

Foodbook

2026



Snacks

Snacks mixed cold per portion:



2 x Beef sausage, 2 x Dutch cooked sausage, 4 x salami, 4 x young cheese, 6 x old cheese

Snacks mixed hot per portion:



2 x Dutch bitterballs, 2 x cheese soufflés. 2 x vegetarian springrolls, 2 x mini frikandels (halal) **(all snacks can also be ordered separately per portion of 8)**

Luxury snack assortment per portion of 32 pieces: (for 2 to 6 p)



4 x Mini patty cream cheese / salmon

4 x Bruschetta veal with tuna sauce

4 x Skewer gamba al ajillo

4 x Mini vegetable quiche

4 x Tempura shrimps

4 x Karaage crispy chicken

4 x Mini croquettes rendang

4 x Truffle risotto forest mushroom arancini

Other snacks per portion of 8 pieces:

Gamba croquettes  

Tempura shrimps   

Karaage crispy chicken 

Mini croquettes rendang   

Truffle risotto wild mushrooms arancini   

Vegan samosas  

Vegan bitterballs  

Croquette sandwich (can also be vegetarian)  

Marinated green pitted olives

Fries

Soup

(All snacks are served with matching sauces)

Bruschettas (32 pieces):  

8 x Tomato, capers, finely chopped shallot, garlic

8 x Vitelo tonnato, veal with tuna sauce

8 x Garlic shrimp

8 x Bresaola mozzarella

Diverse plateaus

Bread with dip:  

6 Bread rolls with hummus, aioli and salted butter

Plateau healthy per 2 people:  

Cucumber, radish, cocktail tomatoes and mixed olives with humus

Mediterranean platter for 2 people:   

Cheeses 6 x (2 x pecorino, 2x provolone, 2x chèvre) 6 x dry sausage (fuet), 6 x chorizo, olives, peppadew, dates, melon and 4 sandwiches with dip

Tapas plateau per 2 persons:   

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

Charcuterie per 2 persons:

4 Types of domestic and foreign sausage, olives and sweet and sour

Cheeses per person:   

5 types of European cheeses with grapes, dates and fig bread

Fish & seafood

Oysters:

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

Hollandse haring:

4 pieces of Dutch herring with onions and pickles

Hollands visplateau: (2 a 4 p)

200 Grams of smoked salmon

200 Gram steamed mackerel

200 Gram prawncocktail

2 Pieces of herring

With citrus mayonnaise, 4 pieces of bread with butter

Buffets

Italian buffet:    (minimum 8 people)

Cold:

Bruschetta vitello tonnato, roasted veal with tuna mayonnaise, capers and arugula

Caprese salad with pesto, balsamic vinegar and pine nuts

Antipasti: mix of Italian sausages, cheeses, olives, grilled onions

Green salad with roasted mushrooms, pecorino and garlic croutons

Foccacia with olive oil, hummus and aioli

Warm:

Penne puttanesca, sun-dried tomato, black olives, anchovies, red pepper

Tortellini with truffle cream sauce

Polpette, Italian meatballs with sage butter

Grilled vegetables a la norma met mozzarella al forno

The walkingdinner is also available in buffet form:    (minimum 8 people)

The tapas platter can also be ordered as a buffet, expanded with fried mushrooms and potato wedges:    (minimum 8 people)

Satay buffet:    (minimum 8 people)

3 skewers of chicken satay pp with satay sauce, fries, raw vegetable salad, prawn crackers and onions

Dinner on board

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

3 course menu: see website for the menu that changes 4 times a year

4-course menu: (with the 4-course menu, the entrée is served at the same time as the starter)

All starters, main courses and desserts can also be ordered separately.

Children's menu: to be put together in consultation with the customer. Please indicate at least 1 day in advance so that we can get and make it.

Walkingdinner : 6 dishes per person    **(minimum 8 people)**

2 cold, 2 hot dishes, cheese and dessert

Desserts   

Glass dessert: varying/in consultation

Dessert: dessert from the current menu

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

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

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

**On request, an extra vegetarian choice 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 