

Planning your group dinner in 3 steps

Step 1 : Menu choice: OCTOBER—NOVEMBER—DECEMBER

I) Group selection menu €39,75 p.p.

Your guests can choose between 3 starters and main courses on the night itself.

Starters:

Smoked salmon

cream of dill— crostini—chicory salad

Dutch pepper pâté

onion chutney—brioche bread —Amsterdam pickles

Mushroom soup

apple—herbal oil—crostini

Main courses: served with fries

Duckbreast

corn—carrot—pumpkin— gravy of cardemon

Codfish

steamed leek—pumpkin — smoked garlic sauce

Tagliatelle

onion compote—baked mushrooms—foam of Parmesan

Dessert

Carrotcake

yoghurt ice cream—roasted walnuts—crumble

Optional:

1) How about a tasting of starters instead of a choice? Select a tasting platter for the whole group (no surplus)

2) Upgrade your dinner with a Grand Dessert, a selection of 5 items, for the whole group. (surplus of €5 p.p.)

3) Add a fourth and/or fifth course to your menu. Seasonal soup (€5 p.p.) and/or a selection of 3 cheeses (€9 p.p)

II) Chef's menu €47,50 p.p.

Our chef serves you his 5 favorite classics

Raw salmon

rettich—wakame—lime—wasabi

Steak tartare

egg yolk— shallot— capers - crostini

Tenderloin

red wine gravy – celeriac – potato truffle mousseline

Goat cheese

plum – rocket salad – olive oil

Caramelized banana

crunch of nuts – vanilla cream

A four course Chef's menu is possible (excl. cheese dessert) for €42,50 p.p.

Step 2 Optional Extra's

A) Table linen

For a more decorated dinner €3 p.p.

B)

Personalized menu cards, perfect as a memory for your guests, €2 p.p.

C)

Jenever tasting

Ideal as a pre-dinner activity. More information available upon request.



Step 3: Drink packages

The housewines we serve are Sauvignon Blanc and Cabernet Sauvignon from Round House—South Africa.

A) €21 p.p.

Glass of cava—½ bottle of house wine—½ bottle of mineral water—coffee or tea with dessert

B) €18,50 p.p.

Glass of cava—½ bottle of house wine—carafe of tap water— coffee or tea

C) €16 p.p.

½ bottle of house wine— ½ bottle of mineral water—coffee or tea

D) €13,50 p.p.

½ bottle of house wine —carafe of tapwater—coffee or tea

+ Extra supplement: Liquor with your coffee/tea €4,50 p.p.

Upgrade your wines with our Italian housewines Pinot Grigio and Multipulciano +€2 p.p.

For the guests who do not drink wine, beer or soft drinks will be compensated within the package.

[CLICK HERE TO RESERVE](#)

Conditions & Terms

All dishes are served with appropriate matching garnish.

Fries are served with the main courses of the group selection menu. Additional servings of fries are available upon request for € 4,50 per serving.

Please let us know if you are allergic to certain products or if you have special dietary needs!

Please confirm the right number of people of your group one day in advance. If fewer people attend, we are forced to charge 90% of the number of total people previously reserved.

Cancellation: Cancellations can be made free of charge, 14 days prior to the reservation date. This must be done via e-mail.

When a cancellation is made 14-7 days before the reservation date, we will charge 25% of the reservation value. 7-3 days before the reservation date, 50% of the reservation value will be charged.

When a cancellation is made within three days of the reservation date and time, we will charge 75% of the reservational value.

Prices and conditions are valid from January 1st 2019 through December 31st 2019 for groups of 10 or more persons. All prices include VAT.

All our transactions are in accordance with the

[Uniform Conditions of the hospitality branch organisation KHN](#)

