



CATERING LIST 2026  
prices are excluding 9% VAT

# DRINKS

## Basic Package

€10,- p.p.p.h

- Beer
- White wine
- Red wine
- Rosé
- Water
- Soft drinks

## Medium Package

€12,- p.p.p.h.

- Beer
- White wine
- Red wine
- Rosé
- Prosecco
- Water
- Soft drinks

## Luxury Package

€15,- p.p.p.h.

- Beer
- White wine
- Red wine
- Rosé
- Prosecco
- Water
- Hard liquor (vodka/whiskey/rum/gin)
- Soft drinks

\*All prices are excl. 21% VAT



## DRINKS

### Champagne

Moët & Chandon - Brut Impérial 0,75L

### Special Wines

Please enquire about our special wine list.

€75,- per bottle.

€ on request.

\*All prices are excl. 21% VAT



## SMALL BITES

### Snack mix\*

Nut mix, cheesy butterflies and olives

\*From 6 portions

€9.50

### Bread basket

Tear-and-share bread with beet hummus and aioli

€9.50

### Hot snack platter

2x Bitterballen, 2x Cheese sticks, 2x Spicy snacks, 2x Mini spring rolls, 2x mini frikandellen + dipping sauces

€ 12,00

### Hot snack platter deluxe

2x Shrimp croquettes, 2x Goat cheese croquettes, 2x Kara Age, x2 Bitterballen + dipping sauces

€ 14,50

### Dutch classics

2x Old Amsterdam cheese, 2x young cheese, 2x liver sausage with pickles, 2x beef sausage with mustard

€ 11,50

### Bitterballen (optionally vegan)

Dutch meat ragout croquettes, 8 pieces + mustard

€ 11,50

### Cheese sticks

8 pieces with chili sauce

€ 11,50



## SMALL BITES

### **Vlammetjes**

Spicy meat rolls, 8 pieces with chili sauce

€9.50

### **Shrimp croquettes**

8 pieces with chili sauce

€14.95

### **Goat cheese croquettes**

8 pieces with chili sauce

€ 12,00

### **Karaage**

Japanese fried chicken, 6 pieces with chili sauce

€ 14,50

### **Chicken gyozas**

6 pieces with soy sauce

€ 11,50

### **Canapés**

Mix of small culinary bites

€ 15,95

### **Oysters per 6 pieces**

Gillardeau with lemon and shallot vinaigrette

€ 37,50



# PLATTERS

## **Snack Platter (for 10 pax)**

**€99.50**

- 2 types of cheese
- 2 types of sausage
- Freshly roasted nuts
- Olives
- Various dips
- Breadsticks
- Artisan 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 pate
- Crackers

## **Cheese platter by Kef**

**€14.75 per portion**

- 4 different cheeses from Kef
- Fig bread (Kletzenbrood)
- Fig jam
- Grapes



## PLATTERS

### Tapas (2/3 pax)

4x Chicken drumettes

4x Albondigas (Spanish meatballs)

4x Shrimp croquette

Olives

Bread with hummus and aioli

8x Coppa di Parma (Parma ham)

4x French cheese

€27.50

### Fruit platter (for 10 pax)

Fresh seasonal fruit

€95,-

### Vegan platter (2/3 pax)

Bread with dips (hummus, olive tapenade)

Roasted vegetables

Grapes

4x vegan bitterballen

4x falafel bites

8x fried cauliflower

100g "salmon" sashimi

€27,50



# FISH

## Oysters per 6 pieces

€ 37.50

Gillardeau with lemon and shallot vinaigrette

## 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) – Salmon Nigiri

Nigiri Maguro (4x) – Tuna Nigiri



# BBQ with chef

## Luxury BBQ with chef

€ 28.50 p.p.

Hamburger

2 satay skewers

Pepper steak

Shashlik

Merguez sausage

Potato salad

Various sauces

Bread and garlic butter.

\*Vegetarian and Halal optional

\*Excl. €75,- for the chef (excl. 21% VAT)



# PIZZA

## Italian pizza's

- Margherita
- Quattro Formaggi
- Pepperoni
- Hawaii
- Funghi

\*Glutenfree and vegan optional

€ 14,45 p.p.



# BURGERS

## Black Angus burger with fries

Brioche bun, butterhead lettuce, bacon, tomato, caramelized onion, pickle, mayo, cheddar cheese, fries

€ 16,95 p.p.

## Beyond Meat burger (vegan) with fries

Brioche bun, butterhead lettuce, tomato, caramelized onion, pickle, vegan mayo, fries

€ 16,95 p.p.



# BREAKFAST/LUNCH

## **Deluxe filled sandwiches (2 per person)**

**€ 12.95 p.p.**

Vitello tonato

Caprese

Carpaccio

Chicken breast

Ham

Club sandwich

## **"Twelve o'clock"**

**€ 19.50 p.p.**

A “twaalfuurtje” is a Dutch term that literally translates to “twelve o'clock.” In the context of Dutch cuisine, it refers to a traditional lunch or brunch meal that typically consists of various small dishes or snacks:

Soup of the day

3 different richly filled mini sandwiches per person

Petit grand dessert

## **Luxury Lunch**

**€ 23.50 p.p.**

Salad of the day

2 open-faced richly filled sandwiches

Frittata: sweet potato, red onion, feta, and rosemary

Fresh smoothie



# BUFFET

## Italian buffet

Vitello Tonnato

Vegetarian arugula salad

Freshly baked focaccia with tapenade and aioli

Bolognese lasagna

Chicken in Italian cream sauce

Tuscan rosemary potatoes

€ 31.50 p.p.

## Indonesian buffet

Nasi Goreng (Fried Rice)

Bami (Stir-fried Noodles)

Sajoer Iodeh (Mixed Vegetables in a Spicy Coconut Sauce)

Terong Belado (Spicy Sticky Eggplant)

Rendang (Stewed Beef in Coconut)

Satay Ayam with Satay Sauce (Chicken Satay with Peanut Sauce)

Telur Ketjap (Egg in Sweet and Spicy Sauce)

Sambal Goreng Boontjes (Spicy Green Beans)

Served with krupuk (prawn crackers), fried onions, and sambal (spicy sauce)

€ 31.50 p.p.

## Dutch Stew Buffet

Kale

Sauerkraut

Hutspot

\*Served with Gelderland smoked sausage, meatballs in gravy and bacon. With mustard piccalily

## Dessert

€ 9,95 p.p.

Choice of Tiramisu or Spekkoek (Sweet Indonesian Delicacy)



# DINNER Á LA CARTE

\*This menu is seasonal and switches up to 4 times a year (Excl. 9% VAT)

## What to choose from

Two-course menu (main/dessert)	€ 32.50 p.p.
Two-course menu (starter/main)	€ 35,- p.p.
Three-course menu & walking dinner	€ 46,50 p.p.
Four-course menu	€ 54,- p.p.

## Starters

Sea bass ceviche served with grapefruit, red onion, fennel, and mint

Vegan roasted beetroot carpaccio served with roasted hazelnuts, arugula, 'feta,' and aceto dressing

Smoked rib-eye carpaccio served with almond crumble, Parmesan cheese, arugula, and truffle mayonnaise

## Main

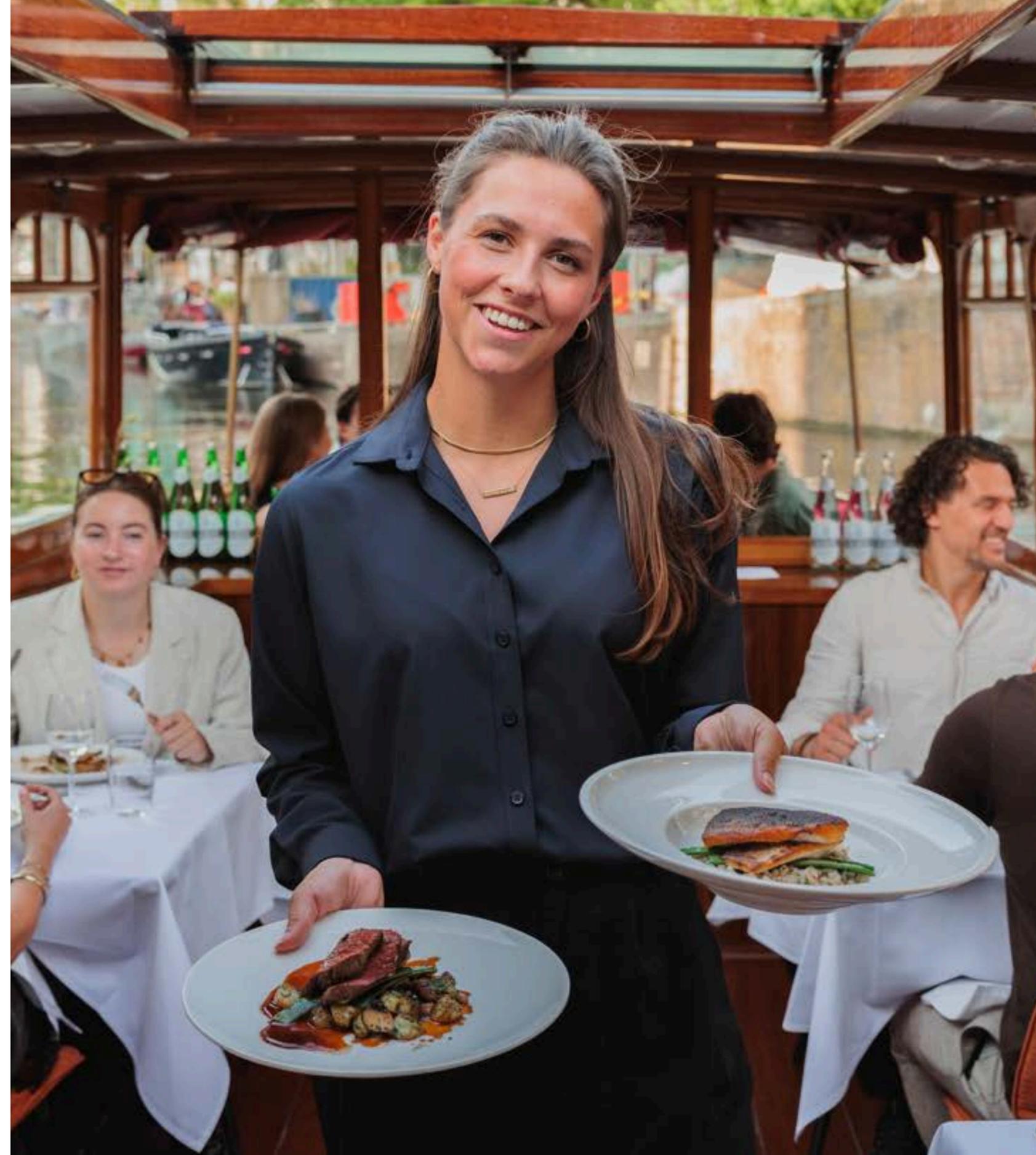
Bavette Steak served with sweet potato puree, grilled vegetables, and chimichurri

Ravioli (vegetarian) served with truffle cream sauce, wild mushrooms, crispy hazelnuts, and Parmesan cheese

Lobster ravioli in creamy bisque sauce, with Parmesan cheese and green asparagus

Pearl couscous with roasted pumpkin (vegan) served with dried apricots and curry-chive with soy yogurt

Polder chicken with creamy mashed potatoes, glazed carrots, roasted corn, and pepper sauce



# DINNER À LA CARTE

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## Dessert

Tartlet of dark chocolate mousse with lace cookie crumble

Cheese platter from Kef

Vegan cheesecake

## Walking Dinner

Cold:

Cocktail of crayfish and Dutch shrimps with lettuce and cocktail sauce

Beef carpaccio with capers, truffle dressing and Parmesan cheese

Hot:

Richly filled risotto with salmon, cod and seafood

Seasonal stew with veal meatballs and a homemade gravy

Desserts:

Dessert surprise

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

\*Assortment is seasonal



# DINNER Á LA CARTE

## Walking Dinner Vegetarian

Cold:

Tabouleh salad of couscous tabbouleh with feta, cilantro salsa and green olives

Antipasti

Hot:

Green herb risotto with falafel and tahini sauce

Seasonal stew 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

\*Assortment is seasonal



## DESSERT

### Choice from:

Tartlet of dark chocolate mousse with lace cookie crumble

Cheese platter from Kef

Vegan cheesecake

€ 12.95 p.p.

