

Summer Menu Dinner Cruise

Frans Kelders Cuisinier

Fish

Starter

House smoked halibut filet and salad couscous with wakame

Soup

Pomodori soup with basil cream

Main course

Lasagne with plaice, salmon, wild spinach, black pasta and antiboise

Meat

Starter

Lightly smoked thinly sliced veal with various pickled mushrooms with tuna cream and candied tomatoes

Soup

Pomodori soup with basil cream

Main course

Slowly cooked beef with ratatouille and a pie of salsify and potatoes with red wine sauce

Vegetarian

Starter

Avocado with Baharat, goat yoghurt and a juice of sliced beans

Soup

Pomodori soup with basil cream

Main course

Puffed beet, artichoke puree with chips of sweet potato and a mini artichoke with yuzu cream

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Dessert

Cheesecake with dried gingerbread and apricot coulis