

Buffets

Dutch buffet € 32,50

Dutch herring with onions and pickles | Amsterdam sausages with Kesbeke sweet and sour | Raw vegetables salad with Egmonds goat cheese | Cocktail of crayfish and Dutch shrimps | Season stew with smoked sausage or veal meatball and gravy | beef Roasted sea bass with potatoes, carrots, peas and white wine sauce.

Mediterranean Buffet € 32,50

Niçoise Salad with, among others: tuna | baby potatoes | haricot verts | quail egg and anchovies | Couscous Tabbouleh with feta cheese | coriander salsa and green olives | Prosciutto with green asparagus | Grilled Artichoke | Roasted pepper and tahini sauce | Mezze assortment with, among others: prosciutto | bocconcini mozzarella | mini grape tomatoes | peppadew peppers and melon | Gratinated Brandade de Bacalhau with capers and arugula | Turkish pasta with spicy sauce made from lamb mince, ratatouille, tomato and smoked paprika with aioli

Italian buffet € 32,50

Caprese salad with pine nuts and basil | Vitello tonato: fricandeau of veal with tuna mayonnaise and capers | Salad of grilled vegetables with fresh sheep cheese and balsamic vinegar | Antipasti with prosciutto, pecorino, grapes, artichoke, olives, melon and croutons | Pasta with roasted chicken, mushrooms, black olives, pesto and Parmesan cheese | Richly filled risotto with salmon, cod and seafood.

Indonesian buffet (from 10 persons) € 35,00

Daging Bali - Spicy beef | Sayur Lodeh - Vegetables prepared in coconut milk with pieces of tempura | Ajam Ritja - Chickfilet in spicy sauce | Ajam Opor - Chickfilet in mild coconut milk | Foe yong hai - Fried eggs in sweet and sour sauce | Gado Gado - Mix of vegetables in sate sauce | Sambal goreng kentang - Fried spicy potatoe pieces | Atjar Ketimoen - Indonesian salad | Vegetables / Krupuk / Rice, egg fried rice

All prices are exclusive of 9% VAT