

Summer Menu Dinner Cruise

Reception

Glass of Prosecco and crudités of vegetables with olive mayonnaise.

Starters

Meat: Roast veal with tomato salsa, herb salad and fried capers. Served with focaccia bread.

Fish: Home-smoked salmon with green herb dressing and roast potato salad.

Served with a home-baked maize roll.

Vegetarian: Mixed grilled vegetables with herb dip, includes kohlrabi, aubergine, carrot, turnip & courgettes. Served with a cup of Gazpacho.

Soup

Pepper soup with herb cream served with a sea salt and poppy seed breadstick.

Main course

Meat

Brisket of Black Angus beef with string beans, roasted potatoes Rosevale and candied tomatoes with a balsamic gravy

Fish

Slow cooked halibut topped with butter sauce. Served with fresh pasta and spaghetti vegetables

Vegetarian

Lasagne with freshly roasted vegetables, topped with Parmesan cheese and served with a green salad.

Dessert

Airy bavarois of Champagne with red fruit compote and baked tuille

Coffee, tea with friandises

The Summer Dinner Cruise package includes drinks from the Dutch bar (beer, wine and soft-drinks)

Departure time at 20.00 hour and ends around 22:15 at our boat jetty at Canal Cruise company Lovers located across from the Prins Hendrikkade 25

Duration: 2 hour

