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Gourmet Bites

Paddlefish Caviar € 27,50

American Paddlefish Caviar (House of Caviar & Fine Food) served with blini's and crème fraîche d'Isigny (4 pieces)

Perle Caviar € 85,00

Semi-farmed Italian Caviar(House of Caviar & Fine Food) served with blini's and crème fraîche d'Isigny(30 grams)

“CC de luxe” - Champagne & Caviar € 18,50

Paddlefish Caviar served on a blini with crème fraîche d'Isigny, including a glass Champagne (price p.p.)

Blini's € 8,00

with smoked salmon mousse garnished with delicate salmon keta (4 pieces)

Smoked fish platter € 19,50

Halibut, tuna and mussels smoked by Frank's Smokehouse served with toast

Bruschetta's
with our homemade crème (4 pieces)

- tuna crème topped with a caper berry € 8,00

- gorgonzola and hazelnut crème
sprinkled with dried figs € 8,00

Special Bowl Méditerranée € 9,50

Selection of Mediterranean marinated delicacies; tomatoes, anchovies, grilled mushrooms served with olive crackers and aioli

Rustic olives “Nostrane” € 4,50

Gourmet olives “la Bella Cerignola” € 5,50

Bubbles & Wines bowl € 8,00

homemade tapenade of artichoke and green olives, accompanied by scrocchies and “Nostrane” and La Bella Cerignola” olives

Gourmet Bites

Warm Medjoul dates	€ 8,50
stuffed with Parmigiano Reggiano and wrapped in English bacon	
“Bee Stings”	€ 8,50
crumbles of Parmigiano Reggiano drizzled with a white truffle infused honey and dusted with ground black pepper	
An assortment of Dutch and foreign cheeses	€ 16,50
carefully selected from the famous purveyors l’Amuse and the Kaaskamer served with fig, hazelnut and raisin bread (Vlaamsch Broodhuys), crackers and a Mediterranean fruit and nut mix	
A trio of truffle temptations	€ 18,50
Dutch black truffle cheese from Bleskensgraaf, Cacciatore infused with black truffle and a black and a white truffle tapenade, served with freshly baked bread	
Selection of smoked charcuterie	€ 17,50
3 different kinds of meat smoked by Frank’s Smokehouse, served with “La Bella Cerignola” olives and bread	
5J Jamon Iberico Pata Negra	€ 19,50
most exclusive ham (Spain) of the world (100 grams)	
St.Marcellin cheese	€ 8,50
Melted in the oven and served with bread	
Rillettes de Canard	€ 10,50
warm rilette of duck served with bread	
Goose liver terrine	€ 12,50
made with Sauternes wine and served with brioche bread and aged Balsamico vinegar with figs	
Sweet delicacies made by our French patissier	
Tarte Tatin(French apple tart) warm served	€ 6,50
Chocolate bombe with 74% cacao	€ 6,50