



DE L'EUROPE

AMSTERDAM

MENU 1 – four course menu

Braised beef cheek

Salad of potato, pickles, piccalilly and celeriac crisps

Grilled fillet of halibut

Cream of fennel, citrus and coriander salsa verde

Pan fried fillet of guinea fowl

Oxheart cabbage and cumin, wild mushrooms and mushroom gravy

Dessert from the carte

€ 68,00 per person



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MENU 2 – four course menu

Smoked loin of Black Angus veal
Salad of mixed herbs, capers and Tonnato sauce

Pan fried sea bass
White cabbage with salicornia, minted potato and Dutch shrimp sauce

Roasted Barbary duck breast
Crispy beetroots and cream, pearl onions, and sweet & sour sauce

Dessert from the carte

€ 75,00 per person



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MENU 3 – five course menu

Swordfish mi-cuit
Nicoise salad and ponzu vinaigrette

Fried scallops
Fennel, crispy potato and fennel sauce

Beef consomme
Ravioli of ox tail stew and mixed seasonal vegetables

Loin of Black Angus veal
Smoked and mashed potato and poached garlic gravy

Dessert from the carte

€ 88,00 per person



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MENU 4 – five course menu

Smoked salmon “Label Rouge”
Salmon eggs, crispy leaven bread and horseradish

Risotto “Aquarello”
Wild mushrooms, Taleggio cheese and rocket

Monkfish in San Daniele Parma Ham
Tomato confit, fried capers and cream of butterhead lettuce

Fillet of Aberdeen Angus beef
Spinach and hazelnut butter, potato confit and ox tail

Dessert from the carte

€ 95,00 per person



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Deserts De L'Europe

Forest fruits

Mousse en compote of forest fruits on a biscuit of yoghurt

Lemon

Lemon cremeux on a cookie from "Breton" and soft Italian meringue

Macaron

Large macaron stuffed with citrus salad with ice cream and fleur d'orange and spice sauce

Chocolate

Ice cream and parfait of chocolate on a biscuit of almond and a bombe of chocolate mousse

Cheese

Assortment of French and Dutch cheese (5)

