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## FOODBOOK 2020 / EN

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## BREAKFAST/BRUNCH

### **AMSTERDAM BREAKFAST** person

**€ 17,00 per**

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.

*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 hummus, grilled vegetables, arugula and fresh coriander

### WARM LUNCH

**€ 18,00 per person**

Cup of tomato soup  
French bread with croquette  
Petit dessert

### COLD LUNCH

**€ 22,50 per person**

Baguette cheese - tomato - pesto  
Baguette smoked salmon - cream cheese - cucumber  
Wrap grilled vegetables - humus - little gem  
Coleslaw  
Petit dessert with fresh fruit salad

### SURF & TURF

**€ 32,50 per person**

Roasted Black Angus steak with tiger prawn and garnish

### 2 COURSE LUNCH

**€ 37,50 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

**€ 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>€ 6,25</b>
6 sandwiches with humus, tzatziki and olive oil	
<b>CRUDITÉS</b>	<b>€ 6,25</b>
5 types of raw vegetables with humus and aioli	
<b>ASSORTED COLD SNACKS</b> (4 items – 16 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>
‘bitterballen’ (deep fried meat ragout balls), ‘vlammetjes’ (deep fried spicy chicken), cheese soufflé, vegetarian springrolls, served with mustard and chili sauce	
<b>WARM SNACKS</b> (1 item - 8 pieces in total)	
‘Bitterballen’ (deep fried meat ragout balls)	<b>€ 8,00</b>
‘Vlammetjes’ (deep fried spicy chicken)	<b>€ 8,00</b>
Cheese soufflé	<b>€ 8,00</b>
Vegetarian springrolls	<b>€ 8,00</b>
Vegan ‘bitterballen’	<b>€ 8,00</b>
Vegan samosas	<b>€ 8,00</b>
Shrimp croquettes	<b>€ 15,50</b>
<b>CANAPÉS</b> (5 items - 10 pieces in total)	<b>€ 26,50</b>
Cream cheese & salmon, Tuna salad, Artichoke & hummus, Prosciutto & green asparagus, Potato salad with quail egg	
<b>DUTCH HERRING</b> (seasonal)	<b>€ 14,00</b>
4 pieces, served with onions and pickles	

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## SNACK PLATTERS

<b>CHEESE PLATTER</b> 5 different cheeses with fig bread, apple syrup, grapes and walnuts	<b>€ 13,00</b>
<b>CHARCUTERIE</b> 4 different French and Italian sausage/ham (3 pieces of each) with olives and pickles	<b>€ 13,00</b>
<b>JORDAAN</b> From butcher Louman (famous in the Jordaan/Amsterdam) 3 types of sausage (4 pieces of each) with mustard and sweet and sour	<b>€ 13,00</b>
<b>DUTCH FISH</b> Herring (2 pieces), 2 glasses of crayfish cocktail, steamed mackerel, smoked salmon with several sauces and pickles	<b>€ 27,50</b>
<b>TAPAS</b> Chicken piri piri, albondigas, calamari, prawn croquette, peppadew and bread with aioli (4 pieces of each)	<b>€ 28,50</b>
<b>MEDITERRANEAN</b> Combination of various cheeses and sausages with olives, artichoke, melon and bread with dip	<b>€ 30,00</b>
<b>FRUITS DE MER</b> Cooked mussels, 2 scallops, 2 prawns, shellfish cocktail, smoked salmon with croutons, sweet and sour and various sauces	<b>€ 33,00</b>
<b>OYSTERS</b> (seasonal) 12 pieces, Fine de Claire de Bretagne with lemon and red wine vinegar	<b>€ 45,00</b>

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## LUXURY APPETIZER

*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. 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**

**€ 31,00 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:

Roasted sea bass with potatoes, carrots, peas and white wine sauce  
Season stew with smoked sausage or veal meatball and gravy of beef

### **MEDITERRANEAN BUFFET**

**€ 31,00 per person**

Cold dishes:

Couscous tabbouleh with feta, coriander salsa and green olives  
Nicoise salad with tuna, small potatoes, haricot verts, quail egg and anchovy  
Prosciutto with green asparagus, grilled artichoke, roasted paprika and tahini sauce  
Mezze assortment with prosciutto, bocconcini mozzarella, mini-vine tomatoes, peppadew and melon

Warm dishes:

Brandade de bacalhau au gratin with capers and arugula  
Turkish pasta with a spicy sauce of minced lamb, ratatouille, tomato and smoked paprika with aioli

### **ITALIAN BUFFET**

**€ 31,00 per person**

Cold dishes:

Caprese salad with pine nuts and basil  
Vitello tonnato: fricandeau of veal with tuna mayonnaise and capers  
Salad of grilled vegetables with fresh sheep cheese and balsamic vinegar  
Antipasti with prosciutto, pecorino, grapes, artichoke, olives and croutons

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**

**€ 16,50 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;** 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

### **SATAY**

**€22,00 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 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 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

**€ 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.

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. 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

**€ 80,00 per person**

Tijdens de vaartocht serveren we een luxe driegangendiner aan boord. We varen langs verschillende restaurants aan het water om de gerechten op te halen.

Op basis van uw wensen stellen we een programma op maat voor u op. U ontvangt vooraf de keuze uit restaurants en gerechten. De menukeuze en dieetwensen of allergieën ontvangen we graag uiterlijk 2 dagen voor de vaartocht.

Het menu is ook uit te breiden met een vierde gang (tussengerecht) of u kunt kiezen voor een tweegangendiner (voor- en hoofdgerecht of hoofdgerecht en dessert). Ook is het mogelijk om één of meerdere gangen in het restaurant te nuttigen. We informeren u graag over de mogelijkheden.