

VIP SERVICE

# Dinner



Exclusive travel all the way. At Amsterdam Airport

**Schiphol**



## OYSTERS – CAVIAR

**ANNA-DUTCH Caviar** | Osetra –

Beluga - Sevruga

*Price on request*

**Oyster Creuse** | red wine vinegar – lemon

## STARTERS

**Tuna tartelettes** | tuna salad – wasabi cream – candied lemon – Japanese herbs

**Roasted cauliflower** | pomegranate – tajine sauce – chickpeas

**Iberico rib fingers** | Japanese pancake – Sriracha mayonnaise – sweet and sour vegetables

## SOUPS

**Pumpkin soup** | crème fraiche – sweet and sour parsnip – Dutch shrimps

**Forest mushroom soup** | shiitake – beech mushrooms – king oyster mushroom – Parmesan crumble

## SALADS

**Fruits de mer salad** | langoustine – oyster – scallops – tuna – Bawkykov smoked salmon

**Caesar salad** | Romaine lettuce – poached Marigold egg – Parmesan cheese – Caesar dressing – crouton – avocado  
*Additional option: farm chicken*

**Beetroot and blood orange salad** | burrata – pistachio – balsamic



## MAIN COURSES

**Truffle ravioli** | baked farmhouse quail fillet – sweet potato gratin – duck liver – parsnip cream – truffle – Cognac sauce

**Langoustine** | prawns – leek – morar shoots – potato gratin – spinach cream – bisque

**Short rib** | sauerkraut – shiitake – potato gratin – sweet honey mustard sauce

**Pumpkin** | spaghetti of zucchini and pesto – rainbow carrot – haricots verts – asparagus – Parmesan cheese – roasted pumpkin

**VIP hamburger** | little gem – truffle mayonnaise – king oyster mushroom – fried onion – truffle cheese – Rösti – brioche bun

## DESSERTS

**Dutch cheese selection** | various Dutch cheeses

**Crêpe Suzette** | vanilla cream – mandarin sorbet – mandarin

**Tiramisu** | cocoa crispy – hazelnut – coffee – savoiardi brownie