

Dinner Cruise Holland International

Appetizer

An inspired combination of Roseval potatoes served with a crème fraîche dressing and surrounded with smoked salmon garnished with finely sliced spring onions

Entremets

Asparagus soup with Serrano ham and parsley

Main course meat*

Asian-style fillet of beef served with a masala-infused potato-and-plantain gratin and a spinach quiche topped with pickled cucumber

or

Main course fish*

Fillet of plaice stuffed with salmon mousse served with a masala-infused potato-and-plantain gratin and a spinach quiche topped with pickled cucumber

or

Main course vegetarian*

Roasted eggplant filled with tomato, mozzarella and parmesan cheese served with a creamy potato puree and spring onion

Dessert

Petit grand dessert

Finisher

Coffee or tea

On the table

Fresh cut French bread with butter and herb butter

*** Where no preference is stated upon reservation, meat will be served as the main course.*