



# 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 & 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



# 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** - fresh fruit - mascarpone and vanilla

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





# Le Hollandais

## Walking Diner (vanaf 10 personen)

A seasonal menu consisting of an amuse and six small, easy-to-eat dishes that are served and can be enjoyed while standing. The dishes are collected in two rounds. With this menu, you will receive your amuse and starter on board during the first stop, and the main course and dessert during the second stop.

You can create your own preferred selection from the menu below:  
from €59,50 excl. VAT per person

### Amuse

Homemade bruschetta with sugo and Iberico ham (vegetarian option available on request).

### Starter - 2 choices per group

**Artichoke salad** - with goat cheese and chicory (V)

**Steak tartaar**

**Peeled salmon**

### Main course - 2 choices per group

**Entrecôte** - seasonal vegetables, potato mousseline, red wine sauce

**Sea bass** - risotto, asparagus, white wine sauce

**Gnocchi** - Gnocchi, mushrooms, spring onions, porcini (V)

### Dessert - 2 choices per group

**Pistachio cheesecake**

**Pear / fresh fruit** - with mascarpone and vanilla

**Cheese platter**



## 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

#### **Philip chicken man**

Crispy Southern Chicken - Dill Pickles - Sticky Asian Sauce - Sriracha Mayonnaise - Lettuce - Glazed Brioche

#### **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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## 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