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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

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## 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.*

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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**

**€ 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 humus, grilled vegetables, arugula and fresh coriander

### **WARM LUNCH**

**€ 18,00 per person**

Cup of tomato soup

French bread with croquette

Petit dessert

### **COLD LUNCH**

**€ 23,00 per person**

Baguette with cheese, tomato and pesto

Baguette with smoked salmon, cream cheese and cucumber

Tortilla wrap with smoked chicken filet, grilled vegetables, humus and little gem

Coleslaw

Petit dessert with fresh fruit salad

### **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.

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## APPETIZERS

<b>TABLE SNACKS</b> Luxury nut garnish and salty cookies	<b>€ 5,00</b>
<b>BREAD WITH SPREAD</b> 6 sandwiches with humus, tzatziki and olive oil	<b>€ 6,75</b>
<b>CRUDITÉS</b> 5 types of raw vegetables with humus and aioli	<b>€ 6,75</b>
<b>ASSORTED COLD SNACKS</b> (4 items – 16 pieces in total) 'Ossenworst' (typical snack from Amsterdam, raw meat), salami, old cheese, young cheese served with mustard and pickles	<b>€ 9,00</b>
<b>ASSORTED WARM SNACKS</b> (4 items – 8 pieces in total) 'bitterballen' (deep fried meat ragout balls), 'vlammetjes' (deep fried spicy chicken), cheese soufflés, vegetarian spring rolls, served with mustard and chili sauce	<b>€ 9,00</b>
<b>WARM SNACKS</b> (1 item - 8 pieces in total) 'Bitterballen' (deep fried meat ragout balls) 'Vlammetjes' (deep fried spicy chicken) Cheese soufflés Vegetarian spring rolls Vegetarian 'bitterballen' Vegetarian samosas Shrimp croquettes	<b>€ 9,00</b> <b>€ 9,00</b> <b>€ 9,00</b> <b>€ 9,00</b> <b>€ 9,00</b> <b>€ 9,00</b> <b>€ 16,00</b>
<b>CANAPÉS</b> (5 items - 10 pieces in total) Cream cheese & salmon, tuna salad, artichoke & humus, prosciutto & green asparagus, potato salad with quail egg	<b>€ 26,50</b>
<b>DUTCH HERRING</b> (seasonal) 4 pieces, served with onions and pickles	<b>€ 15,00</b>

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## SNACK PLATTERS

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

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## 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

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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**

**€ 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 French fries, coleslaw and prawn crackers

### **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, 14 pieces in total.

### **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, 18 pieces in total.

### **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.*

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## 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 pick up 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 dishes: 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.