



GROUP BROCHURE

SOME PLACES ARE NOT CHOSEN.
THEY CALL TO YOU.
EFFORTLESS, NEVER SUPERFICIAL.
ELEGANT, YET INVITING.
A BISTRO WITH CHARACTER.

We offer a variety of group dining concepts, ranging from classic group menus to shared dining and walking dinners.

For guests with dietary requirements – including vegetarian, vegan, allergies or intolerances – suitable alternatives will be provided based on the chosen menu.

To ensure smooth service, we kindly ask you to provide a name list including dietary requirements in advance.

All prices listed are including VAT and service fees.

CHEZ VAN RIJN

CREATE YOUR OWN MENU*

The menu price will be determined by the dishes chosen.

0-40 guests: Set menu or a choice on the night (max. 2 starters, 2 mains and 1 dessert)

40+ guests: Set menu (Or take a look at our shared menu / walking dinner)

APERITIF (OPTIONAL)

Poultry pâté Chicken liver, Amsterdam pickles and crostini	€9,00
Artichoke pâté Artichoke and crostini	€8,00
Crab Bisque Shore crab, fennel and cream	€4,50
Oysters per piece Red wine vinegar, shallot and lemon	€4,50
Oeuf Mayonnaise Egg, mayonnaise	€5,50

STARTERS

Moules beurre blanc Mussels, beurre blanche and toast	€12,50
Beetroot & blackberry salad Roasted beetroot, blackberry and Parmesan	€11,50
Beef carpaccio Beef tenderloin, Savora mustard and watercress	€14,50
House-Smoked salmon Horseradish, Granny Smith apple, brioche and mustard-dill	€13,00

MAIN COURSES

Salmon Beurre blanche, fennel and lemon	€22,50
Steak Chez van Rijn Entrecôte, shallot and pan jus	€19,50
Free-Range chicken Chicken thigh and velouté	€18,50
Morel ravioli Duxelles and Parmesan foam	€19,00

DESSERTS

Crème brûlée Vanilla, sugar and sea salt	€10,00
Tarte tatin Apple, puff pastry, caramel and crème fraîche ice cream	€12,50
Cheese selection Four cheeses, nut bread, figs and apple	€14,50
Vanilla ice cream Madeleine, black truffle and olive oil	€9,50

*To ensure a complete dining experience, all our group menus are served with a side dish arrangement of €6.00 per person, including fries, salad and seasonal vegetables.

Bread with butter can be added ad €4,50 per person.

CHEZ VAN RIJN

SHARED DINING MENU € 57,50
*served with bread, fries, salad, seasonal
vegetables and mousseline*

STARTERS

Beetroot & blackberry salad | Roasted beetroot, blackberry and Parmesan
And

Beef carpaccio | beef tenderloin, Savora mustard and watercress
And

House-Smoked salmon | Horseradish, Granny Smith apple, brioche and mustard-dill

MAIN COURSES

Butterflied Sea Bass 700g | Beurre Blanche and mussel
And

Côte de Boeuf 650g | Bearnaise and braising jus

DESSERTS

Crème brûlée | Vanilla, sugar and sea salt
And

Tarte tatin | Apple, puff pastry, caramel and crème fraîche ice cream
And

Vanilla ice cream | Madeleine, black truffle and olive oil

CHEZ VAN RIJN

WALKING DINNER MENU €57,50

ON THE TABLE

Olives and salted crackers

APERITIF

Poultry pâté | Chicken liver, Amsterdam pickles and crostini
and

Artichoke pâté | Artichoke and crostini

STARTER (PICK 2 ITEMS)

Steak tartare | Classic preparation
or

House-Smoked salmon | Horseradish, Granny Smith apple, brioche and mustard-dill
or

Vegetarian dish | chef's choice

MAIN COURSE (PICK 2 ITEMS)

Salmon | beurre blanche, potato mousseline and fennel salad
or

Steak Chez van Rijn | Entrecôte, shallot and pan jus
or

Free-Range chicken | potato mousseline
or

Morel ravioli | Duxelles and Parmesan foam

AFTER DINNER BITES

Mini burger | Lettuce, tomato and burger sauce
and

Fries | Papercone with mayonnaise

DESSERT

Vanilla ice cream | black truffle and olive oil

CHEZ VAN RIJN

BEVERAGE PACKAGES

Drinks on consumption count
Fixed selection possible

Welcome cava €7,00
Cava Masia De la Luz Brut, Rosé or 0.0.

If combined with a Dutch open bar, €5,00 per glass.

Welcome cocktail €15,00
Aperol Spritz
Elderflower Spritz
Bombay Gin Tonic
Dark & Stormy
Moscow Mule

If combined with a package below, €10,00 per glass.

3-drinks package €24,50
3 housewine/tap beer/soft drink, $\frac{1}{2}$ bottle of water, coffee/tea

Only available with a seated dinner

Dutch open bar (3 hours) €35,00
Beers on the tap, bottled beers, 0.0% beer, house wines,
soft drinks, juices, mineral water, coffee and tea

+ €9,00 for each additional hour

International open bar (3 hours) €47,50
beers on the tap, bottled beers, 0.0% beer, house wines, cava
soft drinks, juices, mineral water, Eristoff vodka, Bacardi Blanca,
Dewar's White Label, Bombay Sapphire Gin, Cazadores Tequila Blanco, Disaronno Amaretto,
Baileys, Licor 43, Limoncello, Vaccari sambuca, Ketel1 Jonge Jenever and coffee and tea

+ €12,00 for each additional hour