

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 TO 10 UP TO 38 PEOPLE. YOU CAN THEN ENJOY A 3, 4 OR 5 COURSE MENU.

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.
- CAESAR SALAD WITH CHICKEN
- 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 WITH FRESH HERB OIL
- DUTCH SHRIMP COCKTAIL
- CARPACCIO OF TUNA
- CARPACCIO OF BEEF
- LIVER TERRINE
- TOAST WITH SMOKED SALMON, POACHED EGG AND SAUCE HOLLANDAISE
- FRESH TUNA THREE WAYS

SIDE DISHES:

- RAVIOLI WITH SCALLOPS AND A MILD MUSTARD SAUCE
- RAVIOLI WITH NOILLY PRAT SAUCE AND MONKFISH
- RAVIOLI WITH VEAL AND MADEIRA SAUCE
- BEAN SALAD WITH FRESH SALMON MARINATED IN SESAME AND YAKITORISAUCE
- BEAN SALAD WITH GINGER AND FRIED QUAIL FILLET
- FOREST MUSHROOM 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
- BALL STEAK PIET V/D BERG WITH A STROGANOFF SAUCE
- BEEF STEAK WITH A GARLIC HERB SAUCE
- VEAL STEAK WITH MUSTARD SAUCE
- DUCK BREAST FILLET WITH HONEY SAUCE
- ANDERMANS STEAK TARTARE

MAIN COURSES GAME;

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

DESSERT;

- CRÈME 'BRULEE, FRESH FRUIT WITH VANILLA ICE CREAM
- FRENCH FARM CHEESE AND APPLE NUT BREAD
- CHOCOLATE MOUSSE, FRESH FRUIT WITH VANILLA ICE CREAM
- CREPES WITH ORANGE SAUCE AND VANILLA ICE CREAM
- WARM MOLTEN CHOCOLATE CAKE
- DESSERT BUFFET OF FRENCH CHEESES, FRESH FRUITS, CAKES, VANILLA ICE CREAM, TIRAMISU AND PROFITEROLES

TEAM ANDERMANSKEUKEN
BOB BURGER.