

# FOOD & DRINKS



## FOOD & DRINKS

Naturally, you want to treat your guests to an excellent, unforgettable experience during the canal cruise, and we are happy to help you.

We always choose the best quality. You can see that in our ships, service and our food and drinks on board. We pick up our snacks, lunches or dinners from the best restaurants in Amsterdam and our own chefs.

Of course we can take dietary requirements into account and serve delicious children's menus to your children's wishes.

The prices are excl. 9% VAT, unless stated otherwise.

## HOT AND COLD APPETIZERS & PARTY SNACKS

Bitterballen, snack plates, bruschettas, canapés, fish platter, luxury snacks etc.

## BREAKFAST, LUNCH & HIGH TEA

Sandwich lunches and high tea

## DINING ON BOARD

Fine dining on board, nicely set tables. Various possibilities and restaurants.

## FLOATING DINNER

Sailing is combined with a dinner in one or two restaurants along the canals.

## LIVE COOKING ON BOARD

Pampering 2.0. Sail with your own chef on board

## SIMPLY DELICIOUS FOOD

Steak, hamburger, tasting dinner.

## DRINKS ON BOARD

A nice cold beer, organic juices, excellent house wine and an extensive wine list, champagne and everything you like to drink. Even if it's your own wine.

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## APPETIZERS & PLATTERS CHEZ FABRICE

We can often have these appetizers on board by the time guests arrive.  
Not on Sunday

Prices are excl. 9% VAT

**Appetizer platter Bresaola and Coppa di Parma** for approx. 4 guests € 29,00 p.p.

**Appetizer platter Dutch** for approx. 4 guests € 29,00 p.p.  
Ox sausage, liver sausage, old cheese and young cheese

**Appetizer platter Fabrice** for approx. 4 guests € 39,00 p.p.  
Tzaziki, Pane Carrasau, Bresaola, Coppa, Pecorino & Olives

**Luxury cheese platter** for approx. 4 guests € 47.00 p.p.  
Taleggio, Pecorino, Dolce Gorgonzola, Comté, Oude Beemster, Hervé

**Smoked salmon 'Bawykov'** whole side for approx. 10-15 guests € 115.00

**Canapes** each a € 5.50 (from 20 pieces € 4,50)  
Beautiful luxury canape's  
Smoked Mackerel Roll  
Beet with La Tur cream  
Crostini with Copa di Parma  
Crostini Pepper & Pecorino

To be picked up at Carré during the cruise:  
**Bitterballen, vegan bitterballen and cheese sticks**  
per serving of 8, minimum 4 servings € 12,50

## LUXURY BITES FROM JOHANNES

We pick up these appetizers at the Herengracht

**Various luxury bites**, minimum 12, per piece € 4,50

**Canapé** steak tartare / pata negra / duck liver / tom kha  
kai jelly / cheese / ceviche / smoked salmon

**Caprese salad** (served in a small glass)  
**Cake of bell pepper** filled with nut cream  
**Pani Puri** carrot mousse

**Oyster** per piece € 5,00



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## SNACKS - PLATTERS - FRUIT DE MER | NIM KEIZERSGRACHT

### Warme snacks meat € 12,50

Bitterballen (per 8)

Mini frikandells (per 8)

Hot flames (per 8)

Ebi fry 'shrimp' (per 6)

Kare Age (Japanse kip per 6)

Gyoza (kip) met soyasaus (per 6)

### Vegetarian warm snacks per 8 € 12,50

Mini spring rolls

Vegan bitterballen

Cheese-sticks

VeganEbi fry 'shrimp' (per 6)

Bieterbal

### Shrimp- or Goatcheese croquettes per 8 € 16.00

### Dutch classics € 11.00

2 x Old Amsterdam cheese, 2 x mild cheese, 2 x liversausage, 2 x beef sausage (raw)

### Bread with dip € 10.50

Red beet hummus & aioli

## DIVERSE PLATEAUS

### Luxury appetizers per 5 pieces € 18,75

Nice mix of fish, meat and vegetarian appetizers

### Charcuterie platter € 18.50

Coppa di Parma, Iberico ham, Brandt & Levie sausage, smoked almonds, olives, wild boar pâté

### Cheese platter Kef € 18.50

4 different cheeses, grapes, fig compote, kletzen bread

### Vegan platter € 31.50

Pickle bread with dips (hummus, olive tapenade), grilled vegetables, grapes, 4 x vegan bitterball, 4 x falafel bites, 8 x fried cauliflower, 100 gr. 'Zalmon' sahshimi

### Tapas platter € 31.50

4 x chicken kebab, 4 x albondigas, 4 x shrimp croquette, olives, pickle bread with dips (hummus, aioli), 8 x coppa di parma, 4 x cheeses from Kef.

### Fish platter € 31.50

2 x herring with onion, smoked salmon 100 gr, steamed mackerel 1 side, 2 x crayfish cocktail.

## FRUITS DE MER

### For 4 guests € 285,00

Boiled Canadian lobster 1 | Oysters Fine de Claire 12

Half crab 500 gr | Cooked prawns 500 gr

Mussels 800 gr | Cockles 500 gr

Shrimp / crayfish cocktail 4 pieces

Cocktail sauce - lime mayo - lemon



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## SNACKS AND PLATTERS VAN DE KAART

We pick up these snacks during your trip at the Prinsengracht. Prices are excl. 9% VAT

### **Snack platter cold per portion a € 12.50**

4 x beef sausage, 4 x salami, 4 x young cheese, 4 x old cheese

### **Snack platter warm per portion a € 12.50**

2 x bitterbal, 2 x cheese soufflé, 2 x vegetarian springrolls, 2 x spicy chicken springrolls  
(all snacks can also be ordered separately per portion of 8)

### **Sourdough bread with dip € 9,50**

6 slices with humus, aioli en muhammara

### **Other hot snacks 8 per serving:**

Vegan bitterballen of vegan loempia's € 12,50

Truffel-risotto bitterballen € 13,50

Vegan samosa's € 15,50

Garnalenkroketten € 16,50

## VARIOUS PLATTERS

### **Cheese platter € 17.50**

Dutch & foreign cheese with apple syrup, walnuts and fig bread

### **Charcuterie € 17.50**

4 types of foreign sausage / ham with olives and sweet and sour

### **Healthy Platter € 17.50**

Snack cucumber, radish, cocktail tomatoes and mixed olives with humus

### **Dutch fish platter mixed € 28.50**

2 glasses of shrimp cocktail, 4 x prawn, about 200 gr smoked salmon, boiled mussels, pepper mackerel with lemon and various sauces

### **Dutch herring € 18.00**

4 pieces of Dutch herring with onions and pickles

### **Fruit de mer € 31.50**

Boiled mussels, 2 scallops, 2 prawns, shellfish cocktail, smoked salmon with croutons, sweet and sour and various sauces

### **Oysters € 48.00**

12 pieces Fine de Claire de Bretagne with lemon and red wine vinegar

### **Mediterranean platter € 31.50**

2 x pecorino, 2 x provolone, 2 x chevre, 2 types of dry sausage (8 pieces), olives, peppadew, dates, melon and 4 sourdough rolls with dip

### **Tapas € 31.50**

4 x Chicken piri piri, 4 x albondigas, 4 x prawn croquette, 8 x calamari, 4 x peppadew and 4 pieces of bread with aioli



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## SNACKPACKAGES DE HERENGRACHT

We pick up these snacks during your trip at the Herengracht. Prices are excl. 9% VAT

For 6 and more (less negotiable)

### **Dutch bites € 10.00 p.p.**

Gouden Bocht mix (hot and cold). Bitterballen, cheese soufflés, vegetarian spring rolls & breaded shrimps. Dutch cheeses and sausage, gherkins & mustard.

### **Vegan bites € 10.00 p.p.**

Plantbased bitterballen, springrolls, flammkuchen vegan & cheese

### **International bites € 13.00 p.p.**

Nacho's, flammkuchen bacon and cheese

### **Extra**

Goudenbocht mix (16 pc assorted warm) € 25,00

Bitterballen (24 pc) € 35,00

Crostini selection. Assortment of meat, fish, vegetarian € 60,00

Crudite with hummus € 7.50 p.p.

Bread, olives, nuts per 4 guests € 13.50

## SNACKS BRASSERIE AMBASSADE

We pick up these snacks during your trip at the Herengracht  
(12:00-22:00) not between 19.00-20.30  
Prices are excl. 9% VAT

### **Beef or vegetarian bitterballen per 6 € 12,50**

Mustard | Amsterdam pickles

### **Fennel sausage / Madam**

### **Jeanette sausage**

### **or Blue de Wolvega € 12.50**

Dried sausage per 150 gram

### **Olives € 10.00**

Mediterean marinated olives

### **Nuts € 10.00**

Selection of nuts

### **Cheese Aged € 10.00**

Mustard | Amsterdam pickles

### **Charcuterie € 21.00**

with home made pickles



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## BREAKFAST, LUNCH & HIGH TEA

with the recommended maximum numbers on resp. our Prix d'eau, La Reine and Libelle.  
Prices are excl. 9% VAT

### **Breakfastpackage from Eggs Benaddicted a € 50,00**

We pick this up at the Prinsengracht between 09.00 – 15.30

They serve delicious dishes like all kinds of eggs, pancakes, yoghurt with granola, shakshuka, french toast and croissants.

Choose a large and a small course per person and a warm drink

Also possible for the lunch

## LUNCH NIM KEIZERSGRACHT 335

### **Lunch Menu 1 € 25.00 (informal setting possible)**

Max. 12, 15 en 20 guests

Soup of the day, 3 mini rolls p.p., petit grand dessert

### **Lunch Menu 2 € 28.50 (table needed)**

Max. 8/12, 10/14 en 18 guests

Salad of the day, two open sandwiches p.p. (let us know if you prefer fish, meat, vegetarian), frittata and fresh smoothie

### **Burgers € 22.50**

Max. 8/12, 10/14 en 18 guests

Black Angus or Beyond meat with fries of Sergio Herman

## LUNCH DE HERENGRACHT

Max. 12, 18 and 20 guests

### **SHARED LUNCH from 10 guests (less in consultation ) € 22.50**

Assortment of 3 sandwiches meat, fish, vegetarian or vegan.

### **Included cake € 27.50**

Max. 10, 14 and 20 guests

Ask about The Herengracht's extensive lunch menu of Clubs, croquettes and sandwiches





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## LUNCH VAN PUFFELEN

Available Friday to Sunday

We pick up these lunches at the Prinsengracht. Prices excl. 9% VAT

**Three half sandwiches – served on trays € 21.50 (min. 6)**

Smoked salmon | cream cheese, Smoked chicken | avocado, Carpaccio | parmesan cheese, Mozzarella | tomato | pesto, Hummus | grilled vegetables, Brie | cucumber, Cheese | truffle mayonnaise

With soup or dessert € 26.50

With soup and dessert € 31.50

**Tear and share bread, charcuterie, aioli, basil dip € 12.50**

**Nachos, cheese, guacamole, aioli, basil dip € 12.50**

**Beef or falafel burger € 21.50**

**Sandwich beef croquette Holtkamp € 14.50**

**French fries from Zuyd € 7.50**

## HIGH TEA

**High tea on board € 39.50 p.p. + 75.00 delivery charge excl. 9% VAT**

Min. 6 guests / min. 2 hr

Brownie, two sandwiches, quiche, 2 kinds of cake

Scones with clotted cream and jam

Various types of Yogi tea

Ask for the exact content

Did you know that we can also cater for the famous **Afternoon tea of Hotel The Grand, possible from 15:00 hr.** The price is € 60.00 p.p. + one-time € 100.00 for returning the crockery. Feel free to ask us about this season's high tea and the Deluxe or Royal Afternoon tea.

## MORE LUNCH SUGGESTIONS

We can provide more fantastic lunches for you. Luxury sandwiches, salads. Ask for the possibilities of Brasserie Ambassade, Restaurant Johannes, Le Hollandais or the Amstel Hotel on board.



CLASSIC BOAT TOURS  
AMSTERDAM

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## DINNER ON BOARD

You can eat delicious on board. Depending on your wishes and your company, we determine together with you which type of dinner suits your company best.

## LUXURY DINNER

During the cruise we will book the luxurious and refined dinner or lunch per course at the best restaurants in Amsterdam such as Le Hollandais, restaurant Johannes, Brasserie Ambassade, Van de Kaart, The Grand, Andaz Hotel / Blue Spoon, Hotel The Grand.

Do you want a 3 or 5 course dinner or lunch, suitable wines? We can take care of everything for you. We are happy to send you the most recent menu cards. Menu for kids is available.

Luxury dining/lunch is possible on board Libelle with a maximum of 17 people, La Reine a maximum of 11 and on Prix d'eau with a maximum of 9 people.

- 3 course chefs menu from restaurant "Johannes" a € 65.00 per person choice of fish, meat, vegetarian or mix
- 3 course menu Van de Kaart (to choose on board) at € 65.00 p.p.
- 2-5 course menu from different restaurants. Price menu from € 79.50 p.p.
- Courses from the InterContinental Amstel Amsterdam and the Grand on request.
- Ask for all our menu's and we will help you to plan your perfect dinner cruise according to your wishes.
- Wine arrangements, matching wines or wines of your choice possible

## FLOATING DINNER

A unique program for Amsterdam, where you can show and taste the best of Amsterdam. This is one ideal program after a day of meetings or as a company outing.

Our captain sails you through the canals and we make a stopover twice at a luxurious or informal Restaurant where you disembark to use the dishes.

What do you think of a private room at Hotel The Grand, Grand Hotel Krasnapolsky, Vijff Vlieghen, Wolf Atelier, Brasserie Occo at The Dylan Copper rooms of the Pulitzer Hotel, Café American, restaurant Moon. The cozy Van Puffelen is also possible. We decide with you on the restaurant best suiting your requirements.





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## LIVE COOKING ON BOORD

Your own chef on board, that's enjoyment!

If you really want to pamper your guests and provide an evening that will be talked about, we recommend this unique package.

Excellent food and the informal setting are unique on the Amsterdam canals. A downright special experience, where chef Jamie, Mart or Andy will spoil you and your guests with delicious dishes.

Taste needs time, products we like to serve you therefore come from small producers / craftsmen who treat their product with passion and respect and from the backyard of Amsterdam.

We are guided by the producers and the seasons, so we always think and cook according to what the season has to offer us. We serve the product to you in its purest form without unnecessary additives.

Feel free to inform us of your special requirements! Our chef are pleased to create a menu according to your wishes.

- 3 hours sailing time (2,5 hours is also possible)
- Each menu is even more surprising with wines and champagne selected by us.
- Prices excl. 9% VAT and boat rent
- Chefs hours € 65 per hour (number of sailing hours + 2) excl. 21% VAT
- Vegetarian and vegan no problem
- We work with daily fresh products. Because of this, products may change.
- Children's menus available
- Halal on request, no extra charge
- Kosher style, with a surcharge of 10.00 p.p.



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## **Live Cooking on board 6 dishes dinner and lunch € 84.50**

**Table garnish** - sourdough bread - oil - tapenade  
**Salmon and cucumber** - borage cress - radish - ginger  
**Wild sea bass with Elstar** - daikon cress - olive oil - fennel  
**Duck rillettes** - onion - apple - sourdough toast  
**Pumpkin soup** - masia el altet  
**Dry-aged beef tenderloin** - baby potatoes - vegetables of the season  
**Chocolate with citrus** - candied violets - raspberries

## **Live cooking on board 8 dishes dinner and lunch € 101.50**

**Table garnish** - sourdough bread - Hojiblanca - Fleur de sel - serrano - nuts  
**Flambéed salmon** - Tomasu soy - furikake  
**Soup of forest mushrooms** - masia el altet - green vegetables  
**Sea bass with Elstar** - daikon cress - olive oil - fennel  
**Duck rillettes** - onion - apple - sourdough toast  
**Beef and celeriac stew** - Dutch 'dubbeldoel' - vegetables - potatoe  
**Dry-aged sirloin steak** - roseval - vadouvan - vegetables of the season  
**Dutch cheeses with sweet toast** - pear - apricot - pistacio  
**Chocolate and citrus** - crunch - red fruit

## **Live cooking on board 'Luxe' 8 dishes dinner and lunch € 123.50**

**Table garnish** - sourdough bread - Hojiblanca - Fleur de sel - Iberico - nuts  
**Opperdoes potato with caviar** - horseradish - creme fraiche  
**Goose liver** - figs - nuts - crostini  
**Lobster in salted butter** - citrus mayonaise - lettuce  
**Soup of forest mushrooms** - masia el altet - green vegetables  
**Tenderloin tartare** - reypenaer VSOP - capers  
**Japanese wagyu loin** - potatoe - fleur de sel - vegetables of the season  
**Dutch cheeses with date bread** - figs - pistachio  
**Chocolate and citrus** - crunch - lemon - tonka bean

## **Lobster and caviar with Iberico and pata negra € 140.00 p.p.**

A tasting of the delicate flavors if we then combine it will also have to be very subtle, here we will merge the delicate flavors and give surprising but a no-nonsense experience.

## **Surf and Turf luxury € 130.00 p.p.**

Surprising flavor combinations of snow crab, lobster, eel and scallops from the sea and pata negra, wagyu and dual-purpose cow.



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## INFORMAL TASTY FOOD

We pick up these dishes during the cruise.  
Prices are excl. 9% VAT

**Hamburger with fries € 22.50 p.p.**  
Max. 12, 15 and 20 people if eaten informally.

**Plate service € 28.90**  
Steak or salmon, fries and salad

**Italian or Indonesian table € 39,50 p.p. min 6 (Dutch, Mediteranean and Snack table possible)**  
Max. 10, 12, 18 guests  
A table full of delicious food in your style.

**Tasting dinner € 58.50**  
(Minimum order 6 persons)  
Max. 12, 14 and 17 persons

6 small dishes that can be eaten out of hand. Everyone gets 2 starters, 2 main courses and 2 desserts.

Ask for the menu of the season

## TOO MUCH CHOICE?

What a lot of choice isn't it? We would like to help you make your choice easier. And are you missing that favorite dish, despite the large selection? Let us know and chances are that we can just provide that for you. There is also a wide choice for children.



# FOOD & DRINKS

## DRINKS ON BOARD

Prices are excl. VAT (9% for non-alcoholic, 21% for alcoholic drinks, open bar)

### Standard drinks assortment from small bottle

Coca Cola bottled regular and light € 4.25

Schulp organic apple and orange juice € 4.25

Heineken bottled from the original 0.30 cl bottle € 4.75

Mineral water flat or sparkling (1 ltr bottle) € 7.50

## HOUSE WINES

### Le Prunelles Sauvignon Blanc € 29.50

The character of Les Prunelles Sauvignon Blanc is taut-dry with fresh citrus fruit, Granny Smith, a slightly tropical fruity impression with pleasantly invigorating acidity. Delicious as an aperitif and with gastronomic options galore.

### Le Prunelles Cabernet Sauvignon € 29,50

Les Prunelles Cabernet Sauvignon is a versatile, soft, powerful and fresh wine with black fruit and notes of cocoa and vanilla. Pure with minerality. A top Cabernet Sauvignon!

### Moët & Chandon Brut Impérial € 95.00

The Impérial Brut is pre-eminently the personification of the corporate identity of Moët & Chandon. Consistently of high quality, open and accessible in style, refined and exclusive in appearance. The ultimate aperitif.

### Distilled mini bottle 50 ml, 1.5 drinks € 10.00

Kettle One Vodka, Courvoisier brandy, Four Roses Bourbon whiskey, Chivas Regal whiskey, Baccardi rum

### Open bar beer, soda, wine

1st hour € 14.50 / 2nd hour € 12.50

### Cork fee, if you want to bring your own wine / champagne (0,75 cl)

Wine/Prosecco per bottle €25.00 / Champagne € 37.00

## WE WILL BE HAPPY TO TAKE CARE OF YOU UPON REQUEST

### Prosecco La Tordera Spumante Alnè - Veneto, Italië € 37.50

Fresh and lively with an elegant mousse, slightly floral notes, ripe pear, apple and peach

### Vinada 0,0% bubbels € 29.50

Tinteling temperanillo Rosé

Or Amazing Airon Gold wit

All other drinks, wines and champagne can be provided according to your wishes. extensive wine list available

### Coffee or tea on request (not always possible)



# TARIEVEN CATERING

## YOUR OWN CATERING

You have brought a special wine from France or kept that one champagne for a special occasion. Feel free to bring your own bottles and pay our corkfee.

If you want to take your own snacks/lunch we will not charge anything for that. Are you leaving the boat tidy again? If you need more catering time, we charge an extra surcharge for this.

### General:

On the Libelle, service is included, this is not the case on the Prix d'eau and the La Reine. Operation is not mandatory and due to the efficient layout of the ships and the personal contact with our skipper are not necessary.

All prices are exclusive of VAT

Of course we can take all your dietary requirements into account. We also like to make something they like for the children.

