



FOODBOOK

Cooking up memories





Snack & Bites

During your boat trip, we offer a selection of delicious appetizers. Our warm snacks are freshly prepared in the air fryer, and the appetizer boards are ready upon arrival. Orders must be placed before the boat trip. Prices are excluding VAT and are calculated per person.



Snack platter cold

€ 5,50 excl. VAT

Dutch Appetizer Board

A mix of aged and young cheese, various types of sausage, mustard, and pretzels.

Snack platter warm

€ 5,50 excl. VAT (5 pieces per person)

Bitterballs

Classic Dutch bitterballs served with mustard.

Snacks mix/vega

A mix of bitterballs, cheese sticks, chicken nuggets, noodle bites, mini spring rolls.

Snacks mix/vega

A mix of cheese sticks, noodle bites, mini spring rolls.





Lunch

White and brown rustic bread
 Minimum order: 10 sandwiches (€7 each)

Smashed avocado (optional with salmon for an additional €1)

- Burrata**
- Spicy chicken**
- Smoked salmon**
- Steak**



Menu #1
 €40 per person, excl. VAT

- Ebi tempura roll**
- Spicy tuna roll or Vega roll**
- Salmon tataki and/or burrata as a vegetarian option**

**

- Chicken karaage** (boneless)
- Vegetarian spring roll or vegetarian gyoza**
- Yakitori of chicken thighs**
- Crispy avocado fries as a side**



Menu #2
 €45 per person, excl. VAT

- Ebi tempura roll**
- Spicy tuna roll or Vega roll**
- Salmon tataki and/or burrata as a vegetarian option**

**

- Chicken gyoza or vegetarian gyoza**
- Dim sum** (prawn & pork)

**

- Chicken karaage** (boneless)
- Vegetarian spring roll**
- Yakitori of chicken thighs**
- Crispy avocado fries as a side**





Le Hollandais

Seated Diner

The Hollander stands for refined cooking that is bold yet respectful of the product, involving the guest in the culinary process. Cooking is exclusively done with fresh, high-quality products.

* The menu may vary due to seasonal products.

* The menu is picked up at the restaurant during the tour in two or three rounds and served on board by the hostess.

* Ideal for a seated dinner for up to 20 people.

Le Hollandais 3-course course from € 47,50 excl. VAT per person

Le Hollandais 4-course course from € 57,50 excl. VAT per person | choice of an extra starter

Starters

Steak tartare - truffle - pink chips

Pickled salmon - antibiose

Endive salad - goat cheese/blue cheese, nut dressing

Main Courses

Entrecote or Lamsrack - potato mousseline - vegetables - red wine sauce

Sea Bass - risotto - seasonal vegetables - white wine sauce

Gnocchi - wild mushrooms - funghi porcini sauce

Tournedos - rossini with foie gras - rösti - truffle - Madeira sauce (+ €10)

North Sea Lobster - homemade fries - hollandaise sauce - seasonal vegetables (+ €20)

Desserts

Chocolademousse - hazelnuts - Frangelico liqueur - raspberry coulis

Eton Mess -

Cheese Platter - 5 different cheeses with apricot compote and croutons (+ €10)





Lunch & Sweets

Enjoy the delicious bagels from Bagels & Beans while you relax on our saloon boat! We serve fresh, crispy bagels with delicious toppings and refreshing coffee or tea directly on board. Whether you choose a classic, a savory variant with salmon, or something more adventurous, there's something for everyone. Prices are excl. VAT

Bagels

Mozzarella di Bufala - € 7,50
Tomato, pesto, pine nut mix & basil

Spicy Tuna - € 8,50
Tuna salad - avocado - tomato - sambal -
toasted pink sesame mix - lettuce

Carpaccio with Parmigiano Reggiano - € 9,50
Truffle mayonnaise - pine nut mix - arugula

Wild Salmon & Avocado - € 11,50
Mustard mayonnaise - capers - onions - lettuce



Choice of different bagel types:
White, White Gluten-Free (+ €0.80),
Veggie, Cinnamon Raisin, Oathie (+ €0.45),
Whole Wheat, Sesame



Salads

Wild Alaska Salmon Japanese Salad - € 14,50
Wood-smoked wild sockeye salmon from
Alaska - buckwheat salad mix - wasabi dressing
- sesame seaweed flakes - mixed lettuce

Bali Salad (vegan) - € 14,50
Chicken pieces - peanut-lime dressing - quinoa
salad mix - beans - fried onions - cashew nuts -
sambal - mixed lettuce



Sweets

Not so pink cake - pandan - coconut - € 2,80
Banana Bread - dark chocolate - walnut - € 3,80
Date Cake - € 3,80
Coconut Macaroon - white chocolate - € 2,50
Cheesecake - € 4,80

Lunch & Diner

Looking for a delicious and easy lunch or dinner? Be surprised by the great burgers from Burger Maffia!

Whether you're in the mood for a classic cheeseburger, a spicy variant, or a vegetarian option, Burger Maffia has something for everyone. We pick up the burgers from the restaurant, and they are served by our hostess. So you can enjoy a tasty meal without any worries in good company. Prices are excl. VAT.

These menus are ideal for a seated lunch/dinner for up to 20 people and a walking lunch/dinner for up to 35 people..

Burgers € 15 each

The Don Glazed Brioche

Cheddar Cheese - Smoked Bacon - Sweet Pickled Relish - Gambino Mayonnaise - Lettuce - Angus Beef Patty

Tommy Truffle Glazed Brioche

Cheddar Cheese - Pickles - Red Onion Compote - Truffle Mayonnaise - Lettuce - Angus Beef Patty

Uncle Joe's Glazed Brioche

Cheddar Sauce - Nachos - BBQ Sauce - Tomato Chutney - Lettuce - Angus Beef Patty

Yakuza Chicken Glazed Brioche

Bok choy - Shiitake - Wasabi Crunch - Sticky Soy Sauce - Sushi Rice - Southern Fried Chicken

Lucky Luciano Glazed Brioche

Blue Cheese Cream - Smoked Bacon - BBQ Sauce - Red Onion Compote - Lettuce - Crispy Southern Chicken

Capone's Chicken Glazed Brioche

Cheddar - American Mustard - Heinz Ketchup - Mustard - Dill Pickles - Lettuce - Crispy Southern Chicken

Side Dishes

French Fries - Fresh Fries with some herbs - € 4,80

Chicken Popcorn - Chicken Popcorn bites with BBQ Sauce (Halal) - € 7,20

Cauliflower Popcorn - Vegan Cauliflower Popcorn with BBQ Sauce - € 9,00

Gambino Mayonnaise - Our signature mayonnaise from 'The Don' - € 1,50

BBQ Sauce - Homemade BBQ Sauce - € 1,50

Mayonnaise - Zaanse Mayonnaise - € 1,50

Ketchup - Heinz Ketchup - € 1,50



Desserts

Salted Caramel - € 6,00

New York Cheesecake - € 6,00

Tiramisu - € 6,00

IT'S ALL ABOUT EXPERIENCE
LICENSE TO LIVE

Private Chef - Tasting Menu

These menus are a tasting of carefully selected ingredients by the chef to indulge you during your boat trip. The 8-course menus offer a refined petit dinner with a perfect balance between dishes, providing a complete experience with a private chef on board. Be surprised and enjoy an unforgettable culinary experience on the canals of Amsterdam!

These menus are ideal for a seated lunch/dinner for up to 20 people and a walking lunch/dinner for up to 35 people.

Menu du salon

€ 95,00 excl. VAT | 8-course tasting menu

Tomato Tartare - avocado - green herbs - cress

Salmon Tartare - edamame beans -
sweet and sour - crispy

Brioche - duck rilette - cornichon

Cream Soup - celeriac - crumble

Sea Bass - elstar apple - samphire - antiboise

Beef Loin - seasonal vegetables - pepper sauce

Brownie - lemon curd - red fruit

Dutch cheeses - spiced bread - grapes

Luxury menu

€ 110,00 excl. VAT | 8-course tasting menu

Pommes moscovitch - with caviar

Salmon Tartare - olive oil - shallot -
edamame beans

Prawn Ravioli - lemongrass - red pepper

Pumpkin Soup - crème fraîche - crumble

Veal Loin - smoked and roasted garlic jus

Diamond-cut Beef - seasonal vegetables -
pepper sauce

Chocolate - lemon - red fruit - crumble

Foreign Cheeses - compote - figs/date bread



Exquisite Tour Amsterdam

€ 135,00 excl. VAT | 8-course tasting menu

Pommes moscovitch - with caviar

Raw Tuna Tartare - soy - furikake - ginger

Bisque du homard - crumble

Wild Prawn Ravioli - garlic - Mediterranean
herbs - lemongra

Wild Sea Bass - elstar apple - samphire -
antiboise

Beef Tenderloin - celeriac - jus of Cep
mushrooms

Passion Fruit Tart - biscuit - red fruit

Foreign Cheeses - compote - figs/date bread



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Private Chef - Tasting Menu

For vegans and vegetarians, we also offer a tasting menu. We take halal preference into account so that everyone can enjoy a delicious meal.

Vegetarian Menu (halal)

110,00 excl. VAT
6-course tasting menu

Pomodori Tomato Tartare

avocado - herb jelly - crispy

Pumpkin Cream

chickpeas - fresh goat cheese - roasted macadamia - walnut

Parsnip Soup

vegetable broth - bread rolls

Buratta

basil - sun-dried tomato - balsamic vinegar - arugula

Risotto

grilled mushrooms - truffle - parmesan cheese

Raspberry Crust

meringue - lemon curd - atsina

Vegan Menu (halal)

110,00 excl. VAT
6-course tasting menu

Pomodori Tomato Tartare

avocado - herb jelly - crisp

Pumpkin Cream

chickpeas - hummus - roasted macadamia - walnut

Lentil Soup

mint - olive oil - bread rolls

Ravioli

carrot - lemongrass broth - cress

Risotto

grilled vegetables - herb oil - roasted red onion

Chocolate - coconut - red fruit



Side Dishes (additional price p/p excl. VAT)

Potato gratin - € 4,50

Roseval potatoes with herbs from the oven - € 5,50

Seasonal vegetables - € 6,00

Green salad with vinaigrette - € 4,50

Extra farmhouse bread with tapenade - € 5,00

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Private Chef - A La Carte Menu

Lunch & Dinner

From our à la carte menu, you can compose your own menu based on your preferences. You decide whether to have a 3-course or 6-course meal. These dishes are based on normal portions and are served by our private chef on board.

3-course menu € 90,- excl. VAT p.p.

4-course menu € 105,- excl. VAT p.p.

5-course menu € 115,- excl. VAT p.p.

6-course menu € 120,- excl. VAT p.p.

Starters

Pomodori Tomato Tartare - avocado - herb jelly - crispy

Beef Carpaccio - pesto dressing - pine nuts - parmesan cheese

Vitello Tonnato / veal - tuna mayonnaise - red onions - capers - pine nuts

Salmon Tartare - citrus - edamame beans - crumble - cress



Main Courses

Diamond-cut Beef - seasonal vegetables - pepper sauce

Beef Tenderloin - seasonal vegetables - Cep mushrooms jus

Cod - breadcrumb/herb crust - sun-dried tomato salsa - roasted bell pepper

Sea Bass - caramelized apple - samphire - antiboise

Risotto - mushrooms - truffle - parmesan cheese

Intermediate Dishes

Celeriac Soup - herb oil - bread rolls

Italian Pomodoro Soup - bread rolls

Prawn Ravioli - fish broth - lemongrass - spring onions



Desserts

Dark chocolate fudge - lemon curd - red fruit

Tarte tatin - caramel sauce - nut crumble

Passion Fruit Tart - biscuit - almond - red fruit coulis

Macarons & friandises

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LICENSE TO LIVE

Fingerfood Menu

Prepared by the Private Chef and served in disposables by our hostess. The chef is not on board. These menus are perfect for a walking lunch or dinner for up to 35 people.

Special menu #1

€ 50,00 per person excl. VAT

Appetizer Boards

Mix of: ox sausage (Dutch sausage) - farmhouse cheese - serrano ham - liver sausage - pretzel sticks - luxury nut mix - olives

Cold Snacks

Dutch shrimp - cocktail sauce
carpaccio roll - arugula - parmesan - pesto
chicken cocktail - mango/curry sauce

Warm Finger Food

Italian pomodoro soup
Yakitori skewers
Mini hamburger

Special menu #2

€ 50,00 per person excl. VAT

Appetizer Boards

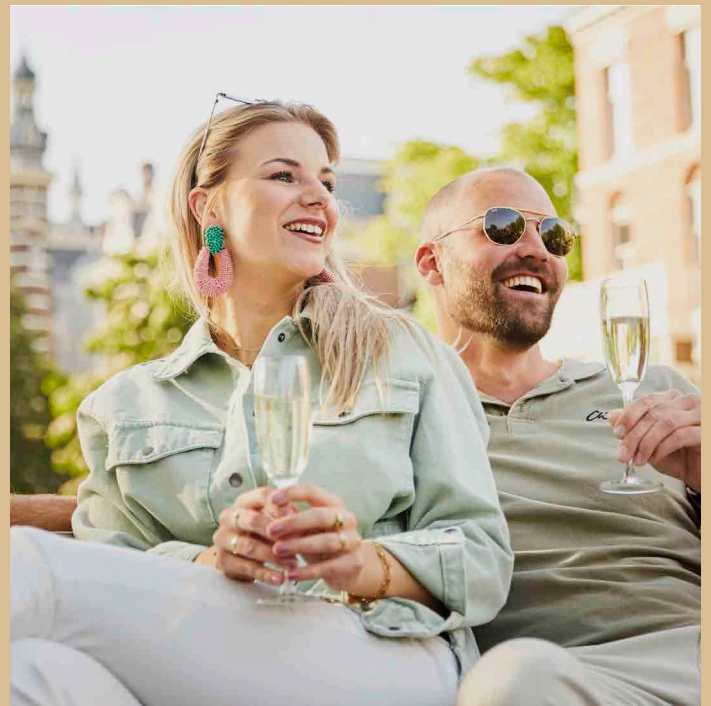
Mix of: ox sausage (Dutch sausage) - farmhouse cheese - serrano ham - liver sausage - pretzel sticks - luxury nut mix - olives

Cold Snacks

Brioche with duck rilette
Mini Vitello tonnato
Mini Caprese (tomato - mozzarella - pesto)

Warm Finger Food

Forest mushroom soup with crumble
Empanada filled with minced meat
Chicken spring roll - vegetables



Special menu #3

€ 50,00 per person excl. VAT

Appetizer Boards

Mix of: ox sausage (Dutch sausage) - farmhouse cheese - serrano ham - liver sausage - pretzel sticks - luxury nut mix - olives

Cold Snacks

Marinated salmon cocktail with herbs - lemon goat cheese - figs - roasted nuts - balsamic cream
avocado cream - sun-dried tomatoes - cress

Warm Finger Food

Celeriac with herb oil
Quiche - vegetables - gruyère cheese
Hotdog bun - mustard - mayo - fried onions

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Various Packages

We offer various packages prepared by our private chef. These packages are served on board as a shared menu by the hostess.

These menus are ideal for a seated lunch/dinner for up to 20 people and a walking lunch/dinner for up to 35 people.

Lunch/Brunch Package #1

€ 35,00 excl. VAT p.p.

Yoghurt - granola - coconut flakes - cacao nibs - roasted nuts

Croissant - butter - jam

Brioche bun - salmon - crème fraîche

Muesli roll - farmhouse cheese

Pain au chocolat

Fruit salad

Lunch Brunch Package #2

€ 45,00 excl. VAT p.p.

Mix of various luxury sandwiches - smoked chicken - carpaccio - Italian ham

Wraps - smoked salmon - herb cheese

Vegetable quiche

Mini Caprese

Brioche bun - croquette

Pomodoro soup - bread roll

Italian Package #3

€ 50,00 excl. VAT p.p.

Cheeses - grapes

Italian ham

Vitello tonnato - veal - tuna mayonnaise

Scampi aglio e olio

Smoked salmon - lemon - capers

Pasta salad (vegan)

Caprese - mozzarella - tomato - pesto - balsamic cream

Pomodoro soup

Grilled - marinated vegetables

Ciabatta - focaccia bread

Dutch Package #4

€ 55,00 excl. VAT p.p.

Cheeses - grapes

Carpaccio - pine nuts - pesto dressing - parmesan cheese

Vitello tonnato roll - tuna mayonnaise - capers - red onion

Scampi aglio e olio

Dutch shrimp cocktail

Caprese - mozzarella - tomato - pesto - balsamic cream

Celeriac soup - bread rolls

Chicken cocktail - mango - curry dressing - nut crumble

Farmhouse bread - tapenades



Fingerfood & Tapas Package #5

€ 45,00 excl. VAT p.p.

Cheeses - grapes

Bruschetta - serrano ham - olives

Bread rolls - tapenade - olives - sun-dried tomatoes

Focaccia - smoked salmon - herb cheese

Yakitori skewers (warm)

Mini Caprese - tomato - mozzarella - basil - balsamic vinegar

Mini quiches

Meatballs - tomato sauce



Bakkers bakery

Something to celebrate with a cake? Bakkers bakery makes both vegan and regular cakes. These are available with 12 or 14 slices in the following flavors:



Normaal

- Red Velvet
- Carrot Cake
- Salted Caramel Chocolate Cake
- Seasonal Cheesecake

Vegan

- Carrot Cake
- Chocolate Cake
- Lemon Cake



Would you like a message on the cake?
Please provide it in time.

Amuses & Finger Food Order List

Create your own appetizer package from the list below.
Minimum order: 10 pieces per amuse | Prices per piece, excl. VAT

1.	Poached white grapes with blue cheese - nut bread	€ 3,50
2.	Caprese marinated pomodori, mozzarella, pesto - balsamic vinegar	€ 4,50
3.	Bruschetta with serrano ham - olives	€ 4,50
4.	Salmon tartare with citrus - edamame beans - cress	€ 4,50
5.	Smoked eel mousse with herb jelly	€ 4,50
6.	Mini tarte tatin with pear - brie du Meaux	€ 4,50
7.	Goat cheese ball - pistachio crumble - balsamic cream	€ 4,50
8.	Goat cheese - thyme - cured bacon - balsamic glaze	€ 4,50
9.	Marinated melon balls - herb syrup - fresh mint - Ardennes ham	€ 5,50
10.	Smoked mackerel bomb with chives	€ 5,50
11.	Vitello Tonnato roll with capers and tuna mayonnaise	€ 5,50
12.	Beef Carpaccio roll - pine nuts - pesto - Parmesan	€ 5,50
13.	Chicken cocktail - mango - curry dressing - roasted nuts	€ 5,50
14.	Dutch shrimp with apple - fresh lime dressing	€ 5,50
15.	Yakitori skewer with roasted onion	€ 6,50
16.	Pumpkin cream - goat cheese - chickpeas - roasted almonds - walnut	€ 6,50
17.	Marinated raw tuna in dark soy with sesame - wasabi	€ 6,50
18.	Roll of home-smoked salmon, shallot potato - herring caviar	€ 6,50

Exclusive Amuses (served in special amuse disposables)

19.	Soft-cooked king crab on salad with apple - celeriac	€ 7,50
20.	Ebi fry shrimp with wasabi mayo	€ 7,50
21.	Pommes Moscovitch of cooked potato, caviar, crème fraîche with spring onions	€ 8,50
22.	Coquilles Saint-Jacques with saffron mayonnaise	€ 8,50
23.	Lobster cocktail - fine herbs	€ 10,50
24.	Foie gras mousse with candied figs - dried spiced bread	€ 10,50
25.	Luxury Pata negra ham - croustini - Kalamata olives	€ 14,50
26.	Carpaccio of monkfish, arugula, Parmesan - fresh truffle	€ 14,50

Mix of luxury mini rolls & sandwiches

27.	Salmon sandwich - crème fraîche - cucumber	€ 7,50
28.	Sandwich with Parma ham - sun-dried tomato tapenade - herbs	€ 7,50
29.	Sandwich with grilled vegetable spread - arugula - olive oil - Parmesan	€ 7,50
30.	Roll with veal - tuna mayo - capers - red onion	€ 7,50
31.	Roll - carpaccio - pesto - Parmesan - pine nuts - arugula	€ 7,50
32.	Roll with fresh goat cheese - roasted nuts - thyme - honey	€ 7,50
33.	Roll with avocado spread - arugula - sun-dried tomatoes - Parmesan - herb oil	€ 7,50