

FOODBOOK





DRINK PACKAGES

CLASSIC PACKAGE

Beer, white wine, red wine, Rosé, water and soft drinks.

€ 8,- per person, per hour

CHAMPAGNE

Moët & Chandon - Brut Impérial 0,75L

€ 64,- per bottle

PREMIUM PACKAGE

Classic package + prosecco

€ 10,- per person, per hour

SPECIAL WINES

Ask us for the special wine list

€ on request

DELUXE PACKAGE

Premium package + spirits (rum, vodka, whiskey & gin)

€ 13,- per person, per hour



SMALL SNACKS

ALL PRICES ARE EXCLUDING 9% VAT

SNACK MIX FOR 4 PERSONS

€ 9,50

NUT MIX, OLIVES AND CHEESE BUTTERFLIES. AVAILABLE FROM 6 PORTIONS.

BREAD BASKET

€ 9,50

SOURDOUGH BREAD WITH HUMMUS AND AIOLI.

HOT SNACKS

€ 12,-

2X BITTERBALLEN, 2X CHEESE STICKS, 2X SPICY SNACKS, 2X MINI SPRING ROLLS, 2X MINI FRIKANDELLEN + DIPPING SAUCE.

HOT SNACKS DELUXE

€ 14,50

2X SHRIMP CROQUETTES, 2X GOAT CHEESE CROQUETTES, 2X VEGAN 'SHRIMP' FRIED, 2X KARAAGE, 2X BITTERBALLEN AND DIPPING SAUCE

DUTCH CLASSICS

€ 11,50

2X OLD AMSTERDAM CHEESE, 2X YOUNG CHEESE, 2X LIVER SAUSAGE WITH PICKLES, 2X BEEF SAUSAGE WITH MUSTARD.

BITTERBALLEN (VEGAN OPTION AVAILABLE)

€ 11,50

8 PIECES WITH MUSTARD.

CHEESE STICKS

€ 11,50

8 PIECES WITH CHILLI SAUCE

SPICY BITES

€ 9,50

8 PIECES WITH CHILLI SAUCE

SHRIMP CROQUETTES

€ 14,95

8 PIECES WITH CHILLI SAUCE

GOAT CHEESE CROQUETTES

€ 14,95

8 PIECES WITH CHILLI SAUCE



KARAAGE

€ 12,95

JAPANESE FRIED CHICKEN, 6 PIECES
WITH CHILLI SAUCE

CHICKEN GYOZAS

€ 11,50

8 PIECES WITH SOY SAUCE

OYSTERS

€ 37,50

6 PIECES, GILLARDEAU WITH LEMON AND
SHALLOT VINAIGRETTE

EBI FRY SHRIMP (VEGAN OPTION AVAILABLE)

€ 11,50

6 PIECES WITH CHILLI SAUCE

CANAPÉS

€ 15,95

MIX OF VARIOUS SMALL COLD CULINARY
BITES



SHARING PLATTERS

ALL PRICES ARE EXCLUDING 9% VAT

DRINKS PLATTER (FOR 10 PERSONS)

€ 99,50

- 2 TYPES OF CHEESE
- 2 TYPES OF SAUSAGE
- FRESHLY ROASTED NUTS
- OLIVES
- VARIOUS DIPS
- BREADSTICKS
- BOCK BREAD

CHARCUTERIE

€ 14,95
per portion

- 50GR COPPA DI PARMA
- 50GR IBERICO HAM
- 40GR BRANDT & LEVIE FENNEL SAUSAGE
- SMOKED ALMONDS
- MARINATED OLIVES
- 40GR WILD BOAR PÂTÉ
- TOAST

FRUITS DE MER (FOR 4 PERSONS)

€ 275,-

- 1 BOILED CANADIAN LOBSTER
- 12 FINE DE CLAIRE OYSTERS
- 500GR HALF CRAB
- 500GR BOILED PRAWNS
- 800GR MUSSELS
- 500GR COCKLES
- 4X PRAWN-CRAYFISH COCKTAIL
- SAUCES

CHEESE PLATTER FROM KEF

€ 14,95
per portion

- 4 DIFFERENT CHEESES FROM KEF
- KLETZENBROOD
- FIG JAM
- GRAPES



**TAPAS
(FOR 2 TO 3 PERSONS)**

€ 27,50

- 4X CHICKEN DRUMSTICK
- 4X ALBONDIGAS
- 4X SHRIMP CROQUETTE
- OLIVES
- BREAD WITH HUMMUS AND AIOLI
- 8X COPPA DI PARMA
- 4X FRENCH CHEESE

**FRUIT PLATTER
(FOR 10 PERSONS)**

€ 95,-

- FRESH SEASONAL FRUIT

**FISH PLATTER
(FOR 2 TO 3 PERSONS)**

€ 27,50

- 2X SMOKED TROUT FILLETS
- 100GR SMOKED SALMON
- STEAMED MACKEREL 1 SIDE
- CRAYFISH COCKTAIL

**VEGAN PLATTER
(FOR 2 TO 3 PERSONS)**

**€ 27,50
per portion**

- PULL-APART BREAD WITH DIPS (HUMMUS, OLIVE TAPENADE)
- GRILLED VEGETABLES
- GRAPES
- 4X VEGAN BITTERBAL
- 4X MINI SPRING ROLLS
- 4X EBI FRY 'SHRIMP'
- TOMATO TARTARE WITH PUMPKIN / 'FETA'
- CRÈME "SALMON" SASHIMI



MEALS

ALL PRICES ARE EXCLUDING 9% VAT

SUSHI

€ 99,95

- SOFT SHELL SPICY TUNA ROLL (8X)
- SOFT SHELL SALMON ROLL (8X)
- TEMPURA EBI ROLL (8X)
- CALIFORNIA ROLL (8X)
- MAKI MIX (24X)
- NIGIRI SAKE (4X)
- NIGIRI MAGURO (4X)

PIZZA

(FROM 8 PERSONS)

€ 13,95 p.p.

- MARGHERITA
- QUATRO FORMAGGI
- PEPPERONI
- HAWAII
- FUNGHI

*GLUTEN-FREE AND VEGAN AVAILABLE

LUXURY BBQ (FROM 8 PERSONS)

€ 28,50 p.p.

- HAMBURGER
- 2 SATAY SKEWERS
- PEPPER STEAK
- SHASHLIK
- MERGUEZ SAUSAGE
- POTATO SALAD
- VARIOUS SAUCES
- BREAD WITH HERB BUTTER

*VEGETARIAN AND HALAL AVAILABLE

*EXCL. € 75,- FOR THE CHEF (21% VAT NOT INCLUDED)

BURGERS (FROM 8 PERSONS)

€ 16,95 p.p.

Black Angus burger

- BRIOCHE BUN, LETTUCE, BACON, TOMATO, CARAMELISED ONION, PICKLE, MAYO, CHEDDAR + FRIES

OR

Beyond Meat burger (vegan)

- BRIOCHE BUN, LETTUCE, BACON, TOMATO, CARAMELISED ONION, PICKLE, MAYO, CHEDDAR + FRIES

*ALL BURGERS ARE SERVED WITH FRIES



BREAKFAST/LUNCH

ALL PRICES ARE EXCLUDING 9% VAT

LUXURY SANDWICHES (2 P.P.)

€ 12,95 p.p.

CHOOSE FROM:

VITELLO TONATO

CAPRESE

CARPACCIO

CHICKEN FILLET

HAM

- HEALTHY

NOON MEAL

€ 19,50 p.p.

- SOUP OF THE DAY
- 3 DIFFERENT GENEROUSLY FILLED MINI SANDWICHES P.P.
- PETIT GRAND DESSERT

LUXURY LUNCH

€ 23,50 p.p.

SALAD OF THE DAY

2 OPEN GENEROUSLY TOPPED SANDWICHES

FRITTATA: SWEET POTATO, RED ONION, FETA AND ROSEMARY

- FRESH SMOOTHIE



BUFFET

ALL PRICES ARE EXCLUDING 9% VAT

ITALIAN BUFFET € 31,50 p.p.

VITELLO TONNATO
VEGETARIAN ROCKET SALAD
FRESHLY BAKED FOCACCIA WITH TAPENADE
AND AIOLI
LASAGNA BOLOGNESE
CHICKEN IN ITALIAN CREAM SAUCE

- TUSCAN ROSEMARY POTATOES

INDONESIAN BUFFET €31,50 p.p.

- NASI GORENG
- BAMI
- SAJOER LODEH (MIXED VEGETABLES IN SPICY COCONUT SAUCE)
- TERONG BELADO (SPICY STICKY AUBERGINE)
- RENDANG (BRAISED BEEF IN COCONUT)
- SATÉ AJAM WITH SATAY SAUCE
- TELOR KETJAP (EGG IN SWEET-SPICY SAUCE)
- SAMBAL GORENG BEANS
- SERVED WITH PRAWN CRACKERS, FRIED ONIONS AND SAMBAL

STAMPPOT BUFFET € 24,50 p.p.

BOERENKOOL (KALE MASH)
ZUURKOOL (SAUERKRAUT MASH)

- HUTSPOT (CARROT & ONION MASH)

SERVED WITH GELDERSE SMOKED SAUSAGE, MEATBALLS IN GRAVY AND BACON. WITH MUSTARD-PICCALILLI

BUFFET DESSERT € 5,95 p.p.

CHOICE OF TIRAMISU OR SPEKKOEK



DINNER À LA CARTE

ALL PRICES EXCLUDING 9% VAT

2-COURSE MENU (MAIN/DESSERT)	€ 32,50
2-COURSE MENU (STARTER/MAIN)	€ 35,-
3-COURSE MENU & WALKING BUFFET	€ 46,50
4-COURSE MENU	€ 54,-

STARTERS

SEA BASS CEVICHE SERVED WITH GRAPEFRUIT, RED ONION, FENNEL AND MINT

ROASTED BEETROOT CARPACCIO (VEGAN) SERVED WITH TOASTED HAZELNUT, ROCKET, 'FETA' AND ACETO DRESSING

SMOKED RIB-EYE CARPACCIO SERVED WITH ALMOND CRUMBLE, PARMESAN, ROCKET AND TRUFFLE MAYONNAISE

MAIN COURSES

BAVETTE STEAK SERVED WITH SWEET POTATO PURÉE, GRILLED VEGETABLES AND CHIMICHURRI

RAVIOLI (VEGETARIAN) SERVED WITH TRUFFLE CREAM SAUCE, WILD MUSHROOMS, CRUNCHY HAZELNUT AND PARMESAN

LOBSTER RAVIOLI IN CREAMY BISQUE SAUCE, WITH PARMESAN AND GREEN ASPARAGUS

PEARL COUSCOUS WITH ROASTED PUMPKIN (VEGAN) SERVED WITH DRIED APRICOT, CURRY-CHIVES WITH SOY YOGHURT

FREE-RANGE CHICKEN WITH CREAMY POTATO PURÉE, GLAZED CARROTS, ROASTED CORN AND PEPPER SAUCE



*THIS MENU IS SEASONAL AND CHANGES UP TO 4X PER YEAR



DESSERT

PURE CHOCOLATE MOUSSE TART WITH KLETSKOP CRUMBLE

CHEESE BOARD FROM KEF

VEGAN CHEESECAKE

WALKING BUFFET

COLD

CRAYFISH AND DUTCH SHRIMP COCKTAIL WITH LETTUCE AND COCKTAIL SAUCE

BEEF CARPACCIO WITH CAPERS, TRUFFLE DRESSING AND PARMESAN CHEESE

WARM

RICHLY FILLED RISOTTO WITH SALMON, COD, SHELLFISH AND CRUSTACEANS

SEASONAL STAMPPOT WITH VEAL MEATBALLS AND HOMEMADE GRAVY

DESSERTS

DESSERT SURPRISE

3 TYPES OF DUTCH CHEESE WITH FIG BREAD, WALNUTS AND APPLE SYRUP

*SELECTION IS SEASONAL



*THIS MENU IS SEASONAL AND
CHANGES UP TO 4X PER YEAR



WALKING BUFFET VEGETARIAN

COLD

TABOULEH SALAD OF COUSCOUS WITH FETA, CORIANDER SALSA AND GREEN OLIVES

ANTIPASTI

WARM

GREEN HERB RISOTTO WITH FALAFEL AND TAHINI SAUCE

SEASONAL STAMPPOT WITH VARIOUS VEGETABLES AND OLIVE OIL

DESSERTS

DESSERT SURPRISE (FRUIT SALAD IF VEGAN)

3 TYPES OF DUTCH CHEESE WITH FIG BREAD, WALNUTS AND APPLE SYRUP

*SELECTION IS SEASONAL



*THIS MENU IS SEASONAL AND
CHANGES UP TO 4X PER YEAR



DESSERTS

ALL PRICES EXCLUDING 9% VAT

CHOOSE FROM:

€ 12,95 p.p.

PURE CHOCOLATE MOUSSE TART WITH KLETSKOP CRUMBLE

CHEESE BOARD FROM KEF

- VEGAN CHEESECAKE

