



FLAGSHIP

AMSTERDAM

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CATERING LIST 2025
prices are excluding 9% VAT

DRINKS

Basic Package

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

€8,- p.p.p.h

Medium Package

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

€10,- p.p.p.h.

Luxury Package

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

€13,- p.p.p.h.

*All prices are excl. 21% VAT



DRINKS

Champagne

Moët & Chandon - Brut Impérial 0,75L

€75,- per bottle.

Special Wines

Please enquire about our special wine list.

€ 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 Vegan ‘shrimp’ Ebi fry, 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
Ebi fry shrimp (optionally vegan) 6 pieces with chili sauce	€ 11,50
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 € 13,95 p.p.

- Margherita
- Quatro Formaggi
- Pepperoni
- Hawaii
- Funghi
- *Glutenfree and vegan optional

BURGERS

Black Angus burger with fries € 16,95 p.p.

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

Beyond Meat burger (vegan) with fries € 16,95 p.p.

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



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

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)

Telor Ketjap (Egg in Sweet and Spicy Sauce)

Sambal Goreng Boontjes (Spicy Green Beans)

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

Dutch Stew Buffet

Kale

Sauerkraut

Hutspot

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

Dessert

Choice of Tiramisu or Spekkoeke (Sweet Indonesian Delicacy)

€ 31.50 p.p.

€ 31.50 p.p.

€ 9,95 p.p.



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

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

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.

