artichoke, provolone and pecorino

Aubergine ravioli with raggu alla bolognese and Parmesan (can also be ordered vegetarian)

Penne pasta with mussels, prawns, red pepper, garlic, white wine and green herbs

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)

Vegetarian/vegan options for the buffets: 

Vegan salad of grilled vegetables with balsamic dressing and pine nuts

Vegan antipasti: olives, grilled artichoke, melon, grapes, dates and marinated mushrooms

Vegetarian eggplant ravioli with smoked tomato sauce and Fontina cheese

Vegan Penne pasta with fresh herbs and seasonal vegetables

Walking dinner, 6 small, handy dishes

(minimum 6 people)

Up to 20 people, the walking dinner is derived from the current menu, with adjustments where necessary for presentation or logistics.

For larger groups, we adjust the menu where necessary in consultation with you and your customer to make it run more smoothly.

Dishes can be docked with the boat in two times.

Desserts

Petit dessert: cheesecake with forest fruit marmalade

Dessert: dessert from the current menu

Grand dessert/dessert buffet: dessert from the current menu extended with chocolate mousse and fresh fruit

Dinner on board

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

3 course menu: Dishes can be docked with the boat in two times.

4 course menu: Dishes can be docked with the boat in two times.

(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:

To be put together in consultation with the customer (e.g. tomato soup, fries with snack or pasta bolognese, children's dessert)

The smallest on board get smaller portions for a smaller price. We are happy to discuss the options.


** 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 