

# KOK OP STELTEN

## DINER FOODBOOK

SPRING / SUMMER 2024



## Walking dinner special spring / summer

- Vegetable waffle with lemon gel, carrot gel, pea puree, and cress (+ € 1,00)
- Soup of yellow beetroot with ras el hanout, and wasabi crisp
- Butterfish carpaccio with fermented little gem, kumquat cream, mizuna, and leek oil
- Duck breast, potato mash with leek, baked red onion, mix of herbs and, lettuce and coconut-curry sauce
- Trifle of ricotta cake, ricotta cream, marinated strawberry, and cress

## Walking dinner classic spring / summer

- Mixed tomato, burrata, smoked olive oil and basil
- Asparagus ravioli with vegetable and herb sauce, bulls blood lettuce and parmesan crisp
- Rouget barbet with cold smashed potato salad, samphire, radish, sundried tomato, and cress
- Chicken stew with mustard, parsnip, and cress
- Lemon tart with fruit and coulis





## Walking dinner street food style spring / summer

- Peking duck on fried rice sheets with edible flowers, spring onion, and orange syrup
- Yellow bun with fishcake, carrot-cabbage slaw, and lemongrass dip
- Taco with barbacoa, cheese sauce, and sweet red onion
- Thai curry with coconut, rice, and vegetables
- White chocolate and mango cheesecake with coulis and cress

## Extra courses / options

- Lentil curry-coconut soup with saffron crisp
- Pao de queijo (Brazilian cheese roll) with vegetables, black bean puree, Tabasco popcorn, and cress
- Triple layer brownie with cheesecake and crispy rice



## Sit down menu

a 3 or more-course menu  
with individual dishes

### Starters

- Soup of yellow beetroot with ras el hanout and wasabi crisp
- Beetroot mousse on beetroot with crispy fennel salad, chioggia beetroot, citrus gel, and cress with grissini
- Vegetable waffle with lemon gel, carrot gel, pea puree, and cress
- Butterfish carpaccio with fermented little gem, kumquat cream, mizuna, and leek oil  
(vegetarian version: kohlrabi with fermented little gem, kumquat cream, mizuna and leek oil)
- Mixed tomato, burrata, smoked olive oil, and basil





## Main courses

- Confit de canard (on the bone), potato mash with leek, baked red onion, mix herbs and lettuce, and coconut-curry sauce  
(vegetarian version: grilled cabbage and asparagus with leek mash, fried red onion, herb salad, leek in curry sauce, and cress)
- Rouget barbet with cold smashed potato salad, samphire, radish and sundried tomato, and cress
- Cod with carrot puree, herb crumble, curry sauce, and crazy pea
- Chicken stew with mustard, parsnip and cress
- Veal sukade with gratin, cauliflower puree, sticky carrot, and veal jus
- Short rib with gratin, parsnip puree, fennel, and carrot



## Desserts

- Chocolate terrine with dulce de leche, coffee, cardamom, and crumble
- Triple layer brownie with cheesecake and crispy rice
- White chocolate and mango cheesecake with coulis and cress
- Ricotta tarte tatin with orange and rosemary, ricotta cream, coulis, and cress (vegan version cheesecake with coulis and cress)
- Mix of mini desserts





## Sharing dinner

In 3 rounds:

- 1: an individual starter,
- 2: 4 different dishes to share,  
presented on platters
- 3: an individual dessert

This dinner can also be ordered as a buffet. For the starter and dessert: you can also choose dishes from the other menus and a dessert buffet is also possible

### Round 1

- Mixed tomato, burrata, smoked olive oil

### Round 2

- Ravioli of the chef with lots of veggies, a herb sauce and parmesan crisp
- Bavette steak with chimichurri salsa
- Dorade, salad of fennel and antioise

- Gilled veggies and roasted baby potatoes

### Round 3

- Lemon tart with fruit and coulis

