



# KOK OP STELTEN

CATERING AMSTERDAM

## Amuse

- Carrot tataki & chef's canapé

## First course

- Scallop with piccalilly cauliflower cream and herb filo pastry
- Vegan: Eryngii scallop with piccalilly cauliflower cream and herb filo pastry

## Main course

- Beef short rib with gremolata, red wine sauce with smoked garlic, parsnip and potato mash, sticky carrot
- Vegan: Hasselback celeriac with miso and smoked garlic glaze, sweet red onion, parsnip and potato mash

## Dessert

- Passion fruit tartlet with cherry-plum jam and cress
- Vegan: Passion fruit cheesecake, cherry-plum jam and cress

## Extra options for first or main course

- Parsnip salsify soup, parsnip crisp
- Beetroot couscous with smoked mackerel fillet and herb salad
- Steak tartare with poached egg, baby leafs and crisp

## Extra option intermediate or main course

- Apple syrup glazed pike-perch with parsnip mash, hasselback potato and white wine sauce with pink pepper

## Extra option dessert

- Chocolate terrine with dulce de leche and coffee, cardamom and crumble