

# Cruise Dinner Arrangement

After a 30-minute reception [with aperitif], you will take your places at festively decorated three-course dinner followed by a cup of coffee or tea will be served over tables where a three-course dinner followed by a cup of coffee or tea will be served over the course of about 3,5 hours.

Our chief cook was inspired for the completion of its menu dinners that were served during the cruises aboard the ss Rotterdam in the past. Let us surprise you!

Reception, aperitif and table snacks (30 min)


Cream cheese with olives | marinated cherry tomatoes | Crispy cheese sticks | Bar blend with roasted peanuts and rice crackers.



## Menu

### 3-course dinner (starter, main course and dessert)


#### STARTER

- Carpaccio served with pine nuts, rocket lettuce, parmesan cheese and truffle cream
- Tartar of tuna with gazpacho, crostini, shiso cress and lime sauce
- Salmon bombe served with green salad of fennel and apple with goat cheese mousse
- Salad of smoked duck breast with candied kumquats and pine nut
- Salad of tomatoes and buffalo mozzarella served with fresh pesto 


#### OPTIONAL | SOUP (€ 7.00 supplement)

- Pumpkin soup with peppers and herb cream
- Mushroom soup with truffle cream
- Beef broth with fine vegetables and herbs

#### OPTIONAL | ENTRÉE (€ 9.00 supplement)

- Soft pearl barley with fried quail and tomatoes
- Baked polenta with pastrami of veal and Ras el Hanout sauce
- Pastry with ragout of fried mushrooms and Serrano ham
- Ravioli of mushrooms with herb salad and parmesan sauce 
- Scallops with ricotta ravioli and Pernod sauce

#### MAIN COURSE

- Grilled bavette steak with truffle sauce, red and yellow beetroot and puree of sweet potatoes
- Duck breast with spaghetti of zucchini and radish, mashed potato, beetroot and fig sauce
- Salmon with prawns, mashed parsnips and carrots with saffron sauce
- Dorade with pappardelle pasta, truffle sauce and chiffonade of pods
- Spaghettoni of vegetables and pasta, pulses, chips of forgotten vegetable chips and olive sauce 

#### DESSERT

- Chocolate truffle panna cotta with vanilla- and chocolate ice cream
- Omelette Siberienne served with fruit coulis
- Crème brulee with vanilla ice cream and biscuits
- Authentic French toast of sugar bread served with ice cream

## Additional suggestion | dessert buffet dessert served

(Additional € 6.50 per person)

Completion of the chef

## Coffee Tea

To conclude the dinner we serve coffee and tea on the table with delicious homemade nougat with sea salt ... a special combination!

## Price

- Four-hour evening, including a half-hour aperitif with table snacks, three-course menu and coffee / tea with nougat
- From 20 persons Arrangement á € 69.50 plus VAT per person including unlimited drinks on the basis of the package below.
- We would like to offer you the appropriate wine suggestions from a selected menu
- There should be selected one menu for all guests, we like to hear confirmation in your menu
- If you want to offer your guests before a choice, which can provide them with a choice of two starters, main courses and desserts. For this we charge a surcharge of € 5.00 excl. VAT p.p. and we would like to hear 2 weeks prior to dinner the final numbers per dish.