

Catering "Walking Dinner":

A Walking Dinner contains of individual small plates of food.

The dishes are served with only a fork, and no knives or tables, will be necessary.

Basic: €24 (IVA Excl.)

- Crudité of Seasonal Vegetables with Homemade Ricotta and Olive Powder
- Strawberry Caprese (Mozarella, Cherry Tomatos, Strawberries and Honey)
- Tuna Carpaccio with Yuzu Cream, Radish and Red Pepper
- Vietnamese Spring Roll with Crunchy Chicken of Tofu, Cilantro Oil and Homemade Peanut Sauce
- Musscles and Cockles with Curry, Couscous and Cucumber
- Aromatic Meatballs with Preparations of Beetroot and Pomegranate Glaze
- Seasonal Fruits with Sour Cream and Vanilla

Premium: €35 (IVA Excl.)

- Assorted Goats Cheese Truffles
- Salt-Roasted Beetroot with Burrata, Lemon Salsa, Confit Shallot and Granny Smith
- Spicy Red Curry Soup with Spring Onion, Shredded Chicken and Cilantro
- Salmon Tartare with Mustard Cream, Cucumber, Radish and Puffed Quinoa
- Mushrooms with Truffle, Polenta and Fennel
- Scallop with Cauliflower, Creme Fraiche, Parmesan and Curry
- Raviolo filled with Potato and Egg Yolk with Brown Butter and Hazelnuts
- Deconstructed Maroccan Beef Tagine with Sweet Potato Variations, Prunes and Couscous
- Foie Gras with a Reduction of White Port and Vanilla and Clove Ice Cream
- Basil Panna Cotta with Salty Hangup, Crumble and Pear
- Deconstructed Snickers Bar (Chocolate, Peanuts, Caramel)

Catering "Classic Seated Dinner"

The classic seated dinner party dinner. Each course is served on an individual platter.

Basic: €26 (IVA Excl.)

- Sweet Potato and Shrimp Bisque with Muscles, Clams, Creme Fraiche and a Curry Vinaigrette
- Cauliflower Risotto with Two Preparations of Garlic and a Lemon Gremolata
- Variations of Cherry Tomato with Monkfish in Prosciutto, Fennel, Pine Nuts and Currants
- Preparations of Carrot and Pumpkin with Duck and Orange
- Chocolate Mousse with Sea Salt, Olive Oil Ice Cream and Spiced Pecans

Premium: €38 (IVA Excl.)

- Variations of Tomato, a Compote and a Mousse, with Burrata, Basil Oil and Balsamic Reduction
- Almond and Cauliflower Soup with Smoked Garlic, Grapes and Raisins
- "Pina Colada", Mango, Red Pepper, Gambas, Coconut Crumble and Foam
- Ravioli filled with Celery and Hake with Fennel, Browned Butter and Caramellised Onions
- Preparations of Carrot with Rabbit, Orange and Quinoa
- Truffle Potato with Ox, Beluga Lentils, Truffle Pesto and a Reduction of Red Wine and Cherries
- Deconstructed Lemon Pie (Lemon Curd Mousse, Crumble, Meringue)
- Cheese Platter with 4 Different Cheeses, accompanied by Compotes, Mustard and Crackers