

EVENT MENU

for private events of 40 - 200 people



BREADBOARD

by van Menno with home-made spreads
olive almond - red pepper balsamic -
feta green herbs. vegetarian.

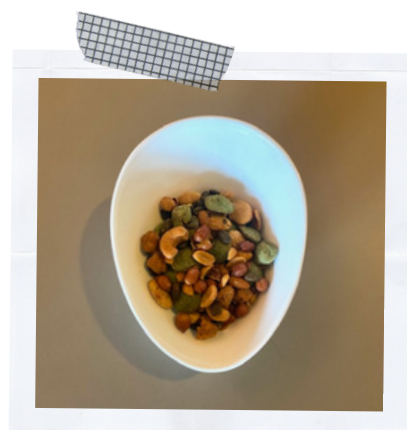
3,50 p.p.



PETITS CROQUETTES

by Oma Bobs
chorizo, veggie or gamba.

2,- ea.



MIXED NUTS

by Gotjé

2,- p.p.

PETITS QUICHES

by Le Petit Gateau
lorraine, ratatouille or
mushroom - truffle - Parmesan.

3,50 ea.



SNACK PLATTER

bitterbal by Oma Bobs, cheese
finger and veggie springroll.
vegetarian option available.

3,50 p.p.



BAO BUN

with pulled aubergine,
pomegranate & dill yoghurt.
vegetarian.

5,- ea.





CARROT - GINGER SOUP

by chef Eseyas with homemade almond broccoli bread. vegetarian.

4,50 ea.

SEAFOOD PAELLA

with mussels, Dutch shrimps chorizo & spring peas.

13,50 ea.



FRESH HERB ORZO

with spinach, feta and mint. vegetarian.

13,50 ea.

CAFE DE JAREN STEW

slow-cooked beef stew with summery mash and rocket leaves.

13,50 ea.



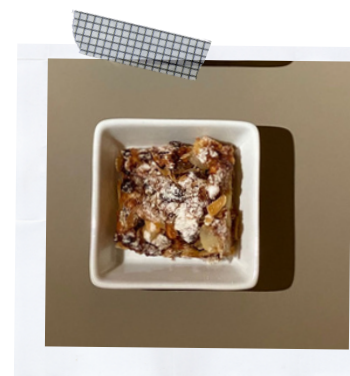
THAI VEGGIE CURRY

with cauliflower, chickpeas and tempeh. vegan.

13,50 ea.

GRAND DESSERT

by patisserie Kuyt 5,- p.p.



APPLE PIE
with almonds
and raisins AND



CHOCOLATE CAKE
with chocolate
ganache AND



CLAFOUTIS
with seasonal fruit