

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: € 40 (IVA Excl.)

- Crudit  of Seasonal Vegetables with Homemade Ricotta and Olive Powder
- Strawberry Caprese (Mozarella, Cherry Tomatos, Strawberries and Honey)
- Asparagus with Smoked Salmon, Cream Cheese and Herb Salad
- Aromatic Meatballs with Preparations of Beetroot and Pomegranate Glaze
- Seasonal Fruits with Sour Cream and Vanilla

Premium: € 70 (IVA Excl.)

- Assorted Goats Cheese Truffles
- Spicy Red Curry Soup with Spring Onion, Coconut Foam and Cilantro
- Salmon Tartare with Wasabi Mayonnaise, Radish and Puffed Quinoa
- Mushrooms with Truffle, Polenta and Fennel
- Raviolo filled with Potato and Egg Yolk with Brown Butter and Hazelnuts
- Deconstructed Maroccan Beef Tagine with Sweet Potato, Prunes and Couscous
- Basil Panna Cotta with Homemade Ice Cream, Crumble and Seasonal Fruits

Catering "Classic Seated Dinner"

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

Basic: € 45 (IVA Excl.)

- Sweet Potato and Shrimp Bisque with Muscles, Clams and Creme Fraiche
- Cauliflower Risotto with Two Preparations of Garlic and a Lemon Pangratatto
- Preparations of Corn with Roast Chicken Thigh
- Chocolate Mousse with Sea Salt, Olive Oil Ice and Crunchy Bread

Premium: € 80 (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
- Preparations of Cucumber with Tuna Tartare, Guacamole and Wasabi Mayonnaise
- Monkfish in Prosciutto with Fennel, Pine Nuts and Pesto
- Ox with Beluga Lentils, Seasonal Vegetables and a Reduction of Red Wine and Cherries
- Death by Chocolate (5 preparations of Chocolate and Coffee)
- Cheese Platter with 4 Different Cheeses, accompanied by Compotes, Mustard and Crackers