

MENU

welcome drink

amuse

Pumpernickel (rye bread) with Dutch goat cheese and pear compote

starters

Rillette of pastrami on a bed of roasted Dutch vegetables, a crisp of mature Amsterdam cheese and Amsterdam pickles

or

Rillette of crab on a bed of roasted Dutch vegetables, a sourdough crouton and Amsterdam pickles

or

✓ Mousse of mature Amsterdam cheese on a bed of roasted Dutch vegetables a sourdough crouton and Amsterdam pickles

extra course

Cappuccino of Romanesco broccoli

main course

Veal escalope served with a cream of peas, mousseline of smoked celeriac and a ratatouille of vegetable including yellow carrot and shiitake

or

Sea bream (dorade) 'en papillote' prepared with mustard and dill, served with a cream of peas, mousseline of smoked celeriac and a ratatouille of vegetable including yellow carrot and shiitake

or

✓ Lasagne with roasted vegetables including mushrooms and aubergine, served with a pesto of ricotta, celeriac and Dutch cheese from the province of North Holland

dessert

Carrot cake with light vanilla curds, pumpkin chutney, a Dutch kletskep (crispy cookie) and speculaas (gingersnap) mousse

après-dessert

Coffee, tea or mint tea with a selection of Dutch cookies: speculaas pieces, mini stroopwafel (syrup waffle) and macarons

Your preference for meat/fish/vegetarian applies both to the starter and the main course.