

SHARING PLATTERS

Platter 1: Dutch Classics

€ 14

Old Amsterdam cheese (4x), young cheese (4x), liver sausage with pickles (2x), beef sausage with mustard (2x)

Platter 3: Bar Snacks Deluxe

€ 18

Shrimp croquettes, chicken gyoza, kara age, cheese sticks, bitterballen (2x each) with truffle mayo, mustard & chili sauce

Platter 5: Cheese Board

€ 22

4 different cheeses from Kef, grapes, fig compote, Kletzenbrood (spiced fruit bread)

Platter 7: Vegan

€ 38

Bread with dips (hummus, olive tapenade), cherry tomatoes/cucumber, grapes, vegan bitterballen, mini spring rolls, eggplant ceviche

Platter 9: Garlic Shrimp Pan

€ 22

Shrimp in garlic oil, bread for dipping

Platter 11: Grazing Board (10 pax)

€ 98

Cheese, prosciutto, chorizo, salami, pesto, aioli, tomato chutney, grapes, orange, sun-dried tomatoes, olives, crackers, bread & nuts

Platter 2: Bar Snacks Selection

€ 14

Bitterballen, cheese sticks, mini frikandellen, spicy mini spring rolls, mini spring rolls (2x each) with mayo, mustard & chili sauce

Platter 4: Charcuterie

€ 22

Coppa di Parma 20g, prosciutto 30g, dried sausage 35g, wild boar pâté 55g, smoked almonds 20g, toasts 40g

Platter 6: Oysters (per 6)

€ 45

Fine de Claire, lemon, red wine vinegar with shallot

Platter 8: Tapas

€ 38

Chicken drumettes, albondigas, shrimp croquettes, olives, bread with dips, Coppa di Parma, young cheese cubes

Platter 10: Canapés

€ 23

5 different blinis: smoked salmon & aioli, beet hummus with smoked almond & tahini, prosciutto with truffle mayo, goat cheese-honey with walnut, eggplant ceviche with crème fraîche

SANDWICHES

Smoked Salmon Sandwich

€ 7

With rucola, aioli and red onion

Beet Hummus Sandwich

€ 7

With rucola and grilled vegetables

Croquette Sandwich

€ 8

With sauce

Parma Ham Sandwich

€ 7

With Coppa di Parma, pesto, basil and sun-dried tomatoes

LUNCH

Lunch Menu 1

€ 27

Soup of the day, 3 different richly topped mini sandwiches, petit 'grand' dessert (2 items p.p.)

Toastie: Kim Cheese

€ 9

Emmental – cheddar – kimchi

Lunch Menu 2

€ 33

Salad of the day, 2 open richly topped sandwiches, frittata (sweet potato, red onion, feta, rosemary), fresh smoothie

Toastie: Le Croque

€ 9

Emmental – smokey ham

Toastie: Firecracker

€ 10

Spicy mince – emmental – cheddar – mango chutney



BUFFET

Italian Buffet

€ 38

Vitello tonnato, rucola salad (vegan), caprese salad, focaccia with tapenade and aioli, lasagna bolognese, chicken in truffle cream sauce, gnocchi

Stamppot Buffet

€ 31

Kale mash, sauerkraut mash, hutspot, Gelderland smoked sausage, meatballs in gravy, pork belly, mustard piccalilly

Tiramisu

€ 12

Pairs beautifully with the Italian buffet

Indonesian Buffet

€ 40

Spiced white rice, bami, green bean curry, sticky eggplant, beef rendang, chicken satay, egg in sweet soy sauce, prawn crackers, fried onions, sambal, pickles

Vegan Buffet

€ 40

Seasonal soup, eggplant ceviche, bread with dips, orzo pasta salad with artichoke & edamame, couscous salad, vegan meatballs in tomato sauce

Spekkoek

€ 6

Indonesian layer cake – pairs beautifully with the Indonesian buffet

SNACKS

Bitterballen

€ 13

8 pieces with mustard

Cheese Sticks

€ 14

8 pieces with chili sauce

Vlammetjes

€ 17

Spicy mini spring rolls, 8 pieces with chili sauce

Sticky Kara Age

€ 17

Japanese fried chicken, 6 pieces with chili sauce

Shrimp Croquettes

€ 19

6 pieces with chili sauce

Fries

€ 7

With mayo

Bitterballen (Vegan)

€ 15

8 pieces with mustard

Mini Frikandellen

€ 14

8 pieces with mayo

Mini Spring Rolls (Vegan)

€ 14

8 pieces with chili sauce

Chicken Gyoza

€ 14

6 pieces with soy sauce

Bread with Dips

€ 11

4 mini rolls with hummus and aioli

Marinated Olives

€ 10