

DUTCH TASTING MENUE

RECIPES FROM MY COOKBOOK*

We kindly request that you choose one dish per STARTER and MAIN course for the entire group

STARTER

BISQU OF DUTCH ASPARAGUS

White asparagus – saffron -dill - grey shrimp (optional)

or

CEVICHE

Line caught Haddock - beetroot - pickled pumpkin - seaweed caviar - Kletskep

MAIN

POULTRY

HOEN in 't GROEN Served whole a table

Organic chicken - cider - tarragon- parsley - dill – lemon – calvados

or

BEEF

ZOERVLEISJ from VAALS

Beefcheek – Limburg dark beer - pickled carrot -laurel - lemon thyme – applesyrup – all spice

or

FISH

MUSSELS

Dill – parsley – double crème - white wine

or

FISH STEW

Haddock – prawns – crayfish – clams – razorblades - tomato almond sauce

The vegetarian option is not a choice dish, but we offer it next to your main dish choice for our vegetarian guests to enjoy.

VEGETARIAN

SUMMER MILLEFUILLE

Green lentils – pumpkin – burned goatcheese – humus – beetroot pickle – saffron butter – shortcrust pastry.

ON THE SIDE

SEASONS MOUSELINNE

Celery root - tarragon - potatoe - mustard

BRAISED FENNEL SALADE

Fennel – dill – green asparagus – Amsterdam pickle

AFTER

PANNACOTTA

Pistachio – raspeberry – safron glas - honey - Heaven on earth liqueur from Fa. Wees

TO ORDER EXTRA

STARTER

To order from 6 persons onward

€ 6,00 p.p.

Oyster shot

Bloody Mary - Verveine esprit - Raw Oyster – Seaweed kaviar

€ 6,00 p.p.

6 Oyster Rockefeller

Gratinated wild oyster form the Waddensea

€ 36,00

12 Raw oysters

Served with Amsterdam pickle - classic Mignonette - lemon

DESERT

€ 6,00 p.p.

CHEESE BOARD

Caro's choice of best Dutch cheeses, including Oudwijker cheese the best there is.

3 kinds of Dutch cheese - oven grapes - oatcrackers

**** COOKBOOK**

I am happy to present you with my new cookbook

CAROKOOKTBOEK

Storys and adventures from my kitchen

Please feel free to ask for a copy to have a look. € 35,00

We are working on the English translation.