

# KOK OP STELTEN

CATERING AMSTERDAM



DINNER FOODBOOK

SPRING / SUMMER 2025



## High end walking dinner

- Vegetable waffle with citrus gel, carrot gel, pea puree, flowers and cress
- or*
- Red and yellow beetroot panna cotta with balsamic onion, crumble and sprouts
  - Bell pepper and fennel soup with basil oil
  - Butter fish carpaccio, fermented little gem, mango gel, mizuna and leek oil
  - Flank steak with chimichurri, polenta and vegetables
  - Ricotta cake trifle with creamy ricotta, marinated strawberries and cress

## Classic walking dinner

- Lukewarm ratatouille with burrata, smoked olive oil and basil
  - Watermelon and tomato gazpacho with olive oil
- or*
- Red and yellow beetroot panna cotta with balsamic onion, crumble and sprouts
  - Red mullet, smashed potato salad with peas and herbs, anti boise and shiso
  - Chicken with parsley root, sticky carrot, mustard sauce and cress
  - Lemon tartlet with summer berries and coulis



## Streetfood walking dinner

- Khan BBQ: beef shoulder tender with roasted bell pepper, yellow courgette and red onion, served with spring onion and fresh red chili
- Kaffir lime and carrot soup with kaffir oil and fried onion

*or*

- Pao de queijo (Brazilian cheese bun) with bean puree, vegetables, tabasco popcorn and cress
- Fish cake on coloured bun with carrot-cabbage slaw and lemongrass sauce
- Gado gado with egg, peanut sauce, cassava crackers

*or*

- Loaded hotdog with salsa, sauerkraut and sauce
- Triple layer brownie with cheesecake and crispy rice



## Sit down dinner

Three or more-course menu with individual dishes

### First course options

- Bell pepper and fennel soup with basil oil and crouton
- Red and yellow beetroot panna cotta with balsamic onion, crumble and sprouts
- Lukewarm ratatouille with burrata, smoked olive oil, crouton and basil
- Butter fish carpaccio, fermented little gem, mango gel, mizuna and leek oil
- Khan BBQ: beef shoulder tender with roasted bell pepper, yellow courgette and red onion, served with spring onion and fresh red chili



## Main course options

- Confit de canard with pilav and apricot sauce
- Bream on warm smashed potato salad with preserved lemon and sundried tomato, beurre blanc with citrus and samphire
- Cod fillet with carrot puree, herb crumble, curry sauce and cress
- Slow cooked veal with fluffy potato gratin, cauliflower puree, sticky carrot and veal gravy
- Flank steak with chimichurri, polenta and vegetables



## Dessert course options

- Lemon tartlet with summer berries and coulis
- Triple layer brownie with cheesecake and crispy rice
- Mango-white chocolate cheesecake with blueberries and cress
- Ricotta tarte tatin with orange and rosemary, creamy ricotta, coulis and cress
- A mix of our favorite mini desserts



## Sharing dinner

### Individual starter to share

- Red and yellow beetroot panna cotta with balsamic onion, crumble and sprouts

*or*

- Butter fish carpaccio, fermented little gem, mango gel, mizuna and leek oil

*or*

- Lukewarm ratatouille with burrata, smoked olive oil, crouton and basil

### Main courses to share

- Flank steak with chimichurri
- Potato gratin
- Sticky carrot
- Cod fillet with herb crumble and sauce
- Ravioli with herb-vegetable sauce
- Marinated artichoke, sundried tomato and olives

### Shared dessert course

- A mix of our favorite mini desserts

