

# Dinner Menu Summer 2018



Welcome drink

*starter*

Amsterdam potato salad with roasted Dutch vegetables and Amsterdam pickles

*extra course*

Cappuccino of red pepper

*main course*

Veal escalope served with a potato and bok choy mousseline, a 'kletskep' biscuit made of carrot and aged cheese and crispy chickpeas

*or*

Salmon 'en papillote' prepared with lemon and dill, served with a potato and bok choy mousseline and crispy chickpeas

*or*

Lasagna with roasted sweet peppers, aubergines, courgettes and mushrooms with a pesto made of ricotta, celery and Dutch cheese from the province of North-Holland served with lamb's lettuce and a cheese crisp

*dessert*

Light and airy vanilla curds served with a summer rhubarb compote, chocolate mousse and macarons

Coffee, tea or fresh mint tea served with a typical Dutch biscuit

