




Banqueting Menu



Starters

€ 12,50

-  Carpaccio / V. S. O. P Rypenaar Cheese / basil cream / lettuce / dried belly bacon
Smoked salmon / sesame mayonnaise / pickles beetroot / cress species
Caesar salad / anchovy / parmesan / egg / crouton / red onion / caesar dressing
-  Quinoa / sweet sour vegetables / avocado / crispy cereals / smoked paprika / dressing
-  Steak tartare / boiled egg / ox sausage / lettuce / Amsterdam onions / radish


Soups

€ 7,50

-  Saoto / noodles / egg / bean sprouts / fried onions / flat parsley
Tomato soup / fresh basil
-  Tom Ka Kai / coconut milk / bok choy / spring onions / bean sprouts / coriander / portobello


Vegetarian

€ 18,50

-  Risotto / hazelnuts / truffle cream / arugula / pecorino
Gnocchi / pumpkin / roasted cauliflower / curry cream
Polenta / roasted vegetables / cabbage leaf / old Amsterdam / vincotto



Fish

€ 23,50

- Grilled salmon / potato cream / Hollandaise sauce / wild spinach
Baked cod / puffed sweet potato / mustard sauce / sauerkraut
-  Grilled tuna / horseradish / basmati rice / spice dressing (more price €2.50)




Meat

€ 25,50

-  Duck / beet / port syrup / celeriac / muesli / kale leaf
Corn chicken / ballotin / spinach / cream of carrot / mushrooms / chicken jus
-  Bavette from the grill / laurel sauce / potato with salted olives / pork belly crumb
Entrecote / slow-cooked potato tuber tart / juniper sauce / popcorn

Desserts

€ 8,00

-  Apple tarte tatin / whipped cream / salted caramel
Bread and butter pudding / plum compote / lavender syrup
-  Cheesecake / passion fruit cream / mini Magnum / coconut
-  Crème brûlée / vanilla / dark chocolate / banana / peanut

 Chef's choice

(minimum of 10 guests)