

# Frans Kelders

*Cuisinier*

## Winter Menu Dinner Cruise 2017-2018

### *Appetizer*

Glass of Prosecco

### **Fish**

#### *Starter*

Gravlax of salmon with bi-colored cauliflower in a sweet-n-sour sauce and a sweet roll.

#### *Soup*

Creamy mushroom soup made with fresh herbs

#### *Main course*

Lemon sole stuffed with crayfish, spaghetti vegetables with a caper sauce

### **Meat**

#### *Starter*

Spring chicken stuffed with pistachios and morel mushrooms, accompanied by a lentil salad, candied chicken and cranberry jam

#### *Soup*

Creamy mushroom soup made with fresh herbs

#### *Main course*

Veal shoulder with mashed potatoes, sundried tomatoes, arugula and a balsamic vinegar dressing

### **Vegetarian**

#### *Starter*

Lentil salad with mushrooms and sweet-n-sour vegetables served with truffle cream sauce.

#### *Soup*

Creamy mushroom soup made with fresh herbs

#### *Main course*

Richly filled lasagna with grilled vegetables and tomato sauce

### *Dessert*

Chocolate Bombe and caramelized pineapple garnished with cocoa jelly

### *Coffee and tea*

### *Friandises*