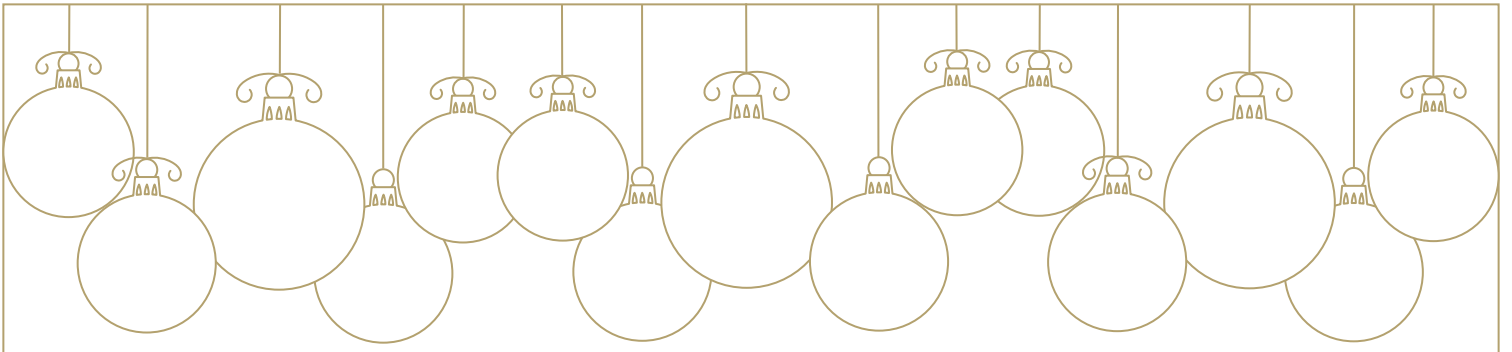


DE L'EUROPE

AMSTERDAM

*Festive Season*

2018



# *Festive Menu*

The time for Christmas cheering is here once more. Whether you would like to organize for a corporate event or an informal celebration, the function rooms of De L'Europe Amsterdam are ideal for the Festive Season, offering exquisite decorations and chic surroundings with uncompromising service.

## APERITIF

Your choice of a festive aperitif on arrival to start your event on a high note!

### Gingerbread cocktail

Sir Edmond gin, Christmas syrup, lemon juice, soda water

€10

### Christmas Punch

Dark rum, Christmas tea, Oleo Saccharum, lemon juice, orange juice, nutmeg

€10

### Spiced Pear Bellini

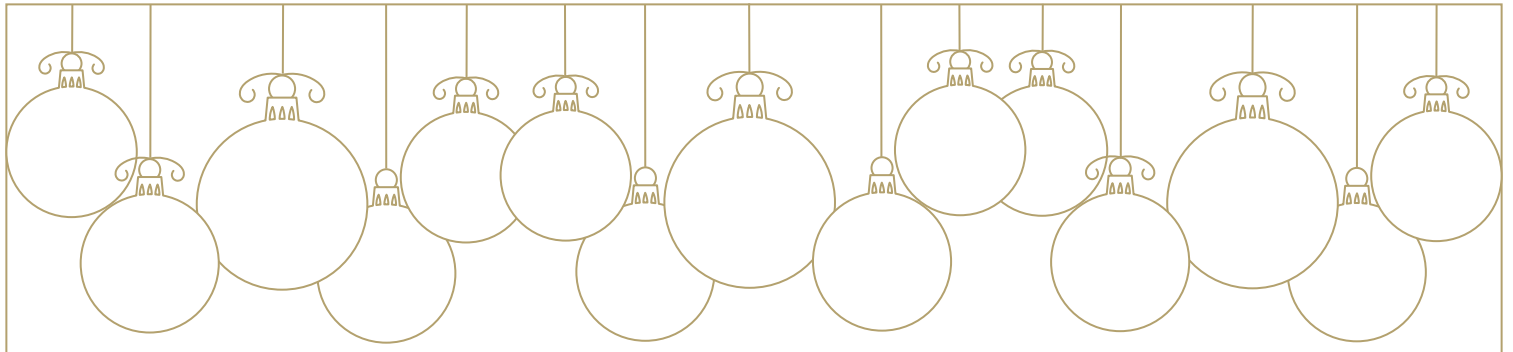
Prosecco, pear puree

€10

### Nix & Kix

Non-alcoholic fizzy drink with blood orange and turmeric

€7,50



## FESTIVE MENU OPTION 1

### 3-course menu

Marinated salmon, chicory, mixed beets, horseradish cream



Roast turkey with all traditional trimmings, glazed carrots, roast potatoes, chestnuts and a Yorkshire pudding

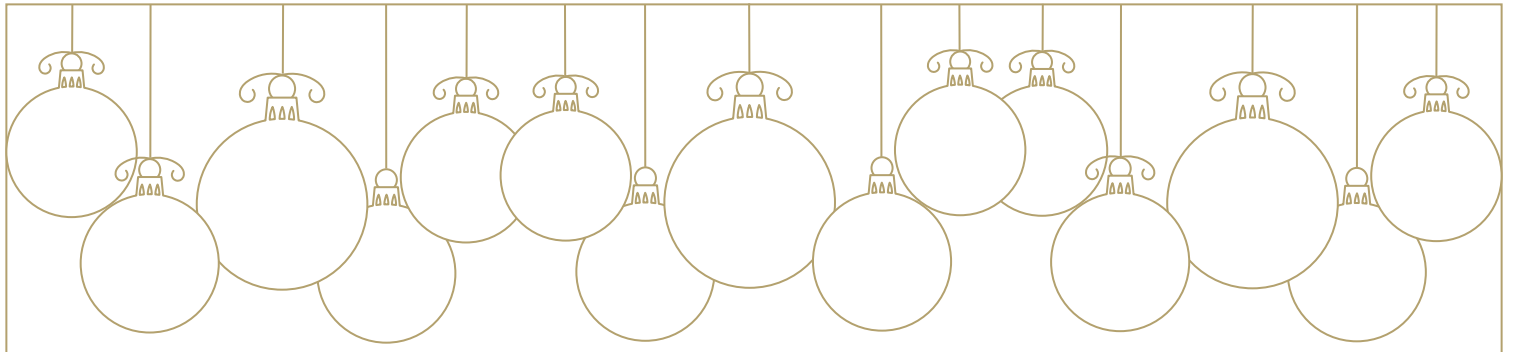


Christmas Yule log with vanilla cream

#### PRICE

3-course menu for €49,00

*Include wine pairing with your dinner for a surcharge of €27,50 per person*  
*2016 Cuvée Blanc, Sauvignon Blanc/Chardonnay, France*  
*2016 Cuvée Rouge, Merlot/Cabernet Sauvignon, France*



## FESTIVE MENU OPTION 2

### 4-course menu

Thinly sliced smoked Holsteiner beef, mixed salad, black truffle dressing

\*

Fine de Claire oyster with champagne sabayon

\*

Pan-fried turbot, pumpkin cream, red wine jus

\*

Baba au rhum, farmers cream with vanilla

#### PRICE

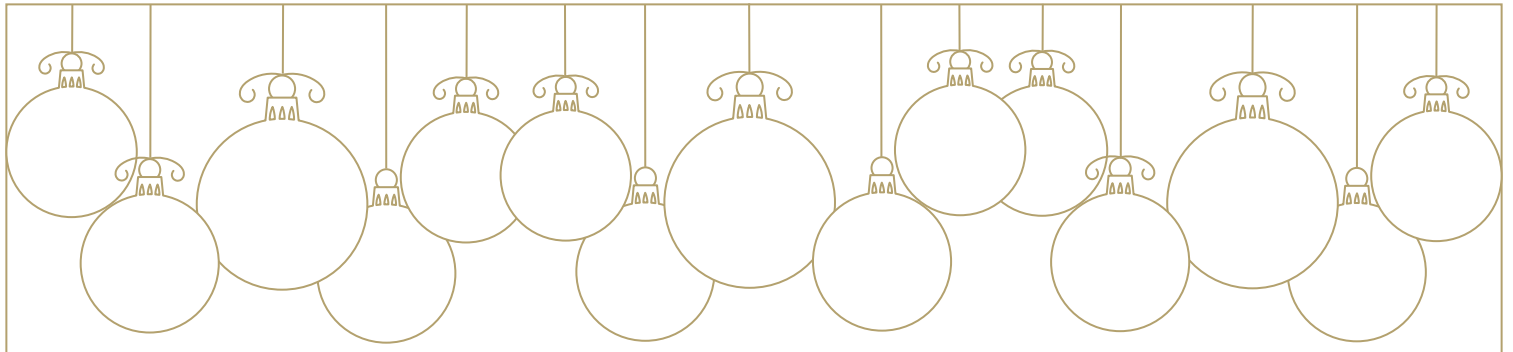
4-course menu for €69,00

*Include wine pairing with your dinner for a surcharge of €32,50 per person*

*2016 Jean Leon 3055 Chardonnay, Spain*

*2016 Jean Leon 3055 Merlot/Petit Verdot, Spain*

*Half bottle of O Water*



## FESTIVE MENU OPTION 3

### 5-course menu

Terrine of duck foie gras, fig chutney, baby gem

\*

Lobster bisque

\*

Beef tenderloin, caramelized chicory, black truffle sauce

\*

Selection of international cheeses, cherry compote, confit fruits

\*

Chocolate, banana ice cream with yuzu and nutmeg

#### PRICE

5-course menu for €89,00

*Include wine pairing with your dinner for a surcharge of €37,50 per person*

*2015 Bernardus Sauvignon Blanc, USA*

*2016 Terrazas, Cabernet Sauvignon, Argentina*

*One bottle of O Water*