

Dinner Cruise winter 2014-2015



MENU

amuse-bouche

meat

- Winter salad of Roseval potatoes with smoked rib-eye
- Cappuccino of red bell pepper
- Candied braised shoulder of veal with plum compote and Dutch 'zuurkoolstamppot' (mashed potatoes mixed with sauerkraut)

fish

- Winter salad of Roseval potatoes with smoked Scottish salmon
- Cappuccino of red bell pepper
- Sea wolf 'en papillotte' prepared in white wine, with a mousseline of peas and sweet potato

vegetarian

- Winter salad of Roseval potatoes with roasted vegetables and winter carrot crisps
- Cappuccino of red bell pepper
- Dutch 'zuurkoolstamppot' (mashed potatoes mixed with sauerkraut) with cream cheese, Parmesan cheese and grilled tomatoes

dessert

- A little white velvet tart with lemon cream and cranberry-apple compote