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## FOODBOOK 2019 / EN

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## BREAKFAST/BRUNCH

### **AMSTERDAM BREAKFAST**

**€ 17,00 per person**

1/3 baguette, Grand-mère white, croissant, farmhouse cheese, ham, jam, hazelnut spread, butter, fresh orange juice and fresh fruit salad

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## PASTRY

### **CAFÉ COMPLET**

**€ 6,50 per person**

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

### **PASTRY**

**from € 4,00 per piece**

We offer different types of cakes, for example the classic Dutch Apple Pie.

### **HIGH TEA**

**€ 27,50 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

### SANDWICHES

€ 7,00 per piece

Choose from:

- Ciabatta caprese with buffalo mozzarella, tomato and homemade pesto
- Brown ciabatta with buffalo mozzarella, grilled eggplant and homemade pesto
- Flaguette farmer's brie with homemade chutney and arugula
- Flaguette coppa di parma with grilled zucchini, sundried tomato and pesto
- Waldkorn with smoked steak, parmesan cheese, homemade pesto, arugula and sunflower seeds
- Waldkorn triangle with chevre, fresh figs, dates, arugula, honey and nuts
- Focaccia with smoked salmon, avocado, arugula and wasabi mayonnaise
- Focaccia with homemade hummus, grilled vegetables, arugula and fresh coriander

### WARM LUNCH

€ 18,00 per person

Ciabatta with tapenade and aioli

Salad of grilled vegetables and feta cheese

Vegetarian ravioli with mushrooms and Parmesan cheese

- ★ Can be ordered with dessert (price on request)

### LUNCH BUFFET

€ 22,50 per person

Sandwich with cream cheese, smoked salmon and cucumber, Wrap with grilled vegetables, smoked chicken and pesto, Ciabatta with young cheese & tomato

Green salad with Parmesan cheese, quail egg, pine nuts and Caesar dressing, Salad of baby potatoes, pickles and green herbs mayonnaise

Dessert surprise

### SURF & TURF

€ 31,50 per person

Roasted Black Angus steak with tiger prawn and garnish

### LOBSTER

€ 35,00 / € 60,00

Half or whole - prepared 'à la façon du chef'

### LUXURY LUNCH

€ 52,50 per person

On board we serve you a two-course lunch (starter and main course or main course and dessert). While sailing, we pick up the dishes for you at various restaurants along the canals.

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## APPETIZERS

<b>TABLE SNACKS</b>	<b>€ 5,00</b>
Luxury nut garnish and salty cookies	
<b>BREAD WITH SPREAD</b>	<b>€ 6,00</b>
6 bread rolls with beurre d'Isigny, aioli and tapenade	
<b>CRUDITÉS</b>	<b>€ 6,00</b>
Different raw vegetables with dip	
<b>ASSORTED COLD SNACKS</b> (4 items – 12 pieces in total)	<b>€ 8,00</b>
'Ossenworst' (typical snack from Amsterdam, raw meat), salami, old cheese, young cheese served with mustard and pickles	
<b>ASSORTED WARM SNACKS</b> (4 items – 8 pieces in total)	<b>€ 8,00</b>
Van Dobben 'bitterballen' (deep fried meat ragout balls), 'vlammetjes' (deep fried spicy chicken), cheese straws, spring rolls served with mustard and chili sauce	
★ Also possible to order 8 pieces of one snack	
<b>LUXURY SNACKS</b> (1 item - 8 pieces in total)	<b>€ 14,50</b>
Choose from:	
<ul style="list-style-type: none"> <li>• Goat cheese croquettes</li> <li>• Shrimp croquettes</li> <li>• Tempura gamba's</li> </ul>	
<b>CANAPÉS</b> (5 pieces in total)	<b>€ 13,50</b>
Crayfish salad cocktail, Vitello tonato in a small glass, Mini pastry with cream cheese & smoked salmon, Skewer with Egmond goat's cheese, walnut and honey, Mini sandwich with smoked chicken and truffle mayonnaise	
<b>DUTCH HERRING</b> (seasonal)	<b>€ 6,50</b>
2 pieces, served with onions and pickles	
<b>OYSTERS</b> (seasonal)	<b>€ 11,00</b>
3 pieces, Fine de Claire de Bretagne	

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## TAPAS

<b>MIXED OLIVES</b>	€ 4,00
<b>BREAD WITH AIOLI</b>	€ 6,00
<b>POTATO WEDGES WITH AIOLI</b>	€ 6,00
<b>GRILLED ARTICHOKE WITH WALNUT CREAM</b>	€ 8,50
<b>ALBONDIGAS</b>	€ 10,00
<b>SPICY CHICKEN DRUMSTICKS</b>	€ 10,00
<b>BUTTERFLY GAMBAS</b>	€ 10,00
<b>CODFISH CROQUETTES</b>	€ 10,00

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## SNACK PLATTERS

<b>DUTCH CHEESE PLATTER</b>	€ 13,00
5 different Dutch cheeses with fig bread, apple syrup, grapes and walnuts	
<b>CHARCUTERIE</b>	€ 13,00
4 different French and Italian sausage/ham (3 pieces of each) with olives and pickles	
<b>DUTCH FISH PLATTER</b>	€ 14,50
Herring (1 piece), crayfish cocktail, smoked mackerel, smoked salmon with several sauces and pickles	
<b>TAPAS PLATTER</b>	€ 27,50
4 pieces chicken drumsticks, 4 pieces albondigas, 4 pieces gamba's, 4 pieces codfish croquettes, potato wedges, olives and ciabatta with aioli	
<b>FRUITS DE MER</b>	€ 32,50
3 oysters fine de Claire, 2 scallops, 2 gambas, shellfish cocktail, smoked salmon with red wine vinegar, pickles and several sauces	



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## LUXURY APPETIZER BOARD

The appetizer boards can be ordered with a minimum of 10 people. The appetizer boards will already be on board when you enter the boat.

### **APPETIZER BOARD SMALL**

**€ 11,50 per person**

Dry sausage with green peppers, cheese ripened in bunkers, rustic bread, luxury olive mix, luxury mixed nuts, onions from Amsterdam with apple syrup and balsamic, honey/thyme mustard, fig and date chutney, fresh basil pesto, fresh hummus

### **VEGETARIAN APPETIZER BOARD**

**€ 12,50 per person**

Organic 'Nederblauw' (cheese), cheese ripened in bunkers, rustic bread, focaccia with rosemary luxury olive mix, luxury mixed nuts, cornichons Paris, onions from Amsterdam with apple syrup and balsamic, honey/thyme mustard, fig and date chutney, fresh basil pesto, fresh hummus, fresh Baba Anoesch, fresh Muhammara

### **APPETIZER BOARD MEDIUM**

**€ 14,50 per person**

Dry sausage with green peppers, 'Nagelhout' (dried beef), organic 'Nederblauw' (cheese), cheese ripened in bunkers, rustic bread, focaccia with rosemary, luxury olive mix, luxury mixed nuts, cornichons Paris, onions from Amsterdam with apple syrup and balsamic, honey/thyme mustard, fig and date chutney, fresh basil pesto, fresh hummus

### **APPETIZER BOARD LARGE**

**€ 18,50 per person**

Dry sausage with green peppers, 'Nagelhout' (dried beef), Smoked ribeye, sardines millésimées 2015, le Petit Doruvel, organic 'Nederblauw' (cheese), cheese ripened in bunkers, rustic bread, focaccia with rosemary, luxury olive mix, luxury mixed nuts, cornichons Paris, onions from Amsterdam with apple syrup and balsamic, honey/thyme mustard, fig and date chutney, fresh basil pesto, fresh hummus

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## BUFFET

We offer you 3 types of buffets: Dutch, Mediterranean and Italian. All buffets are homemade, daily fresh and are served with bread with butter and olive oil. Please indicate any allergies or special dietary requirements. The buffets do not include dessert, we are happy to inform you about the options for desserts. The buffets can be ordered with a minimum of 6 people.

### **DUTCH BUFFET**

**€ 29,50 per person**

Cold dishes:

Dutch herring with onions and pickles

Salad of raw vegetables with Egmond goat's cheese and dressing of mustard & mayonnaise

Assorted sausages and cheeses from Amsterdam with mustard and pickles

Cocktail of Dutch crayfish with Granny Smith and whisky sauce

Warm dishes:

Roasted sea bass with mussels from Zeeland, baked baby potatoes, spinach and fish sauce

Stew of the season with smoked sausage, crispy bacon and gravy

### **MEDITERRANEAN BUFFET**

**€ 29,50 per person**

Cold dishes:

Tabbouleh salad with feta cheese, coriander and hoji blanca olive oil

Niçoise salad with tuna, baby potatoes, haricot verts, anchovies and quail egg

Thin sliced smoked duck breast with blue cheese, walnuts, poached pear and truffle mayonnaise

Mezze with among others hummus, melon, olives, artichoke, tzatziki and crispy pita

Warm dishes:

Richly filled zarzuela with fish of the season, shellfish and crustaceans and roasted potatoes

Greek veal meatballs with eggplant, peppers, yoghurt mint sauce and pilav rice

### **ITALIAN BUFFET**

**€ 29,50 per person**

Cold dishes:

Caprese salad with tomato, mozzarella, pesto and pine nuts

Vitello tonato: veal fricandeau with tuna mayonnaise, capers and fresh herbs

Grilled vegetable salad with sheep cheese and balsamic vinaigrette

Antipasti with among others mortadella, olives, grapes, pecorino, artichoke and croutons

Warm dishes:

Risotto frutti di mare: richly filled seafood risotto

Ravioli brasato with stewed ossobucco and gremolata



### **SATAY BUFFET**

**€ 21,50 per person**

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

### **PIZZA**

**€ 16,50 per piece**

During the boat tour we pick up freshly baked wood-fired pizzas from the "Pizza Bakkers". We have made a selection from which you can choose. If you have any other wishes, please let us know, we are happy to inform you about the possibilities.

**Margherita;** tomato, mozzarella, basil

**Caprese;** tomato, mozzarella, cherry tomatoes, buffalo mozzarella, homemade green pesto

**Spinaci;** tomato, mozzarella, spinach, red balsamic onion, goat cheese, pine nuts

**Salami finocchiona;** tomato, mozzarella, Tuscan fennel salami

**Prosciutto;** tomato, mozzarella, 12 month matured prosciutto Gran Sasso from the Abruzzo, buffalo mozzarella

**Funghi & pancetta;** mozzarella, chestnut mushrooms, pancetta, onion marmalade, fontina cheese, parsley

**Napoletana;** tomato, mozzarella, black olive olives, capers, anchovies

**Tonnara;** Mozzarella; tuna from Fish Tales, taggiasch black olives, red onions in the acid, fennel, arugula

### **SUSHI COMBI MENU**

**€ 24,00 per menu**

Assortment of 4 saki uramaki, 3 tekka maki, 2 sake nigiri, 2 maguro nigiri, 1 sake temaki, 1 ikura gunkan, 1 tamago nigiri, 14 pieces in total.

### **SUSHI LUXE MENU**

**€ 28,00 per menu**

Assortment of 5 sake sashimi, 5 maguro sashimi, 4 California uramaki, 1 sake nigiri, 1 maguro nigiri, 1 ebi nigiri, 1 suzuki nigiri, 18 pieces in total.

### **SUSHI PLATTER**

**€ 70,00 per platter**

Assortment of 16 varius nigiri, 24 various maki, 24 various uramaki, 64 pieces in total.

The sushi menus have a minimum order of 4 menus.





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## DINNER

### **FLOATING DINNER**

**€ 47,50 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 collect the main and desserts.

We would like to hear no later than 2 days before the cruise if there are dietary requirements or allergies as well as the wish for halal or kosher preparation.

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.

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

### **TASTING DINNER**

**€ 49,50 per person**

The tasting dinner consists of 6 small dishes that we put together from the current menu. We sail past the restaurant twice to pick up the dishes: first two cold dishes, then two warm dishes, cheese and dessert.

### **RUNNING DINER**

**€ 80,00 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.