

JAARBEURS



Foodbook

Give flavor to your event

Add more flavour to your event!

Great tastes, enticing scents, to provide flavour to your event. Let us inspire and entice you with our attractive options.

We can cater to all your culinary needs. A finger-licking feast for the eyes. Good catering is one way to ensure your event is a success.

Our catering services are fully managed in-house. In the following overview, we present an impression of our packages, breakfasts, lunches, drinks, and dinners. The catering is offered in buffet style unless stated or requested otherwise. Discover the possibilities for variation or adding extras. We are happy to accommodate diets and allergens.

Our prices are based on 2026 rates, excluding VAT, materials, and setup costs. Seasonal influences are incorporated into all our packages.

Special and/or extra wishes regarding food and drinks? Ask your account manager about the possibilities.

V = vegetarian

V+ = vegan



Sustainability at Jaarbeurs A conscious choice

At Jaarbeurs Hospitality, sustainability isn't an afterthought it's a guiding philosophy.

From local ingredients to social impact, every aspect of the offering is carefully considered and future-focused. By collaborating with innovative suppliers and choosing

responsible products, Jaarbeurs actively contributes to a healthier planet and society. Below are the 11 key principles that bring this vision to life.

1. Local products as the foundation

The majority of our products are sourced locally. This reduces food miles and strengthens the local economy. Various Utrecht-based items and ingredients are included in our offering.

6. Sustainable fish and meat

All fish and seafood are ASC/MSC certified. Chicken and beef carry at least two The Better Life Label stars for animal welfare and responsible production, and all our croquettes have three BThe Better Life Label stars.

2. Predominantly vegetarian menu

At least 75% of our offering is vegetarian. This lowers our ecological footprint and responds to the growing demand for plant-based options.

7. Reducing food waste

Production is tailored to guest profiles and fixed portion sizes, minimizing trimming losses and food waste.

3. CO₂ Dashboards

With the help of CO₂ dashboards, we actively manage more sustainable procurement and logistics, in line with our goal of becoming CO₂-neutral by 2030.

8. Organic choices

A selection of dairy and eggs is organic, supporting natural farming and animal welfare.

4. Collaboration with sustainable suppliers

Jaarbeurs partners with:

Gro: meat alternatives made from oyster mushrooms grown on coffee grounds. **Snack with Benefits:** local vegetable snacks. **Le Frique:** 100% plant-based frikandel. **De Verspillingsfabriek and De Koekfabriek:** socially responsible and circular initiatives.

9. Sociale impact

Partnerships with De Verspillingsfabriek, De Koekfabriek, Randstad Participatie and Ferm Werk create employment opportunities for people distanced from the labor market.

5. Partnership with local initiative

Jaarbeurs collaborates with the Convenant Lokale Duurzaamheid Voedselketens Provincie Utrecht and the Green Business Club Utrecht, aligning with shared sustainability goals to strengthen each other's impact.

10. International recognition

Jaarbeurs won the UFI Sustainable Development Award in 2022 and was a finalist again in 2024. Proof of our leading role in sustainable hospitality.

11. Palm oil-free fries and frying oil

We consciously choose palm oil-free products to help prevent deforestation and biodiversity loss.

Bastiaan Arts
Executive Chef

Michel Sturkenboom
Executive Sous Chef



Breakfast

For early birds

Breakfast

An early start to your event? We provide a generous breakfast to kick off the day right. The breakfast can be expanded with beverages of your choice, such as coffee, tea, and fruit juices. It's also possible to add milk or buttermilk upon request.

Breakfast options

- » Gingerbread with butter (V) € 1,60
- » Croissant with butter and red fruit jam (V) € 3,50
- » Currant bun with butter (V) € 3,50
- » Overnight oats with seasonal fruit (V) € 3,95
- » American pancake with red fruit compote (V) € 4,95

Breakfast package 'Fresh Start' (V) € 13,75

Fully catered breakfast with coffee, tea and orange juice, including:

- » Croissant with butter and red fruit jam (V)
- » Bircher muesli (V)
- » Scrambled eggs with mushrooms and freshly baked farmland bread (V) with bacon +€ 4,75



Reception and break

Make breaks a special moment with a wide range of sweet, savory and healthy snacks.

Healthy

- » Bites We Love nut mixes (2 types) (V+) € 1,70
- » Seasonal fruit (V+) € 2,10
- » Bites We Love Chewy Oat Bar Chocolate (V+) € 2,75
- » Bites We Love Chewy Oat Bar Cinnamon (V+) € 2,75
- » Greek yogurt with honey (V) € 3,00
- » Bites We Love Flip-its Paprika (V+) € 3,25
- » Bites We Love Flip-its Vegan Cheese (V+) € 3,25
- » Seasonal fruit salad (V+) € 4,25
- » Cranberry oat cake (V) € 4,25
- » Snack vegetables - pointed pepper, carrots, cucumber, celery (V+) € 4,95
- » Snack tomato mix (V+) € 5,50
- » Miffy Cake (V) € 2,10
- » Croissant (V) € 2,25
- » Cookies from the Koekfabriek (3 pieces p.p.) (V) € 2,50
- » Vanilla muffin (V) € 2,65
- » Utrecht cookie (V) € 2,95
- » Maxi luxury pecan bread (V) € 3,10
- » Granola cookie (V) € 3,15

From Utrecht

- » Assortment of Utrecht treats:
Miffy Fluff Cake, Utrecht cookie and
Dom Tower (1 piece p.p.) (V) € 3,30

Savory

- » Mini börek spinach and cheese (V) € 1,20
- » Mini sausage roll € 1,20
- » Mini Beemster cheese roll (V) € 1,75
- » Mini quiche (V) € 2,10
- » Small oyster mushroom bun (V) € 2,95
- » Carrot cake (V) € 3,50
- » Cannoli white Chocolate (V+) € 3,70
- » Luxury mini pastry (V) € 3,75
- » Lemon plate cake (V) € 4,25
- » Chocolate cake with forest fruits (V) € 4,60
- » Petit four with logo (V) € 4,75
- » Banana bread (V) € 5,25
- » Dom Tower (V) € 5,95

Sweet

- » Mini donut (V) € 1,15
- » Mini cinnamon roll (V) € 1,65
- » Mini apple puff pastry (V) € 1,65
- » Mini luxury pecan roll (V) € 1,65
- » Mini pain aux raisins (V) € 1,65
- » Allergen-free Leev cracker (V+) € 2,90
- » Allergen-free Made Good bar (V+) € 2,10
- » Orange brownie gluten free (V+) € 5,00
- » Chocolate raspberry tart (V+) € 6,00
- » Vegan blondie with blueberries (V+) € 5,50
- » Millionaire shortbread gluten free (V+) € 6,00

Vegan and gluten free



Lunch

Dagelijks anders

Lunch

Be surprised by our lunch packages that change daily and go with the season every quarter.

Our sandwich lunches always have six types of fillings, one of which is fish, three types vegetarian and two vegan fillings, unless otherwise stated. Lunches are presented buffet style in your catering area and served with fruit juices, with milk and buttermilk on request. The lunches can be expanded with the options under Lunch Extras. All prices are per person.

Lunch Refresh € 29,00

- » Sandwiches (2.5 pieces p.p.)
- » Changing assortment of international salads (V)
- » Soup of the day (V+)
- » Dessert board (V)

Optional Lunch Refresh:

- » Lunch Refresh vegan (V+) € 28,00
- » Lunch Refresh vegetarian (V) € 28,00
- » Lunch Refresh meat € 30,00

Lunch salads € 4,50

Choice of:

- » Vegan tuna salad (V+)
- » Thai salad (V)
- » Couscous salad (V)
- » Root vegetables salad (V+)

Lunch Refresh Simple € 21,50

- » Sandwiches fish, vegetarian and vegan (2.5 p.p.)

Optional Lunch Refresh Simple:

- » Lunch Refresh Simple vegan (V+) € 20,50
- » Lunch Refresh Simple vegetarian (V) € 20,50
- » Lunch Refresh Simple meat € 22,50

Minilicious Lunch € 25,50

4 sandwiches p.p.

- » Focaccia with pumpkin hummus and grilled vegetables (V+)
- » Waalander sandwich with Old Amsterdam cheese, mustard cream and arugula (V)
- » Mini brioche with tuna salad
- » Mini corn bun with smoked chicken
- » Multigrain baguette with roast beef, mustard mayonnaise, cornichons and lettuce

Sandwiches

If the mentioned lunches are not sufficient, it is possible to put together a tailor-made lunch from the following sandwiches. Our advice is to end up with a total of 2.5 sandwiches per person, with, for example, a soup, salad and/or other side dish.

Veggie

- » White bun with lettuce and young matured cheese (V) € 4,50
- » Whole wheat baguette with lettuce and egg salad (V) € 4,50
- » Brown wheat with lettuce and aged cheese (V) € 4,50
- » Waallander sandwich with Old Amsterdam cheese, mustard cream and arugula (V) € 7,75
- » Focaccia with pumpkin hummus and grilled vegetables (V) € 7,75
- » Healthy sandwich with egg, cucumber, tomato, cheese and cream cheese (V) € 7,75
- » Wheat baguette with vegan feta cheese and tomato tapenade (V) € 7,75
- » Utrecht sandwich with Utrechtse Oude Gracht cheese and mustard spread on a Miffy sandwich (V) € 7,75

Vegan

- » Waallander sandwich with vegan chicken curry salad (V+) € 7,75
- » Kaiser sandwich with vegan tuna salad (V+) € 7,75
- » Wheat baguette with vegan feta cheese and tomato tapenade (V+) € 7,75

Fish

- » Brown quadrino with crab salad € 9,00
- » Brioche sandwich smoked salmon with capers, chopped onion and mesclun lettuce € 9,00
- » Brown ciabatta with green lettuce, tuna salad and pickle € 9,00

Meat

- » Brown bun with lettuce and farmer's ham € 4,50
- » White baguette with Filet Americain, pickle cubes and red onions € 7,50
- » Bread tail with Coburger ham and lettuce € 9,00
- » Multigrain baguette with roast beef, mustard mayonnaise, cornichons and lettuce € 9,00

Poultry

- » White sesame with lettuce and turkey breast € 4,50
- » Pulled chicken sandwich, bell pepper, barbecue sauce and lollo bianco € 7,75
- » Ciabatta with gently cooked chicken breast, Cajun mayonnaise and bean sprouts € 7,75
- » Baguette with chicken curry, pineapple and mesclun lettuce € 7,75



Lunch Add-ons

It is possible to order something extra with the proposed lunch packages to better suit the target group and/or to make it even more varied. It is also possible to put together a hot, international lunch with at least 3 hot dishes.

- » Seasonal fruit (V+) € 2,10
- » Börek spinach and cheese (V) € 3,00
- » Soup of the day (V+) € 3,95
- » Shrimp croquette € 3,95
- » Vegetarian sausage roll (V+) € 4,00
- » Beemster cheese roll (V) € 4,00
- » Sausage roll € 4,25
- » Puff pastry sausage roll € 4,25
- » Vegetarian puff pastry sausage roll (V) € 4,25
- » Oyster mushroom bun (V) € 4,75
- » Risoni pasta vegetarian Bolognese with Parmesan cheese (V) € 6,50
- » Risoni pasta Bolognese with Parmesan cheese € 6,50
- » Mac&Cheese (V) € 7,00
- » Mushroom risotto with frothy Parmesan cheese sauce (V) € 8,00
- » Ravioli goat cheese and spinach (V) € 8,50
- » Mezze bowl with couscous, hummus, muhammara, olives and goat cheeses (V) € 9,00
- » Gadogado bowl with rice, green beans, egg, bean sprouts, vegan chicken pieces, atjar and satay sauce (V) € 9,00
- » Mexican bowl with yellow rice, corn, tomato salsa, vegetarian minced meat, sour cream and tortilla chips (V) € 9,00
- » Caesar salad € 9,00
- » Caprese salad € 9,00
- » Sandwich ball half-half minced beef and mushrooms with mustard sauce € 10,95



Packed lunches

Lunchbox Basic (V) €17,50

- » Two vegetarian sandwiches (V)
- » Currant bun (V)
- » Candybar (V)
- » Hand fruit (V+)

Lunchbox Healthy (V) €22,50

- » Vegetarian sandwich (V)
- » Richly filled vegetarian salad bowl (V)
- » Currant bun (V)
- » Hand fruit (V+)
- » Smoothie (V)

Lunchbox Crew €15,00

Only for crews, not for participants

- » Three sandwiches
- » Raisin bun (V)
- » Hand fruit (V+)





Bites and snacks

Make it even more fun

Bites and snacks

At the end of the day or at the start of dinner, we serve drinks and bites, offering a diverse range of culinary options. We are happy to make a selection of table garnishes and snacks.

Table garnishes

With the following selections, you can make your drinks and bites gathering even more enjoyable. Prices are per person.

- » Nut mix (V+) € 2,00
- » Provençal nuts (V+) € 2,00
- » Vegetable chips (V+) € 2,00
- » Elitehaver, unsalted nut blend with raisins (V+) € 2,50
- » Soy crackers (V) € 2,75
- » Olive mix with herbs (V+) € 3,00
- » Cheese sticks (V) € 3,50
- » Smoked almonds (V+) € 3,65
- » Peppadew (V) € 3,75
- » Chorizo-mozzarella waffle € 4,60

Vegetarian Board (V) € 47,50

Per 12 persons.

- » Cheese sticks (V)
- » Provençal nuts (V+)
- » Snack vegetables, pointed pepper, carrots, cucumber and celery with herb cream cheese (V)
- » Olive mix with herbs (V+)
- » Vegetable chips (V+)
- » Toast with black olive and sun-dried tomato (V+)

Charcuterie and Cheese Board € 45,00

Per 12 persons.

- » Fuet, dry sausage
- » Gelderland sausage
- » Utrecht canal cheese (V)
- » Young matured Beemster cheese (V)
- » Mustard (V+)
- » Cornichons (V+)
- » Amsterdam onions (V+)

Anti-pasti Board € 49,50

Per 12 persons.

- » Snack vegetables, pointed pepper, carrots, cucumber and celery with herb cream cheese (V)
- » Serrano ham
- » Young matured cheese (V)
- » Olive mix with herbs (V+)
- » Peppadew (V)
- » Vegetable chips (V+)
- » Toast with black olive and sun-dried tomato (V+)

Bites

Snack Bites

€ 6,50

Assorted warm snacks (3 per person):

- » Oyster mushroom bitterbal (V)
- » Mini vegetable spring roll (V+)
- » Vega Nugget (V+)
- » Wakamé croquette (V+)

Snack Bites Meat € 7,25

Assorted warm snacks (3 per person):

- » Beef bitterbal
- » Nuggets
- » Mini frikandel (V+)
- » Mini vegetable spring roll (V+)

Bitterballen (25 pieces)

- » Bitterballen - vegetarian Cas&Kas (V+) € 47,50
- » Bitterballen - beef € 47,50

Snack Bites

Mix € 7,00

Assorted warm snacks (3 per person):

- » Beef bitterbal
- » Mini frikandel (V+)
- » Cheese stick with mature cheese (V)
- » Mini vegetable spring roll (V+)

Snack Bites Deluxe € 7,95

Assorted warm snacks (3 per person):

- » Utrechtse Vocking bitterbal
- » Torpedo shrimp
- » Yakitori skewer
- » Truffle bitterbal (V)



It is also possible to make your own composition of different cold and/or hot snacks, using equal numbers per species.

3 pieces p.p. € 8,95

4 pieces p.p. € 11,50

Cold Bites

- » Mozzarella and tomato skewer (V)
- » Tartelette stuffed with shrimp salad
- » Tartlet with carrot tartare (V)
- » Focaccia stem with hummus dip (V+)
- » Bruschetta with tomato salad (V)
- » Olives cantuccini (V+)
- » Wrap with smoked chicken and cream cheese
- » Vegetarian wrap (V)
- » Cold meatball with tomato salsa
- » Melon skewer with ham
- » Midi tartlet with smoked chicken, tarragon and tomato salad
- » Canapé with mackerel rillette, cucumber ribbon and lime mayonnaise
- » Canapé with goat cheese and fig compote (V)
- » Stuffed mini bell pepper with cream cheese (V)

Hot Bites

- » Mini frikandel (V+)
- » Crunchy cauliflower (V+)
- » Mini vegetable spring roll (V+)
- » Mini oyster mushroom bitterbal (V)
- » "Vlammetjes"- spicy Dutch meat roll (V)
- » Mini cheese croquette (V)
- » Vegetarian bitterbal from Cas & Kas (V)
- » Mini empanada tex mex (V)
- » Mini empanada with seasoned chicken
- » Risotto bitterbal with truffle and forest mushrooms (V)
- » Bitterballen from Utrecht butcher Vocking
- » Deep fried shrimp
- » Yakitori skewer
- » Shrimp croquette
- » Petit crolines of puff pastry, beef, chicken curry and cheese



Streetfood

These small dishes are perfect for enhancing your reception, ensuring everyone goes home with a full stomach. They are also suitable as an extra dish for lunch or an afternoon break. On request, we can create a tailored informal dinner from these dishes.

- » Vietnamese vegetable spring roll (V+) € 3,65
- » Vietnamese chicken spring roll € 3,65
- » Pizza slices assortment Funghi, Chicken and Margherita € 3,75
- » Tom Kha Kai, Thai chicken soup € 3,95
- » Portion of fries with mayonnaise (V) € 4,50
- » Portion of kibbeling with remoulade sauce € 4,75
- » Mini vegan burger in a vegan bun with lettuce, tomato and Chipotle sauce (V+) € 4,95
- » Vegan hot dog in a bun with coleslaw (V+) € 4,95
- » Hot dog in a bun with coleslaw € 4,95
- » Cheese croquette sandwich with mustard mayonnaise (V) € 4,95
- » Half pita filled with chicken kebab, iceberg lettuce, red onion and garlic sauce (V) € 4,95
- » Half pita filled with vegetarian kebab, iceberg lettuce, red onion and garlic sauce (V) € 4,95
- » Hawawshi, half pita filled with seasoned minced beef and a yogurt-mint dip € 4,95
- » Mini crispy chicken burger in a corn bread with lettuce, tomato, red onion and barbecue sauce € 4,95
- » Mini beef burger in a sesame bun with lettuce, tomato and pickle € 4,95
- » Mini sausage sandwich € 5,95
- » Croquette sandwich with mustard mayonnaise € 5,95
- » Yakitori of chicken with fried rice € 6,00
- » Ramen noodles with shrimp and egg € 7,50
- » Chicken satay with satay sauce, spring onion and prawn crackers € 7,50
- » Portion of fries with rendang € 10,50





Diner

Walking Dinner € 51,50

Informal walking dinners that make your event complete.
Something for everyone!

The dinner can be fully or partially served by our hospitality staff, with partial support from buffets.

Starters (Select 3)

- » Richly filled curry soup with legumes (V+)
- » Greek salad with feta, olives, tomato and red onion (V)
- » Taco tub filled with Mexican salad (V)
- » Cauliflower couscous with roasted cauliflower, almonds and curry mayonnaise (V+)
- » Pumpkin soup with crème fraiche, pumpkin oil and pumpkin seeds (V)
- » Beef carpaccio with truffle mayonnaise and Parmesan cheese
- » Oriental beef salad with mango, radish and cassava crackers
- » Caesar salad with roasted chicken, Parmesan cheese and croutons
- » Poké bowl with sushi rice, edamame beans, carrot, cucumber, mango, wakame and wasabi mayonnaise (V)
- » Thinly sliced smoked white fish with a salad of carrot, celeriac, apple and walnuts with lime mayonnaise
- » Tomato tartare with burrata, pine nuts, virgin sauce and basil (V) **+€ 3,50**
- » Pancakes filled with pulled duck, hoisin sauce, cucumber, carrot and spring onion **+€ 3,50**
- » Scallop with macadamia nuts and citrus beurre blanc **+€ 5,00**
- » Beef tataki with sushi rice and yuzu mustard **+€ 5,00**

Main courses

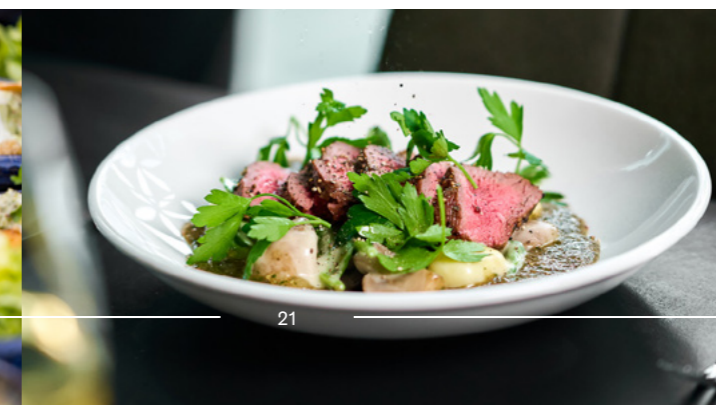
(Select 2)

- » Mediterranean braised artichokes with potato and almond foam (V+)
- » Beetroot Bourguignon with sweet potato puree (V+)
- » Green asparagus with morels-cream ragout (V)
- » Spanish potato pie with celeriac and hazelnut (V)
- » Gnocchi with tomatoes, olives, red peppers, red bell pepper, basil and Parmesan cheese (V)
- » Pumpkin, mushroom and bell pepper curry with white lime rice (V)
- » Sole with cauliflower couscous, seaweed caviar and beurre blanc
- » Fried shrimp, noodles, mango chutney and ginger coulis
- » Salmon with pearl couscous, vegetables, capers and beurre blanc with tarragon
- » Provençal haddock with olives, Roseval, tomato sauce and fried potato julienne
- » Paella with red mullet fillet and lobster sauce
- » Fried sea bass with crayfish, cream of Jerusalem artichoke, green beans and saffron sauce
- » Free-range chicken in red port sauce with potato mousseline and hazelnut
- » Roti chicken with long beans, curry potatoes, sweet and sour cucumber and fried strips of roti pancake
- » Fried rice with Daging Rendang - Indonesian beef stew meat **+€ 3,50**
- » Beef candied steak with sauerkraut stew with apple and a red wine sauce **+€ 3,50**
- » Beef tenderloin with celeriac-potato mousseline and herb gravy **+€ 5,00**

Desserts

(Select 1)

- » Seasonal fruit salad with matching sorbet (V+)
- » Vanilla flan with blackberry compote (V)
- » Tartlet filled with lemon curd, meringue and marinated orange (V)
- » Bread and butter pudding with apple (V)
- » Poached fruit with cottage cheese cream and almond (V)
- » Tompouce with raspberry and light cream (V)
- » Tarte tatin with vanilla ice cream (V)
- » Japanese yuzu soup with citrus salad (V)
- » Pineapple and fennel textures with coconut mousse (V)
- » Trifle with red fruit compote, cake and chocolate mousse (V)
- » Tiramisu (V)
- » Gelato on a stick with frozen fruit coulis (V)
- » Cheese plate with three types of cheese, toast of tomato and apple syrup (V) **+€ 3,50**



Dinner Buffet

Dutch € 45,00

- » Chicory salad with Utrecht canal cheese and raisins (V)
- » Potato salad (V), lettuce with tomato and cucumber and Utrecht onions (V+)
- » Egg salad (V)
- » Beetroot salad (V+)
- » Different toppings to add to your salad with oil, vinegar and dressings (V)
- » Selection of freshly baked rolls and breads plus spreads (V)
- » Tomato soup (V+)
- » Citron with an apple syrup sauce
- » Sauerkraut stew (V)
- » Fried salmon with Utrecht mustard sauce
- » Braised vegetables of carrot and celeriac (V)
- » Vegetarian sausage (V)
- » Apple trifle (V), white chocolate mousse with stroopwafel (V), Fruit salad (V+)

Asian € 42,50

- » Gadogado (V)
- » Teriyaki noodle salad (V)
- » Asian mango salad with bean sprouts (V)
- » Coleslaw with miso and sesame (V+)
- » Green salad (V+)
- » Different toppings to add to your salad with oil, vinegar and dressings (V)
- » Selection of freshly baked rolls and breads plus spreads (V)
- » Yellow curry soup (V+)
- » Rendang
- » Ajam Assem Manis, chicken breast in sweet and sour tomato sauce
- » Chau Min, fried noodles (V+)
- » Vegetables in light coconut sauce (V)
- » Green beans in a mild soy sauce (V+)
- » Asian fruit salad (V+), Watlappan - coconut flan (V), Spekkoeke - Indonesian spiced layered cake (V)



Mediterranean € 45,00

- » Anti pasti of vegetables (V+)
- » Tzatziki (V)
- » Vine leaves stuffed with rice (V+)
- » Arugula (V+)
- » Hummus with olive oil (V+)
- » Different toppings to add to your salad with oil, vinegar and dressings (V)
- » Selection of freshly baked rolls and breads plus spreads (V)
- » French mustard soup (V)
- » Provençal beef stew
- » Beetroot Bourguignon (V+)
- » Potato puree (V)
- » Vegetarian lasagna (V)
- » Red mullet with saffron sauce
- » Madeleines (V), Chocolate mousse (V), Lemon ring cake (V)

Vegetarian € 42,50

- » Anti pasti of vegetables (V+)
- » Tzatziki (V)
- » Vine leaves stuffed with rice (V+)
- » Arugula (V+)
- » Hummus with olive oil (V+)
- » Asian mango salad with bean sprouts (V+)
- » Different toppings to add to your salad with oil, vinegar and dressings (V)
- » Selection of freshly baked rolls and breads plus spreads (V)
- » Pumpkin soup (V+)
- » Vegetable lasagna (V)
- » Beetroot Bourguignon (V+)
- » Potato puree (V)
- » Pumpkin, mushroom and bell pepper curry (V+), lime rice (V+)
- » Carrot cake (V), Apple plate cake (V), vegan red Madagascar mousse (V+)





Crew meals

Crew Meal 1 Asian €21,00

- » Ajam Assem Manis, chicken breast in sweet and sour tomato sauce
- » Chau Min, fried noodles (V+)
- » Sambal Goreng Boncis, green beans in a mild soy sauce (V+)
- » Prawn crackers
- » Atjar tjampoer (V+), fried onions (V+), and sambal (V+)
- » Coconut mousse (V)

Crew meal 3 Beef €20,50

- » Beef goulash
- » Creamy mashed potatoes (V)
- » Roasted forgotten vegetables (V+)
- » Chef's mixed salad (V+)
- » Chocolate mousse with berry coulis (V+)

Crew meal 4 Dutch "Stampot" €17,00

- » Sauerkraut stew (V)
- » Smoked sausage
- » Gravy
- » Dutch salad (V+)
- » Pear compote (V+)

Crew Meal 2 Italian €15,00

- » Penne pasta (V)
- » Mushroom cream sauce (V)
- » Bolognese sauce (V option)
- » Caprese salad (V)
- » Parmesan cheese chips and pesto (V)
- » Tiramisu of ladyfingers (V)

Italian €42,50

- » Anti pasti of vegetables
- » Caprese with basil (V)
- » Mushrooms in balsamic vinegar (V)
- » Arugula salad (V+)
- » Pasta salad with olives, capers, tomato dressing and vegetables (V)
- » Different toppings to add to your salad with oil, vinegar and dressings (V)
- » Selection of freshly baked rolls and breads plus spreads (V)
- » Minestrone soup (V)
- » Penne pasta with Bolognese sauce (V)
- » Sea bass with a warm olive salsa, artichoke and roasted tomato (V+), grilled vegetables (V)
- » Roasted rosemary potatoes (V+)
- » Vegetable lasagna (V)
- » Tiramisu with coffee (V), Lemon ring cake (V), Sliced fruit (V+)

French €47,50

- » Tuna salad
- » Lentil salad with goat cheese (V)
- » Little gem with tomato and olives (V+),
- » Mesclun salad (V+)
- » Grilled vegetables (V+)
- » Different toppings to add to your salad with oil, vinegar and dressings (V)
- » Selection of freshly baked rolls and breads plus spreads (V)
- » French mustard soup (V)
- » Provencal beef stew
- » Beetroot Bourguignon (V+)
- » Potato puree (V)
- » Red mullet with saffron sauce
- » Seasonal vegetables (V+)
- » Profiteroles (V), madeleines (V), chocolate mousse (V)



Crew meal 5 Hamburger €18,00

- » “Build your own” burgers
- » Seasoned potato wedges (V+)
- » Mayonnaise (V+)
- » American coleslaw (V)
- » Custard, vanilla and chocolate (V)

Crew meal 6 Schnitzel €16,50

- » Chicken schnitzel
- » Potato gratin (V)
- » Ratatouille (V+)
- » Chef’s mixed salad (V)
- » Apfelstrudel (V)

Crew meal 7 Rooster €27,50

- » Half a rooster
- » Roseval potatoes from the oven (V)
- » Mayonnaise (V+)
- » Fresh salad with herb dressing and egg (V)
- » Cheesecake (V)

Crew meal 8 Rendang €21,50

- » Daging Rendang, braised beef
- » White rice (V+)
- » Sajoer Lodeh, vegetables in coconut sauce (V+)
- » Sweet and sour cucumber salad (V)
- » Mango mousse (V)

Crew meal 9 Boboti €17,00

- » Boboti, based on minced beef, apple and raisins
- » Yellow rice (V+)
- » String beans (V+)
- » Mixed salad with fresh dressing (V)
- » Panna cotta (V)

Crew meal 10 Roti €17,00

- » Roti Chicken
- » Curry potatoes (V+)
- » Roti pancake
- » Green beans (V+)
- » Sweet and sour cucumber salad (V)
- » Boiled egg (V)
- » Marinated pineapple (V+)

Crew meal 11 Chicken curry €18,00

- » Chicken curry
- » Sautéed zucchini with mushrooms (V+)
- » White rice (V+)
- » Yogurt with fresh banana and honey (V)

Crew meal 12 Satay €20,50

- » Satay with peanut sauce
- » Nasi Goreng (V)
- » Stir-fried vegetables, cabbage, bell pepper, carrot and bean sprouts (V)
- » Cassava (V+)
- » Sambal (V+)
- » Melon salad (V+)

Crew meal 13 Meatball €16,50

- » Dutch-style meatball
- » Gravy
- » Potato puree (V)
- » Red cabbage (V)
- » Trifle, cake fruit and yellow cream (V)

Crew meal 14 Lasagne €18,00

- » Lasagne Bolognese
- » Tomato sauce (V)
- » Salad buffet: lettuce, tomato, cucumber, croutons, cheese flakes, pesto dressing (V)
- » White chocolate mousse (V)

Crew meal 15 Gyros chicken €19,50

- » Chicken Gyros
- » Pita bread (V+)
- » Fries (V+)
- » Mayonnaise (V+)
- » Tzatziki (V)
- » Greek tomato-feta salad (V)
- » Greek yogurt with honey (V)

Crew meal 16 Rösti €18,00

- » Baked chicken thigh with cajun
- » Rösti (V)
- » Sautéed yellow and red peppers, red onion and mushrooms (V)
- » Coleslaw (V+)
- » Custard with apple (V)

Crew meal 17 Chicken pesto sauce €19,00

- » Chicken in pesto sauce
- » Orzo pasta (V)
- » Celery, carrot and onion (V+)
- » Iceberg salad with pale celery, raisins and apple (V+)
- » Hangop - dutch strained yogurt dessert with orange (V)

Crew meal 18 Stew €21,50

- » Chicken and beef stew with cinnamon and cumin
- » Fried tuber, celery and onion (V)
- » Pearl couscous (V+)
- » Citrus mousse (V)

Crew meal 19 Bratwurst €17,00

- » Fresh bratwurst
- » Gravy
- » Cauliflower curry sauce (V)
- » Raw vegetable salad with citrus dressing (V+)
- » Strawberry mousse (V)

JAARBEURS

