

## Foodbook 2020

### 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 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:

Vegan bitterballen 

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*

### 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

**Louman's sausages from Amsterdam in the Jordaan:**

3 types of sausage, 4 slices per type, with mustard and sweet and sour

**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 and croutons

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

Richly filled risotto with salmon, cod and seafood

**Mediterranean buffet:** 

Nicoise salad with tuna, small potatoes, haricot verts, quail egg and anchovy

Couscous tabouleh with feta, coriander salsa and green olives

Prosciutto with green asparagus, grilled artichoke, roasted paprika and tahini sauce

Mezze assortment with prosciutto, bocconcini mozzarella, mini-vine tomatoes, peppadew and melon

Brandade de bacalhau au gratin with capers and arugula

Turkish pasta with a spicy sauce of minced lamb, ratatouille, tomato and smoked paprika with aioli

**Vegetarian options for the buffets (Can also be vegan):** 

*These items can only be ordered separately to replace 1 of the above dishes*

Raw vegetable salad with goat cheese from Egmond

Caprese salad with pine nuts and basil

Couscous tabouleh with feta, coriander salsa and green olives

Salad with grilled vegetables, fresh sheep cheese and balsamic vinegar

Spicy tomato pepper risotto with black olives and arugula

Turkish pasta with spicy tomato sauce, ratatouille, and smoked paprika with aioli

Vegetarian stew of the season with vegetarian smoked sausage

**Satay buffet:** 

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

**À la carte dessert:**  

The current à la carte dessert

**Dessert buffet:**  

The current à la carte dessert extended with whipped cream puffs, fresh fruit and stuffed oublie

The dessert buffet can be served on trays as well as on individual plates, please indicate this when ordering

**Glass dessert:**  

A smaller version of the à la carte dessert, served in a whiskey tumbler

## walking dinner

(Minimum order 6 people)

### 6 small dishes that can be eaten while standing

**Cold:**  

Cocktail of crayfish and Dutch shrimps with lettuce and cocktail sauce

Beef carpaccio with capers, truffle dressing and Parmesan cheese

Couscous tabouleh with feta, coriander salsa and green olives

Antipasti with Boccocini mozzarella, mini vine tomato, artichoke and melon

**Warm:** 

Richly filled risotto with salmon, cod and shellfish

Season stew with veal meatballs and gravy

**Desserts:**  

Dessert surprise

3 types of Dutch cheese with fig bread

**Walking dinner vegetarian (can also be vegan)** 

**Cold:**   

Couscous tabouleh with feta, coriander salsa and green olives

Antipasti with Boccocini mozzarella, mini vine tomato, artichoke and melon

**Warm:** 

Green herb risotto with falafel and tahini sauce

Season stew with various vegetables and olive oil

**Desserts:**   

Surprise dessert (fruit salad if vegan)

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

## 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 