Planning your group dinner in 3 steps

**Step 1: Menu choice: APRIL—MAY—JUNE**

Your guests can choose between 3 starters and main courses **on the night itself**.

**Starters:**

- **Smoked mackerel**
  crème fraîche—3 types of beetroot—crostini

- **Beef carpaccio**
  capers—balsamico—truffle

- **Curry-pumpkin soup**
  apple—herbal oil—crostini

**Main courses: served with fries**

- **Black angus steak**
  chimichurri—sweet potato—tomato

- **Redfish**
  sweet potato—orange-curry sauce—cabbage

- **Spring risotto**
  confit of lemon—truffle—green peas

**Dessert**

- **Raspberry tart**
  raspberry cremeux—lime ice cream

II) Chef’s menu €47.50 p.p.
Our chef serves you his 5 favorite classics

- **Smoked mackerel**
  crème fraîche—3 types of beetroot—crostini

- **Steak tartare**
  egg yolk—shallot—capers—crostini

- **Tenderloin**
  red wine gravy—celeriac—potato truffle mousseline

- **Goat cheese**
  figs—rocket salad—olive oil

- **Cassis “bombe”**
  mousse of cassis—chocolate—yogurt ice cream

A four course Chef’s menu is possible (excl. cheese dessert) for €42.50 p.p.

**Step 2 Optional Extra’s**

A) **Table linen**
For a more decorated dinner €3 p.p.

B) **Personalized menu cards**, perfect as a memory for your guests, €2 p.p.

C) **Jenever tasting**
Ideal as a pre-dinner activity. More information available upon request.
Step 3: Drink packages

The housewines we serve are Sauvignon Blanc and Cabernet Sauvignon from Round House—South Africa.

A) €21 p.p.  
   Glass of cava—½ bottle of house wine—½ bottle of mineral water—coffee or tea with dessert

B) €18.50 p.p.  
   Glass of cava—½ bottle of house wine—carafe of tap water—coffee or tea

C) €16 p.p.  
   ½ bottle of house wine—½ bottle of mineral water—coffee or tea

   ¼ bottle of house wine—carafe of tap water—coffee or tea


Upgrade your wines with our Italian housewines Pinot Grigio and Montepulciano +€2 p.p.

For the guests who do not drink wine, beer or soft drinks will be compensated within the package.

CLICK HERE TO RESERVE

Conditions & Terms

All dishes are served with sufficient matching garnish.

Fries are served with the main courses of the group selection menu. Additional servings of fries are available upon request for €4.50 per serving.

Please let us know if you are allergic to certain products or if you have special dietary needs!

Please confirm the right number of people of your group one day in advance. If fewer people attend, we are forced to charge 90% of the number of total people previously reserved.

Cancellation: Cancellations can be made free of charge, 14 days prior to the reservation date. This must be done via e-mail.

When a cancellation is made 14-7 days before the reservation date, we will charge 25% of the reservation value. 7-3 days before the reservation date, 50% of the reservation value will be charged.

When a cancellation is made within three days of the reservation date and time, we will charge 75% of the reservational value.

Prices and conditions are valid from January 1st 2019 through December 31st 2019 for groups of 10 or more persons. All prices include VAT.

All our transactions are in accordance with the Uniform Conditions of the hospitality branch organisation KHN