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# FOODBOOK 2023 / EN

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## BREAKFAST

### **BREAKFAST**

**€ 32,50 per person**

Fresh orange juice, coffee, tea or hot chocolate of your choice, boiled egg, ham, cheese, jam, sprinkles, butter, different kinds bread and fresh fruit salad

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## PASTRY

### **CAFÉ COMPLET**

**€ 8,50 per person**

We serve unlimited coffee, tea, fresh mint tea with an assortment of cookies and bonbons.

### **PASTRY**

**from € 5,00 per piece**

Different types of pastries, cakes, tasty pie slices and personally decorated pies. In collaboration with our confectioners, we provide tasty sweets appropriate to your wishes.

### **HIGH TEA (from 6 persons)**

**€ 28,50 per person**

Scones with lemon curd and clotted cream, Brownie, homemade muffin with fruit, sandwich with homemade egg salad and truffle, sandwich with smoked steak, parmesan cheese and homemade pesto, sandwich with salmon, cream cheese, dill and capers, mini quiche with spinach and goat cheese, chicken wrap with avocado, arugula and mustard mayonnaise, fresh mint.

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## LUNCH

*We'll pick up lunch during the boat tour. You can choose one of the options for the entire group. A combination of the options is only possible with sufficient sailing time due to the various pickup locations.*

### **SANDWICHES**

**€ 8,50 per piece**

Choose from:

**Ciabatta Caprese:** buffalo mozzarella, tomato and homemade pesto

**Brown Ciabatta:** buffalo mozzarella, grilled eggplant and homemade pesto

**Flaguette Farmer's Brie:** homemade chutney and arugula

**Flaguette Coppa di Parma:** grilled zucchini, sun dried tomato and pesto

**Waldkorn Smoked Steak:** parmesan cheese, homemade pesto, arugula and sunflower seeds

**Waldkorn Triangle with Chevre:** fresh figs, dates, arugula, honey and nuts

**Focaccia Smoked Salmon:** avocado, arugula and wasabi mayonnaise

**Focaccia Homemade Hummus:** grilled vegetables, arugula and fresh coriander

### **WARM LUNCH**

**€ 22,50 per person**

Soup of the day

Three mini sandwiches

Petit grand dessert

### **COLD LUNCH**

**€ 27,50 per person**

Salad of the day

Two open sandwiches

Frittata: sweet potato, red onion, feta and rosemary

Fresh smoothie

**2 COURSE LUNCH**

**€ 39,00 per person (starter and main course)**

**€ 35,00 per person (main course and dessert)**

On board we serve you a two-course dinner (starter and main course or main course and dessert). During the boat tour we pick up the dishes for you at the restaurant. You can make a choice on board for fish, meat or vegetarian. The choice of dessert is sweet or savory.

**2 COURSE LUXURY LUNCH**

**from € 55,00 per person**

On board we serve you a luxurious two-course lunch (starter and main course or main course and dessert). While sailing we pick up the dishes at various restaurants on the route.

We create the menu based on your wishes and the current menu of various restaurants.

**SURF & TURF**

**€ 33,50 per person**

Roasted Black Angus steak with tiger prawn and garnish

**BLACK ANGUS BURGER**

**€ 21,00 per person**

Black Angus burger 200 gr, brioche bun, lettuce, bacon (optional), tomato, caramelized onion, pickle, mayonnaise, cheddar, fries

**BEYOND MEAT BURGER (vegan)**

**€ 21,00 per person**

Vegan burger, brioche bun, lettuce, tomato, caramelized onion, pickle, vegan mayonnaise, fries

**LOBSTER**

**on request**

1/2 or 1/1 - preparation "à la façon du chef" depending on the season

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## APPETIZERS

<b>TABLE SNACKS</b>	<b>€ 6,00</b>
Luxury nut garnish and salty cookies	
<b>OLIVES</b>	<b>€ 5,00</b>
Marinated pitted green olives	
<b>BREAD WITH DIPS</b>	<b>€ 8,00</b>
6 buns with hummus, aioli and muhammara	
<b>ASSORTED COLD SNACKS</b> (16 pieces in total)	<b>€ 10,50</b>
4x 'Ossenworst' (typical snack from Amsterdam, raw meat), 4x salami, 4x old cheese, 4x young cheese served with mustard and Amsterdam pickles	
<b>ASSORTED WARM SNACKS</b> (8 pieces in total)	<b>€ 10,50</b>
2x 'bitterballen', 2x 'vlammetjes', 2x cheese soufflés, 2x vegetarian spring rolls (vegan), served with mustard and spicy sauce	
<b>WARM SNACKS</b> (1 item = 8 pieces in total)	
'Bitterballen' (deep fried meat ragout balls)	<b>€ 10,50</b>
'Vlammetjes' (vegan, deep fried, spicy)	<b>€ 10,50</b>
Cheese soufflé	<b>€ 10,50</b>
Vegetarian spring rolls (vegan)	<b>€ 10,50</b>
Vegetarian 'bitterballen'	<b>€ 10,50</b>
Vegan samosas	<b>€ 10,50</b>
Truffel-risotto 'bitterbal'	<b>€ 12,00</b>
Shrimp croquettes	<b>€ 17,50</b>
<b>DUTCH HERRING</b> (seasonal)	<b>€ 18,00</b>
4 pieces, served with onions and Amsterdam pickles	
<b><i>On request we can provide the following snacks for you. These are not possible in combination with the above snacks. We are happy to advise you!</i></b>	
Ebi fry shrimp (vegan, 6 pieces)	<b>€ 12,50</b>
Gyoza chicken (6 pieces)	<b>€ 10,50</b>
Goat cheese croquettes (vegetarian, 8 pieces)	<b>€ 17,50</b>
'Bieterballen' (vegan, 8 pieces)	<b>€ 10,50</b>
Canapés (5 pieces, various small cold culinary snacks)	<b>€ 19,50</b>

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## SNACK PLATTERS

<b>HEALTHY PLATTER</b>	<b>€ 17,50</b>
Snack cucumber, radish, cocktail tomatoes and mixed olives with hummus	
<b>CHEESE PLATTER</b>	<b>€ 15,00</b>
5 different cheeses with, apple syrup, walnuts and fig bread	
<b>CHARCUTERIE</b>	<b>€ 15,00</b>
4 different sausages / ham with olives and pickles	
<b>FISH PLATTER</b>	<b>€ 28,00</b>
2 x glass of shrimp cocktail, 4 x gamba, ± 200 gr smoked salmon, cooked mussels and pepper mackerel, with lemon and various sauces	
<b>TAPAS</b>	<b>€ 31,50</b>
Chicken legs, albondigas, prawn croquettes, calamari, peppadews and bread with aioli (4 pieces of each)	
<b>MEDITERRANEAN</b>	<b>€ 31,50</b>
2 x pecorino, 2x goat cheese, 2x blue cheese, 4 slices coppa di Parma, 4 slices Spinata, olives, peppadew and 4 sandwiches with dip	
<b>OYSTERS</b> (seasonal)	<b>€ 52,50</b>
12 pieces, Fine de Claire de Bretagne with lemon and red wine vinegar	

***On request we can provide the following platters for you. These are not possible in combination with the above platters. We are happy to advise you!***

<b>VEGAN PLATTER</b>	<b>€ 31,50</b>
Buns with dips (hummus, olive tapenade), roasted vegetables, grapes, 4x vegan bitterbal, 4x falafel bites, 8x fried cauliflower, 100gr 'zalmon' sashimi	
<b>FRUITS DE MER (for 4 persons)</b>	<b>€ 295,00</b>
1x cooked Canadian lobster, 12x oysters Fine de Claire, 1x half a crab 500gr, 500gr cooked prawns, 800gr mussels, 500gr clams, 4x shrimp / crayfish cocktail with cocktail sauce - lime mayonnaise, lemon	

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## BUFFET

*We offer you 3 types of buffets: Dutch, Italian and Indonesian. All buffets are homemade and daily fresh. The Dutch and Italian buffet are served with bread, butter and olive oil. Please indicate any allergies or special dietary requirements. Optionally, we can replace some items for vegetarian / vegan options. The buffets do not include dessert. We are happy to inform you about the options. The buffets can be ordered with a **minimum of 6 persons**.*

### **DUTCH BUFFET**

**€ 34,50 per person**

Cold dishes:

Dutch herring with onions and pickles

Amsterdam sausages and cheeses with Kesbeke sweet and sour

Beetroot salad with apple and smoked pepper mackerel

Vegetarian potato salad with pearl onion, fresh herbs and quail eggs

Warm dishes:

Seasonal stew with smoked sausage or veal meatball, beef gravy and mustard

Deep fried kibbeling with baby potatoes, carrots, peas and white wine sauce

### **ITALIAN BUFFET (vegetarian / vegan options possible)**

**€ 34,50 per person**

Cold dishes:

Caprese salad with pine nuts and basil

Pollo tonato: smoked chicken with tuna mayonnaise and capers

Salad of grilled vegetables with fresh sheep cheese and balsamic vinegar

Antipasti: Italian sausages, olives, pepper cream cheese, artichoke, provolone and pecorino

Warm dishes:

Aubergine ravioli with raggu alla bolognese and Parmesan (can also be ordered vegetarian)

Penne pasta with mussels, prawns, red pepper, garlic, white wine and green herbs

### **INDONESIAN BUFFET**

**€34,50 per person**

Sayur lodeh (mixed vegetables in a spicy coconut sauce)

Terong belado (spicy 'sticky' eggplant)

Rendang (beef stew cooked in coconut milk and spices)

Satay ayam (chicken with satay sauce)

Telor ketjap (egg in a sweet spicy sauce)

Sambal goreng beans

Prawn crackers, fried onions, sambal

Served with nasi goreng and bami

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## MEALS

*We'll pick up the meals during the boat tour. You can choose one of the options for the entire group. A combination of the options is only possible with sufficient sailing time due to the various pickup locations.*

### PIZZA

**€ 20,00 per piece**

**Caprese:** tomato sauce, mozzarella, plum tomatoes, pesto and oregano

**Margherita:** tomato sauce, mozzarella, basil, oregano

**Formaggi:** tomato sauce, mozzarella, gorgonzola, parmesan grater and arugula

**Mushroom truffle & parmesan:** truffle sauce, grilled mushrooms, arugula, plant based  
Parmesan

**Caramelized onion & walnut:** tomato sauce, mascarpone, mozzarella, caramelized onion,  
walnuts and olives

**Tuna:** Italian tuna salad, plum tomatoes, red onion, oregano and arugula

**N'duja & salami:** mascarpone, mozzarella, spicy sausage, salami, arugula and Parmesan cheese

**Salami:** tomato sauce, mozzarella and Italian salami

Gluten-free base and a 'Tasting' possible.

### SATAY (minimum 6 persons)

**€24,00 per person**

3 chicken satay skewers per person served with prawn crackers,  
French fries and raw vegetable salad

### BBQ (vegan possible) (minimum 6 persons)

**€ 28,00 per person**

Hamburger on a bun, sausage, shashlik and chicken satay served with various sauces and salad

### SUSHI:

#### SALMON AND TUNA DELUXE

**€ 27,50**

Assortment of 2 sake nigiri, 2 maguro nigiri, 4 sake maki, 4 tekka maki, 4 sake wasabi maki, 4  
spicy tuna maki (total 20 pieces)

#### VEGGIE DELUXE

**€ 20,00**

Assortment of 2 tofu nigiri, 2 tamago nigiri, 8 kappa maki, 4 avocado maki, 1 wakame salad,  
(total 16 pieces) with salad

#### NIGIRI AND SASHIMI DELUXE

**€ 62,50**

Assortment of 2 sake nigiri, 2 flambé sake nigiri, 2 maguro nigiri, 2 flambé tuna nigiri, 2 tamago  
nigiri, 2 ebi nigiri, 6 sake sashimi, 6 maguro sashimi, 4 kappa maki, 4 sake maki, 8 California maki,  
1 wakame salad, 1 sweet and sour cucumbers, (total 40 pieces) with salad



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## DINNER

### **FLOATING DINNER**

**€ 50,00 per person**

We serve a high quality three-course seasonal menu (spring, summer, fall, winter) with a choice of fish, meat and vegetarian. The dinner includes bread and butter and an appetizer in advance. For dessert there is a choice between cheese or sweet.

You can make your choice on board. We then sail past the restaurant twice to pick up your dishes. The first time for bread and butter, the appetizer and the starter. The second time we'll collect the main and desserts.

The menu can also be expanded with a fourth course (cold intermediate dish) or you can opt for a 2 course dinner (starter and main course or main course and dessert). We also have a children's menu. A vegetarian or vegan option is possible.

If you have any questions about the options, we would of course like to hear this.

### **TASTING DINNER (minimum 6 persons)**

**€ 50,00 per person**

The tasting dinner consists of 6 small dishes. We sail past the restaurant twice to pick up the courses: first two cold dishes, then two warm dishes, cheese and dessert. A vegetarian or vegan option is possible.

### **RUNNING DINER**

**from € 85,00 per person**

During the boat tour we serve a luxurious three-course dinner on board. We sail past various restaurants along the canals to pick up the dishes.

Based on your wishes, we prepare a tailor-made program for you. You will receive a choice of restaurants and dishes in advance. We would like to hear your menu choices at least 2 days before your boat tour. Please inform us also of any allergies and/or dietary requirements we should be aware of.

The menu can also be expanded with a fourth course (intermediate course) or you can opt for a two-course dinner (starter, main course or main course and dessert). It is also possible to have one or more courses in the restaurant. We are happy to inform you about the possibilities.