



Verrines and bites 2025

Here you will find our list of items for an apéro, buffet or another occasion.

If you have any suggestion or inquiry do not hesitate to ask. It is always better to have asked the question.

We are here to listen to your wishes for your feast.

Verrines (Price between €3,20 and €5,20)

Please order by group size.

- verrine: small diced vegetables and chicken curry salad
- verrine: spanish gazpacho
- verrine: lamb salad and couscous
- verrine: tartare of smoked trout and apple
- verrine: tartare of citrus smoked salmon
- verrine: tartare of beef with cured egg yolk
- verrine: niçoise
- verrine: marinated pearl barley, feta and dried tomatoes
- verrine: tartare of tomatoes and mozzarella
- verrine: grilled vegetables, olive tapenade and basil

Quiche cubes 24 pcs €28,50

- cubes: bacon bits and leek quiche
- cubes: oregano-tomato quiche

Salades for 12-15 persons

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| • salade: grilled vegetables, zucchini, bell peppers, dried tomatoes, marinated mozzarella and fresh herbs | €39,50 |
| • salade: potato salad with bacon bits | €39,- |
| • salade: quinoa salad with different types of sliced vegetables and a Thai dressing | €38,50 |
| • salade: avocado bits, shrimps, quinoa and sherry tomatoes | €48,50 |
| • salade: coleslaw, curry, fennel seed, raisins and apple bits | €37,50 |
| • salade: green salad, tomatoes, cucumber and a vinaigrette | €18,- |

puff pastry €1,10 and €1,40 per piece (from 10 pcs)

- spinach-feta
- cheese-cured ham
- tuna-tomato
- goat-thyme and beetroot

Home-made canapes: (other options available like: blini, bell pepper and cucumber base)

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| • 10 canapes mousse of goat cheese nut garnish | €28,50 |
| • 10 canapes salmon rilette capers garnish | €28,50 |
| • 10 canapes smoked duck breast chutney garnish | €28,50 |
| • 10 canapes avocado cream smoked nuts garnish | €28,50 |

Mini skewers

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| • 10 skewers marinated tomatoes-mozzarella | €25,- |
| • 10 skewers curry-citrus shrimps | €35,- |
| • 10 skewers paris mushrooms garlic-basil and balsamic | €20,- |

Ice creams and sorbets 100% homemade

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|---|--------|
| • strawberry sorbet 1 liter | €12,50 |
| • vanilla ice cream 1 liter | €14,- |
| • cherry sorbet 1 liter | €13,50 |
| • chocolat ice cream 1 liter | €14,50 |
| • mango-passionfruit sorbet fruit 1 liter | €14,50 |
| • vanilla cookie dough ice cream 1 liter | €15,75 |
| • chocolat chip choco ice cream 1 liter | €15,75 |

Desserts verrines/cubes (Price between €3,20 and €6)

Please order by group size.

- cubes: brownie cubes served with butter scotch sauce
- cubes: lemon creme tart on a biscuit
- verrine: poached fruit and meringues
- verrine: bavarois red fruit cheesecake with crumble
- ccubes: spekulaas carrot cake with icing (option vegan disponible)
- verrine: tiramisu with coffee, mascarpone and almonds
- verrine: fruit panna cotta
- cubes: fruit tartelet
- verrine: white chocolate mousse
- cubes: dutch butter cake

Pies and cakes grand-mère €32,50 (28 cm in diameter)

- brownie from dark chocolat, nuts and chili
- carrot cake with speculoos
- tarte tatin from apple
- french cobbler pie with abricot
- cherry crumble
- lemon curd pie with fruits
- dutch butter cake
- tiramisu with coffee, mascarpone and almonds
- cheesecake with red fruit and yoghurt €34,50

Platters: Each platter serves about 10-15 persons

Mediterranean apéro platter €78,- per platter

To spread: muhammara approx. 400 gr, herb butter approx 150 gr, houmous approx 360 gr. and baba ganoush approx 360 gr.

to munch: marinated fêta cheese approx 250 gr, marinated olives with marinated and dried tomatoes approx 360 gr, sesame sticks and 2 breads.

Charcuterie platter 100% home-made €85 (serves about 10-15 people)

Jamaican lomo, pepperd lomo, coppa chorizo, dried ham, Dutch lard, small salad, bread and pickles.

Cheese platter 3-5 types €78,- (serves about 10-15 people)

Tomme | reblochon | goatcheese | abondance | blue cheese | bread | chutney | fruit | nuts

Mountain platter €88,- per platter

Charcuterie 100% homemade (Jamaican lomo | peppered lomo | coppa chorizo | dried ham | Dutch lard), Mont d'or de Vacherin, or other baked cheese from the oven. ' 2 baguettes and crudités.

Asian platter 100% homemade €88,-

- crispy springrolls 15 pcs
- steamed won-tons 15 pcs
- asian salad 15 pcs
- sauce

Turkish French platter €95

- savory baklava filled with red onion compote and foie gras 15 pcs
- filled dates with goat cheese mousse approx. 350gr
- green persil-lemon olives approx. 360 gr

From our smoker €110

- marinated salmon (approx. 600gr), smoked and served with passion fruit creme
- smoked duckbreast (2 entire) and chutney of dried fruits and african spices
- smoked almonds
- toasts and butter

Home-made entire pâté in pastry from porc €75,-

Home-made pâté in pastry from porc approx. 2350 gr
green salad, garnish and vinaigrette. Price based on porc meat.
Other fillings are available on demand.

