

**ANDERMANSKEUKEN**  
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## PRIVATE DINING

AN UNFORGETTABLE EVENING WITH ANDERMANSKEUKEN COMPLETELY TO YOURSELF AND THERE IS NO ROOM RENT BEING ASKED. A MOTIVATED TEAM IS READY FOR YOU. YOU ARE MOST WELCOME STARTING AT 17.00 HOURS. WITH A CAPACITY FROM 10 UP TO 38 PEOPLE. YOU CAN THEN ENJOY A 3, 4 OR 5 COURSE MENU. BELOW YOU CAN SEE A VARIETY OF DIFFERENT COURSES THAT WE ARE OFFERING. HOWEVER WE ARE ALSO WELCOMING YOUR SPECIAL REQUESTS.

## CATERING

WE ARE ALSO AVAILABLE FOR CATERING ON ANY LOCATION. ANDERMANSKEUKEN WILL PROVIDE YOU AN UNFORGETTABLE EVENING, AND WILL ARRANGE EVERYTHING FROM A TO Z.

PRICES PER DISH FOR A 3 COURSE MENU € 39.50

PRICES PER DISH FOR A 4 COURSE MENU € 52.50

PRICES PER DISH FOR A 5 COURSE MENU € 59.50

THE FOLLOWING COURSES ARE ONLY A SMALL SELECTION OF ALL THE POSSIBLE DISHES. IF YOU WOULD LIKE TO SUGGEST ANY OTHER COURSES OR MENU'S PLEASE INFORM US ABOUT YOUR REQUESTS.

ALL MAIN COURSES ARE ACCOMPANIED WITH VEGETABLES AND POTATO GARNISH WHICH WILL BE COMPOSED IN CONSULTATION WITH YOUR REQUESTS.

IT IS ALSO POSSIBLE TO CONSULT ABOUT VEGETARIAN COURSES.

TO ENSURE OUR AND YOUR QUALITY WE LIKE TO HAVE A **FIXED MENU**, SO WE HAVE THE RIGHT TO GIVE ALL ATTENTION TO THE COURSES. BUT THERE CAN ALWAYS BE EXCEPTIONS.

## STARTERS

- VITELLO TONATO.
- GOAT CHEESE SALAD WITH GRANOLA AND HONEY
- SOLE FILLET WITH ROCKET SALAD DRESSING AND QUAIL EGG
- SALAD OF SMOKED MEAT AND FRIED MUSHROOMS
- SALAD FRIED PRAWNS IN TEMPURA BATTER
- DUTCH SHRIMPS WITH COCKTAIL SAUCE
- CARPACCIO OF BEEF TENDERLOIN
- TERRINE OF DUCK LIVER
- TOAST WITH SMOKED SALMON, POACHED EGG AND HOLLANDAISE SAUCE
- HERBED FILO WITH FRESH TUNA AND WASABI SAUCE
- BEEF SALAD WITH FRESH PESTO

## SIDE DISHES

- GRILLED VEGETABLES WITH SCALLOPS AND A MILD MUSTARD SAUCE
- RAVIOLI WITH NOILLY PRAT SAUCE AND MONKFISH
- FRIED OYSTER MUSHROOMS AND MADEIRA SAUCE WITH VEAL TENDERLOIN
- BEAN SPROUTS SALAD WITH FRESH SALMON BREADED IN SESAME AND YAKITORI SAUCE
- PORTOBELLO STUFFED WITH SPINACH AND FRIED QUAIL FILLET AND MADEIRA SAUCE
- FOREST MUSHROOMS RISOTTO WITH FRIED DUCK LIVER
- SANDWICH FILLET OF SOLE AND SMOKED SALMON AND BÉARNAISE SAUCE
- GLAZED APPLES WITH CRISPY FRIED SWEETBREADS

## SOUP

- THAI CHICKEN SOUP
- MUSTARD SOUP
- OXTAIL SOUP WITH MADEIRA
- SHALLOTS BROTH WITH CURRY CREAM
- FORREST MUSHROOM SOUP
- BISQUE D'HOMARD

## FISH MAIN COURSES

- GRILLED FILLET OF BRILL WITH NOILLY PRAT SAUCE
- RUGFILET BAKED COD WITH HOLLANDAISE SAUCE
- BAKED MONKFISH WITH THAI CURRY SAUCE
- TURBOT FILET WITH A MILD MUSTARD SAUCE
- GRILLED TUNA WITH YAKITORI
- BAKED FILLET OF SOLE WITH SAFFRON SAUCE
- ON THE SKIN BAKED SEA BASS WITH HERB OIL

### MAIN COURSE MEAT

- TENDERLOIN WITH A PEPPER SAUCE
- ROAST VEAL WITH MADEIRA OR PORT SAUCE
- STEAK WITH A STROGANOFF SAUCE
- BEEF STEAK WITH A GARLIC HERB SAUCE
- VEAL STEAK WITH MUSTARD SAUCE
- DUCK BREAST FILLET WITH HONEY SAUCE
- ANDERMANS STEAK TARTAR

### MAIN COURSES GAME

- ROAST PHEASANT WITH CONFIT LEG, SAUERKRAUT AND PEAR PUREE
- DEER FILLET WITH CRANBERRY SAUCE
- FILLET OF HARE SADDLE WITH BLUEBERRY SAUCE
- HARE STEW

### DESSERT

- CRÈME BRULÉE, FRESH FRUIT WITH VANILLA ICE CREAM
- FRENCH CHEESE WITH WALNUT BREAD AND APPLE SYRUP
- CHOCOLATE MOUSSE, FRESH FRUIT WITH VANILLA ICE CREAM
- CREPES WITH ORANGE SAUCE AND VANILLA ICE CREAM
- WARM MELTING CHOCOLATE CAKE
- DESSERT BUFFET OF FRENCH CHEESES, FRESH FRUITS, CAKES, VANILLA ICE CREAM, TIRAMISU AND PROFITEROLES (€4,50 PER PERSON EXTRA)

TEAM ANDERMANSKEUKEN  
BOB BURGER.