



## 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.



## 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)

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

### STARTERS

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

### MAIN COURSES

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

### DESSERTS

|  |        |
|--|--------|
| <b>Crème brûlée</b>   Vanilla, sugar and sea salt                            | €10,00 |
| <b>Tarte tatin</b>   Apple, puff pastry, caramel and crème fraîche ice cream | €12,50 |
| <b>Cheese selection</b>   Four cheeses, nut bread, figs and apple            | €14,50 |
| <b>Vanilla ice cream</b>   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.



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-dil

## 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



## 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



## BEVERAGE PACKAGES

**Drinks on consumption count**  
Fixed selection possible

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**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.*

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**3-drinks package €24,50**

3 housewine/tap beer/soft drink, ½ 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*