



FOODBOOK 2024 / EN

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BREAKFAST

BREAKFAST

€ 35,00 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.

PASTRY

CAFÉ COMPLET

€ 9,00 per person

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

PASTRY

from € 5,00 per item

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 5 persons)

€ 32,00 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
- Coffee, tea and fresh mint

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.

LUXURY SANDWICHES

€ 9,00 per piece

Choose from:

- **Ciabatta Caprese:** buffalo mozzarella, tomato and homemade pesto
- **Bruine 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 Chèvre:** 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

€ 21,00 per person

- Soup of the day
- Three mini sandwiches
- Petit grand dessert

COLD LUNCH

€ 25,00 per person

- Salad of the day
- Two open sandwiches
- Frittata: sweet potato, red onion, feta and rosemary
- Fresh smoothie

STEW OF THE SEASON (minimum 8 persons)

€ 18,50 per person

We can supply different stews, depending on the season.

SOUP (meal, minimum 8 persons)

€ 18,50 per person

We can supply different soups, depending on the season.



2 COURSE LUNCH

€ 42,00 per person (starter and main course)

€ 37,00 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 € 70,00 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.

BLACK ANGUS BURGER

€ 19,50 per person

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

BEYOND MEAT BURGER (vegan)

€ 19,50 per person

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

APPETIZERS

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| TABLE SNACKS | € 6,00 |
| Luxury nut garnish and salty cookies. | |
| OLIVES | € 6,00 |
| Marinated green olives without pits. | |
| SOURDOUGH BREAD WITH DIPS | € 9,00 |
| 6 rolls with hummus, aioli and muhammara. | |
| ASSORTED COLD SNACKS (16 pieces in total) | € 11,50 |
| 4 x beef sausage, 4 x salami, 4 x young cheese, 4 x old cheese | |
| ASSORTED WARM SNACKS (8 pieces in total) | € 11,50 |
| 2x Dutch 'bitterballen', 2x cheese soufflés, 2x vegetarian springrolls, 2x mini frikandels (halal) | |
| ASSORTED VEGAN SNACKS WARM (6 pieces in total) | € 10,50 |
| Oyster mushroom nugget, wakame mini croquette, oyster mushroom 'bitterbal', veganette, lasagnette, mini spring roll | |
| WARM SNACKS (1 item - 8 pieces in total) | |
| 'Bitterballen' (deep fried meat ragout balls) | € 11,50 |
| Vegetarian 'bitterballen' (Holtkamp) | € 11,50 |
| Lobster 'bitterballen' (Holtkamp) | € 20,00 |
| Vegetarian truffle mushroom balls | € 12,00 |
| Mini old cheese croquettes (Holtkamp) | € 20,00 |
| Shrimp croquettes | € 18,00 |
| Cheese soufflés | € 11,50 |
| Vegetarian spring rolls | € 11,50 |
| Mini frikandels (halal) | € 11,50 |
| Vegan samosas | € 16,50 |

All snacks are served with matching sauces and / or garnish

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!

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| Ebi fry 'shrimp' with chili sauce (vegan, 6 pieces) | € 11,50 |
| Gyoza chicken with soy sauce (6 pieces) | € 10,00 |
| Goat cheese croquettes with chili sauce (vegetarian, 8 pieces) | € 16,50 |
| 'Bieterballen' with mayonnaise (vegetarian, 8 pieces) | € 11,50 |
| Canapés (5 pieces) - Blinis with: | € 19,00 |
| <ul style="list-style-type: none"> • Smoked salmon and horseradish cream • Smoked mackerel with beetroot hummus • Parma ham, pesto and mozzarella • Goat cheese and caramelized red onion • Carpaccio, Parmesan cheese, pine nuts and truffle mayonnaise | |

SNACK PLATTERS

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| HEALTHY PLATTER (2 persons) | € 17,50 |
| Snack cucumber, radish, carrot, cocktail tomatoes and mixed olives with hummus. | |
| CHEESES | € 16,00 |
| Dutch and foreign cheese with red grape and Port jam, walnuts, dates and kletzen bread. | |
| CHARCUTERIE | € 16,00 |
| 4 types of foreign sausage / ham with olives and sweet and sour. | |
| CHEESES / CHARCUTERIE mixed | € 32,00 |
| Mixed platter of charcuterie and cheeses with red grape jam and Port with kletzen bread and dates. | |
| FISH PLATTER (2 persons) | € 32,00 |
| 2x glass of shrimp cocktail, 4x gamba, ± 200gr smoked salmon, cooked mussels and pepper mackerel, with lemon and various sauces. | |
| TAPAS PLATTER | € 32,00 |
| 4x chicken piri piri, 4x albondigas, 4x prawn croquette, 8x calamari, 4x peppadew and 4x bread with aioli. | |
| MEDITERRANEAN PLATTER (2 personen) | € 32,00 |
| 2x pecorino, 2x provolone, 2x chevre, 2 types of dry sausage (8 pieces), olives, | |



peppadew, dates, melon and 4 sourdough bread rolls with dip.

OYSTERS € 55,00

12 pieces Fine de Claire de Bretagne with lemon and red wine vinegar.

DUTCH HERRING € 20,00

4 pieces with onions and pickles.

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!

VEGAN PLATTER (3 á 4 persons) € 32,00

Bread with dips (hummus, olive tapenade), roasted vegetables, grapes, 4x vegan 'bitterbal', 4x mini spring rolls, 4x Ebi fry 'shrimp', tomato tartare with pumpkin/'feta' cream.

FRUITS DE MER (4 persons) € 295,00

1x boiled Canadian lobster, 12x oysters Fine de Claire, half crab (500gr), boiled prawns (500gr), mussels (800gr), cockles (500gr), 4x shrimp / crayfish cocktail, served with cocktail sauce, lime mayonnaise and lemon.

BUFFET (from 6 persons)

*We offer you 5 types of buffets: Saté, Mediterranean, Indonesian, Vegan and Bites Buffet. All buffets are homemade and daily fresh. 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**.*

MEDITERRANEAN BUFFET

€ 35,00 per person

Cold dishes:

- Pollo tonnato (smoked chicken with tuna mayonnaise, capers and arugula)
- Greek salad with feta, anchovies and organic eggs
- Caprese salad with pesto, balsamic vinegar and pine nuts

Warm dishes:

- Penne Rigate al Tartufo with mixed mushrooms and truffle pecorino
- Piri Piri chicken thighs with oven potato and roasted pepper
- Albondigas, meatballs with tomato and garlic sauce

Served with various rolls, aioli, herb butter, peppers, cream cheese, mixed olives and mushrooms with garlic and parsley.

INDONESISCH BUFFET

€31,50 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

Can be ordered with additional cost: **'Spekkoek'** (Indonesian layer cake) **€ 4,50 per item**



VEGAN BUFFET

€ 31,50 per person

- Roasted cauliflower soup with fried cauliflower, hazelnut and 'beurre noisette'
- Tomato tartare with pumpkin/'feta' cream
- Pick bread with dips (hummus, olive tapenade)
- Orzo pasta salad with artichoke, edamame beans and parsley pesto
- Couscous salad with cashew nut, raisins, 'feta', cucumber and herbs
- Vegan meatballs in tomato sauce

SATAY BUFFET

€ 26,00 per person

3 skewers of chicken satay per person with satay sauce, French fries, coleslaw and prawn cracker

APPETIZERS BUFFET

€ 35,00 per person

Cold dishes:

- Bruschetta pollo tonnato
- Chive cream cheese patty with smoked salmon
- Tomato mozzarella skewer
- Mini quiche Mediterranean

Warm dishes:

- Meatballs (beef) with own gravy
- Mini Thai chicken satay
- Tempura shrimp
- Truffle mushroom balls

Served with various sauces (chili sauce, 'Zaanse' mayonnaise, tzatziki), baguette and herb butter.

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

'Tasting' of different pizzas to share. Of course we take dietary requirements into account.

Regular

€ 20,00 per person

Gluten-free base possible.

STEW OF THE SEASON (from 8 persons)

€ 18,50 per person

We can supply different stews, depending on the season.

SOUP (meal, from 8 persons)

€ 18,50 per person

We can supply different soups, depending on the season.

SATAY (from 6 persons)

€ 26,00 per person

3 Skewers of chicken satay per person with satay sauce, French fries, coleslaw and prawn cracker.

BBQ (vegan possible) (from 6 persons)

€ 25,00 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



DINNER

FLOATING DINER

€ 55,00 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**. Price upon request.

A vegetarian or vegan option is possible.

TASTING DINNER (from 6 personen)

€ 55,00 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.

A vegetarian or vegan option is possible.

RUNNING DINER

from € 97,50 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.