

Foodbook 2025



Snacks





Snack platter cold per portion:

2 x Beef sausage, 2 x Dutch cooked sausage, 4 x salami, 4 x young cheese, 6 x old cheese

Snack platter warm per portion:

2 x Dutch bitterballs, 2 x cheese soufflés. 2 x vegetarian springrolls, 2 x mini frikandels (halal) (all snacks can also be ordered separately per portion of 8)

Vegan/ vegetarian hot snacks 8 pieces per portion:

Holtkamp vegetarian bitterballs    

Jalapeno sticks    

Vegan gyoza's   

Truffle mushroom balls   


Vegan oyster mushroom balls   

Vegan samosas   





Other snacks hot 8 pieces per portion:

Cas culinary shrimp croquettes  

Tempura prawns   

Karaage crispy chicken bites 

Fries with mayonnaise

Croquette sandwich (can also be vegetarian)    

Marinated green olives

Seasonal stew

Soup (starter or meal)

Various platters

Sourdough bread with dip:  

6 Rolls with hummus, aioli and salted butter

Plateau healthy per 2 persons:  

Snack cucumber, radish, carrot, cocktail tomatoes and mixed olives with hummus

Mediterranean plateau:   

2 x Pecorino, 2 x provolone, 2 x chevre, 2 types of dry sausage (8 pieces), olives, peppadew, dates, melon and 4 sourdough bread rolls with dip

Tapas platter:   

4 x Chicken piri piri, 4 x albondigas, 4 x prawn croquette, 8 x calamari, 4 x peppadew and 4 x bread with aioli and olives

Charcuterie: 

4 Types of mediterranean sausage with olives and sweet and sour

Cheeses:   

5 Types of Dutch and foreign cheese with apple sirop, dates and kletzenbread

Fish and seafood

Dutch herring:

4 Pieces of Dutch herring with onions and pickles

Oysters:

12 Pieces Fine de Claire de Bretagne with lemon and red wine vinegar

Crayfish cocktail:

4 Glasses filled with crayfish salad , little gem and cocktailsauce

Gamba's al ajillo:

10 Garlic prawns with lemon and sriracha mayo

Smoked salmon:

200 Grams smoked salmon pp with lemon wedges , capers and toast

Buffets

All buffets are served with bread, butter and oil

(Minimum purchase of 6 people)

Satay buffet:

3 Skewers of chicken satay pp with satay sauce, French fries, coleslaw and prawn cracker

Italian buffet:

Vitello tonnato, roast veal with tuna mayonaise, capers and arugula

Caprese salad, pesto, pine nuts and balsamic vinaigre

Antipasti: Italian ham and sausages, cheese, olives and peppers

Grilled vegetables: romain lettuce and garlic crouton

Focaccia: with olive oil, hunnus and aioli

Warm items:

Penne rigate with garlic prawns wild spinach and prosecco sauce

Tortelonne aglio e olio , basil and parmesan cheese

Polpette: Italian meatballs with sage butter

Mellanzane a la norma (oven dish with eggplant tomatoes and mozzarella)

Tapa's buffet: per person (min 8 persons)

Spicy chicken 2, albondiga's 2, prawn croquet 2, calamari 4, garlic prawns 2, patatas bravas , boquerones , bread with olives aioli and olives

Walking dinner buffet:    **6 small dishes from the current a la carte menu (min 8 persons)**

2 Cold starters served per person and 2 warm main course dishes served buffet style, dessert: 1 cheese and 1 sweet item

Composition is based on the current menu and will also be sent at the same time as the new menu

Luxury snacks / canapés: 5 items per 50 pieces to order:   

10 x Bruschetta vitello tonato

10 x Caprese skewer

10 x Mini pie with salmon and cream cheese

10 x Cucumber with prawn and aioli

10 x Toast with goat cheese, date, and white grapes

Desserts   

Glass of dessert: variable/in consultation

Dessert: dessert from the current menu

Grand dessert/dessert buffet: dessert from the current menu extended with chocolate mousse and fresh fruit

Dinner on board

2 course menu: starter and main course or main course and dessert

3 course menu: Dishes can be docked with the boat in two times.

4 course menu: Dishes can be docked with the boat in two times.

(with a 4-course menu, the intermediate dish is given together with the starter)


All starter, main and desserts can also be ordered separately.


Children's menu:

To be put together in consultation with the customer (e.g. tomato soup, fries with snack or pasta bolognese, children's dessert)

The smallest on board get smaller portions for a smaller price. We are happy to discuss the options.

** All our dishes can be ordered gluten and / or lactose free*

** The vegetarian menu can be adjusted for a vegan* 

** On request, an extra vegetarian selection can always be offered by our kitchen* 

** We will mark a dish that contains nuts and / or peanuts* 

** Some dishes may contain sugars*

Contains lactose



Contains gluten

