

WATERSIDE

Amsterdam, March 25, 2019

M E N U

Seared Beef Carpaccio

Dijon Mustard Sauce, Parmesan Shavings & Tossed Rocket Lettuce



Veal Consommé

Meat Strudel



Grilled Monkfish Rolled in Sage & Volcano Ham

Caponata & Mascarpone Polenta

- OR -

Pink Roasted Veal Tenderloin

Dutch Baby Vegetables & Porcini Risotto



Carrot Cake

Vanilla Tapioca Soup, Vanilla Ice Cream & Crisp Filo



Old Amsterdam, Edam, Vinho Porto Boerenkaas

Affineur Dolce Bianca



Stroopwaffle- Dutch Caramel Waffle



CONNOISSEUR WINE SELECTION

WHITE

Grüner Veltliner. Schloss Gobelsburg
"Lamm", Kamptal, Austria 2017 | €58

RED

Spätburgunder Selection S, Franz Keller
Baden, Germany 2012 | €85

ALL INCLUSIVE WINE SELECTION

WHITE

Grauer Burgunder, Vom Löss, Lisa Bunn
Rheinhessen, Germany 2016

RED

Roter Satz, Weingut Rings
Pfalz, Germany 2016

THESE SPECIAL SELECTIONS ARE CREATED BY:
EXECUTIVE CHEF | GARETH GRADWELL
EXECUTIVE PASTRY CHEF | JELENA HOTJANOVICA

SUPPLEMENTARY DINING CHOICES

APPETIZER

Dutch Herring on Dill-Horseradish Panna Cotta 
Carrot Roll & Green Pea Foam & Baby Lettuce

SALAD

Red & Green Caesar Salad 
Anchovies, Parmesan Shavings & Focaccia Croutons

PASTA

Fettuccini Pasta "Alfredo"
Cream Sauce, White Wine, Fresh Nutmeg & Parmesan Cheese

LOCAL MAIN COURSE

Bami Goreng

Dutch-Indonesian Stir-Fried Egg Noodles, Garlic, Onion, Vegetables
Meat, Shrimp, Egg, Chili & Chicken Satay in Peanut Butter Sauce

TRADITIONAL MAIN FARE

Broiled Fresh Salmon Fillet or

Grilled Almo Beef Sirloin Steak

Porcini Risotto, Dutch Baby Vegetables & Sauce Béarnaise

DESSERT

Classic Tiramisu

Mascarpone Mousse & Coffee-soaked Ladyfingers



Indicates Vegetarian selections and may include dairy products.

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please speak with your Sommelier.

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ingredients in our menu.

WATERSIDE

Amsterdam, March 26, 2019

M E N U

Prosciutto di Parma

Lemon Hollandaise, Silky Egg & White Dutch Asparagus



Green Split Pea Soup

Smoked Duck Julienne



Broiled Black Cod

Jerusalem Artichoke, Garlic Confit, Oyster Mushroom
Wilted Spinach & Red Wine Sauce

- OR -

Slow-Braised Lamb Shank

Red Wine Shallots, Thyme, Balsamic, Garlic Mashed Potatoes
Olive Roasted Vegetables



German Apple Tart

Rum Raisin Ice Cream & Calvados Espuma



Camembert, Affineur Kracher Blue Cheese, Winekase
Jong Gouda



Licorice



CONNOISSEUR WINE SELECTION

WHITE

Puligny Montrachet, Etienne Sauzet
Cote De Beaune, Burgundy, France 2016 | €145

RED

"G" Gesellmann, Deutschkreutz
Burgenland, Austria 2012 | €125

ALL INCLUSIVE WINE SELECTION

WHITE

Weisser Burgunder, Ziereisen
Baden, Germany 2016

RED

Heideboden, Claus Preisinger
Burgenland, Austria 2016

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EXECUTIVE PASTRY CHEF | JELENA HOTJANOVICA

SUPPLEMENTARY DINING CHOICES

APPETIZER

Forest Mushroom Tart

Lambs Lettuce & Pesto Aioli

SALAD

Spinach Salad

Honey-Mustard-Dill Dressing, Boiled Egg & Sourdough Croutons

PASTA

Rigatoni Pasta "Panna Rosa"

Fresh Tomato Sauce, Cream & Mozzarella Cheese

LOCAL MAIN COURSE

Belgium Beer Marinated Grilled Flank Steak & Bratwurst

Warm Cabbage Salad, Roasted New Potato
Homemade Curry-BBQ Sauce

TRADITIONAL MAIN FARE

Broiled Fresh Salmon Fillet or

Grilled Free Range Chicken Breast

Portwine Reduction, Garlic Mashed Potato
Olive Roasted Vegetables

DESSERT

Raspberry Zuppa Inglese

White Sponge Cake, Vanilla Creme
Fresh Raspberries & Soft Meringue



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WATERSIDE

Rotterdam, March 27, 2019

M E N U

Foie Gras Praline

Granny Smith Apple Sorbet, Port Wine Jelly & Almond Croquant



Dutch Cheese & Beer Soup

Country Bread Croutons



Broiled Dover Sole "Meunière"

Parsley Potatoes & Melted Lemon Butter

- OR -

Sous Vide Braised Beef Short Ribs

Horseradish Mashed Potatoes & Parmesan Spinach



Chocolate Coconut Layer Cake

Passion Fruit, Mango, Ganache & Cassis "Caviar"



Dana Blue, Weinkäse, St. Severin & Roter Mönch



Praline



CONNOISSEUR WINE SELECTION

WHITE

Chardonnay, Shafer Red Shoulder Ranch
Napa Valley, California 2016 | €75

RED

Amarone Della Valpolicella, "Masi Costasera"
Veneto, Italy 2012 | €75

ALL INCLUSIVE WINE SELECTION

WHITE

Grand Bateau Blanc
Bordeaux, France 2017

RED

Merlot, "C" Crystal Reserve, Sonoma
County, California 2016

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EXECUTIVE PASTRY CHEF | JELENA HOTJANOVICA

SUPPLEMENTARY DINING CHOICES

APPETIZER

Oyster Rockefeller

Chives & Caviar Crème Fraiche

SALAD

Arugula, Cherry Tomato & Pine Nut Salad

Prosciutto-wrapped Grissini Stick & Melon Vinaigrette

PASTA

Linguini Pasta

Tomato, White Glazed Vegetable Sticks Wine, Jumbo Shrimp
Garlic, Italian Flat Leaf Parsley & Lemon Mosto Oil

LOCAL MAIN COURSE

Dutch Fish & Chips

Fresh Cod Filet Fried in Beer Batter
Mushy Peas & Potato Chips

TRADITIONAL MAIN FARE

Grilled Free Range Chicken Breast or

Grilled Almo Beef Rib Eye Steak

Horseradish Mashed Potato, Glazed Vegetable Sticks
Sauce Choron

DESSERT

Nougat Trifle



Dark Sponge & Vanilla Sauce



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WATERSIDE

Ghent, March 28, 2019

MENU

Anna Royal Dutch Caviar
Smashed Chive Potatoes, Lemon Crème Fraiche



 **Cream of Asparagus “Argenteuil”**
Toasted Almonds



Pan-Fried Lump Crab Cake
Dijon Mustard Remoulade & Crisp Vegetable Slaw

- OR -

Sous Vide Duck Breast
Kohlrabi Ragout, Corn Fritters, Baby Beets & Cherry Demi-glace



 **Delice of Valrhona Chocolate & Raspberry**
Chocolate Mousse & Raspberry



Affineur Goat Rollino, Gorgonzola, Reypenaar & Camembert

Florentiner



CONNOISSEUR WINE SELECTION

WHITE

Chardonnay, Wedell, “Sierra Madre”
Santa Maria Valley, California 2012 | €65

RED

Domaine Jean Grivot, Nuits-St-Georges
Burgundy, France 2014 | €110

ALL INCLUSIVE WINE SELECTION

WHITE

Riesling, Trocken, “Löss” Clemens
Honrath, Nahe, Germany 2017

RED

Secret De Grand Bateau,
Bordeaux, France 2015

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SUPPLEMENTARY DINING CHOICES

APPETIZER

Mosaic of Fresh Fruits & Berries
Kirschwasser

SALAD

Mixed Garden Greens
Roasted Red Pepper Dressing, Plum Tomatoes
Artichoke Hearts & Focaccia Croutons

PASTA

Shell Pasta alla Calabrese
Tomato Sauce, Buffalo Mozzarella, Capers, Olives & Fresh Basil

LOCAL MAIN COURSE

“Traditional Belgian Bierfleisch”
Brussels Sprout & Spätzle

TRADITIONAL MAIN FARE

Slow-Roasted Rack of Lamb
Broiled Free Range Chicken Breast
Steamed Vegetables, Rosemary Potato & Sauce Béarnaise

DESSERT

“Banana Split”

Vanilla & Chocolate Ice Cream, Fresh Banana, Fudge Sauce
Whipped Cream & Toasted Almonds



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WATERSIDE

Middelburg, March 30, 2019

M E N U

Applewood Smoked Beef Crudo

Potato Mousseline & Horseradish Cream



Mushroom Soup "Cappuccino Style"



Fresh Mosel River Trout "Grenobloise"

Crushed Chive Potatoes, Lemon, Capers, Noisette Butter, Sugar Snaps

- OR -

Slow-Roasted Almo Beef Tenderloin

Black Truffle French Fries, Baby Carrots, Port Wine Demi Glace & Morel Espuma



Bread & Butter Pudding

Rudesheim Brandy Flavored Vanilla Sauce



Affineur Goat Rollino, Gorgonzola, Old Amsterdam Camembert Mini



Eisenbahner

CONNOISSEUR WINE SELECTION

WHITE

Sauvignon Blanc, Zieregg Reserve Iz
Tement, Südsteiermark
Austria 2012 | €150

RED

Cabernet Sauvignon, Chateau
Montelena, Napa Valley
California 2015 | €58

ALL INCLUSIVE WINE SELECTION

WHITE

Grüner Veltliner, Gobelsburg
Kamptal, Austria 2017

RED

Le Mortelle Botrosecco, Maremma
Tuscany, Italy 2015

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EXECUTIVE PASTRY CHEF | JELENA HOTJANOVICA

SUPPLEMENTARY DINING CHOICES

APPETIZER

Mosaic of Fresh Fruits & Berries

Kirschwasser

SALAD

Tomato & Mozzarella Salad

Fresh Basil, Aged Gölles Vinegar & Extra Virgin Olive Oil

PASTA

Penne Pasta "Arrabbiata"

Fresh Tomato Sauce, Garlic, Chili Flakes, Parsley & Parmesan

LOCAL MAIN COURSE

Prune Stuffed Pork Loin & "Blutwurst" Sausages

Braised Pineapple-Red Cabbage & Napkin Dumplings

TRADITIONAL MAIN FARE

Almonds Crusted Salmon Fillet

Farmers Cheese & Sun Dried Tomato Stuffed Grilled Free Range Chicken Breast

Creamy Spinach, Crushed Chive Potatoes & Dill-Lemon Sauce

DESSERT

Frankfurter Kranz Parfait

Cherry Cardamom Ragout



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