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FOODBOOK 2022 / EN

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BREAKFAST/BRUNCH

AMSTERDAM BREAKFAST

€ 17,50 per person

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

PASTRY

CAFÉ COMPLET

€ 7,00 per person

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

PASTRY

from € 4,50 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.

The High Tea can be ordered from 6 people.

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

€ 7,50 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

CARPACCIO LUXURY LUNCH (can be ordered with a minimum of 5 people) **€ 24.00 per person**

- Waldkorn bread, smoked steak with parmesan cheese, homemade pesto, arugula and sunflower seeds
- Tuna pasta salad
- Brownie
- Curd with fruit

MEDITERRANEAN LUNCH (can be ordered with a minimum of 5 people) **€ 24.00 per person**

- Demi baguette (sourdough) with serrano ham, homemade grilled bell pepper, manchego and arugula
- Truffle pasta salad with egg and wild spinach
- Dessert of the day

SURF & TURF

€ 33,50 per person

Roasted Black Angus steak with tiger prawn and garnish

2 COURSE LUNCH

€ 38,00 per person

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.

LUXURY LUNCH

from € 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.

APPETIZERS

TABLE SNACKS	€ 5,00
Luxury nut garnish and salty cookies	
BREAD WITH SPREAD	€ 6,75
6 sandwiches with humus, tzatziki and olive oil	
ASSORTED COLD SNACKS (4 items – 16 pieces in total)	€ 9,50
‘Ossenworst’ (typical snack from Amsterdam, raw meat), salami, old cheese, young cheese served with mustard and pickles	
ASSORTED WARM SNACKS (4 items – 8 pieces in total)	€ 9,50
‘bitterballen’ (deep fried meat ragout balls), ‘vlammetjes’ (deep fried spicy chicken), cheese soufflés, vegetarian spring rolls, served with mustard and chili sauce	
WARM SNACKS (1 item - 8 pieces in total)	
‘Bitterballen’ (deep fried meat ragout balls)	€ 9,50
‘Vlammetjes’ (deep fried spicy chicken)	€ 9,50
Cheese soufflé	€ 9,50
Vegetarian springrolls	€ 9,50
Vegan ‘bitterballen’	€ 9,50
Vegan samosas	€ 9,50
Shrimp croquettes	€ 16,50
DUTCH HERRING (seasonal)	€ 15,00
4 pieces, served with onions and pickles	

SNACK PLATTERS

CHEESE PLATTER 5 different cheeses with fig bread, apple syrup, grapes and walnuts	€ 14,00
CHARCUTERIE 4 different French and Italian sausage/ham (3 pieces of each) with olives and pickles	€ 14,00
DUTCH FISH Herring (2 pieces), 2 glasses of crayfish cocktail, steamed mackerel, smoked salmon with several sauces and pickles	€ 28,00
TAPAS Chicken piri piri, albondigas, calamari, prawn croquette, peppadew and bread with aioli (4 pieces of each)	€ 29,50
MEDITERRANEAN Combination of various cheeses and sausages with olives, artichoke, melon and bread with dip	€ 31,50
FRUITS DE MER Cooked mussels, 2 scallops, 2 prawns, shellfish cocktail, smoked salmon with croutons, sweet and sour and various sauces	€ 33,50
OYSTERS (seasonal) 12 pieces, Fine de Claire de Bretagne with lemon and red wine vinegar	€ 46,00

BUFFET

We offer you 2 types of buffets: Dutch 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. Optionally, we can replace some items for vegetarian 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 people.

DUTCH BUFFET

€ 32,50 per person

Cold dishes:

Dutch herring with onions and pickles
Amsterdam sausages with Kesbeke sweet and sour
Raw vegetables salad with Egmonds goat cheese
Cocktail of crayfish and Dutch shrimps

Warm dishes:

'Kibbeling' (fried fish) with baby potatoes, carrots, peas and white wine sauce
Season stew with smoked sausage or veal meatball and gravy of beef

ITALIAN BUFFET

€ 32,50 per person

Cold dishes:

Caprese salad with pine nuts and basil
Vitello tonato: fricandeau of veal with tuna mayonnaise and capers
Salad of grilled vegetables with fresh sheep cheese and balsamic vinegar
Antipasti with 2 prosciuttos, 3 cheeses, olives, melon and peppadew

Warm dishes:

Richly filled risotto with salmon, cod and seafood
Pasta with roasted chicken, mushrooms, black olives, pesto and Parmesan cheese

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

€ 17,00 per piece

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 tartufo; mozzarella, boiled egg, 14 months' matured prosciutto Gran Sasso from the Abruzzo, truffle cream, parsley (the prosciutto will be put on the pizza after baking, this is a pizza bianco (without tomato) and can cool off a bit quicker)

Funghi & pancetta; mozzarella, chestnut mushrooms, pancetta, onion marmalade, fontina cheese, parsley (this is a pizza bianco (without tomato) and can cool off a bit quicker)

Caponata; tomato, mozzarella, Leccino olives, caponata (mix of eggplant, celery and onion), capers, anchovies, basil

Tonnara; mozzarella; tuna from Fish Tales, Leccino olives, pickled red onions, a salad of fennel and arugula (this is a pizza bianco (without tomato) and can cool off a bit quicker)

SATAY

€22,50 per person

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

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 tobiko gunkan, 1 tamago nigiri, total 14 pieces.

SUSHI LUXE MENU

€ 26,50 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, total 18 pieces.

SUSHI PLATTER

€ 67,50 per platter

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

The sushi menus have a minimum order of 4 menus.

DINNER

FLOATING DINNER

€ 49,00 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.

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

TASTING DINNER

€ 51,50 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 € 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.