

#### BREAKFAST

# FRESH FRUIT | €3,00

Selection of seasonal fruit

#### BREAKFAST PASTRY FROM KUYT | €3,75

Selection of croissants & pain au chocolat

#### BASIC BREAKFAST | €12,50

Seasonal fruit juice, croissants from patisserie Kuyt with a delicious marmelade and fresh butter & seasonal fruit

# EXTENSIVE BREAKFAST | €15,00

Seasonal fruit juice, croissants from patisserie Kuyt with a delicious marmelade and fresh butter, seasonal fruit, organic yoghurt & delicious granola

#### LUNCH

## THE SIMPLE LUNCH BY DIS | €19,00

Delicious bread, richly topped with special combinations of sustainable ingredients, fresh, lightly filled green salad with herbs and cress and homemade dressing

#### EXTENSIVE LUNCH BY DIS | €29,75

Warm soup with various garnishes, delicious bread, richly topped with special combinations of sustainable ingredients, classic homemade quiches, a lightly filled green salad with herbs and cress and a dessert

#### SWEET & SALTY

# SELECTION OF FRESHLY BAKED CAKES | €3,75

A selection of freshly baked cakes with seasonal ingredients

#### APPEL SQUARE FROM KUYT | €4,25

A delicious apple square with apple, currants, raisins, almonds and cinnamon

# SWEET PIES BY KUYT (6 PEOPLE) | €30,00

Selection of sweet pies

# MINI PIES FROM WALDO | €5,75

A selection of mini pies from Waldo in different flavours (vegan possible)

# DATE TRUFFLES BY SUE (2 FLAVOURS PER PERSON) | €4,00

A selection of cacao nibs, chocolate pistachio, and coconut flavours. All products are free from refined sugars, gluten, and lactose and are vegan.

# SEASONAL QUICHE | €7,50

A homemade quiche, made of different seasonal products

#### SEASONAL FRITTATA | €7,50

A homemade frittata, made with different seasonal products

#### WARM CULINARY SOUP | €6,50

A homemade soup made of different seasonal products



#### BITS & BITES

#### SALTY BITES | €4,00 P.P.

Different kind of crisps and salted nut mix

#### 'TPC' SNACK PLATTER | €7,00 P.P.

Dried sausage, salted nut mix, veggie crisps, seasalt chips & olives (per six persons)

#### SAVORY PLATTER BY DIS | €70,00

A mix of delicious savory pastries, grapes, cherry tomatoes & radishes (for 12 people)

#### CRUDITÉ PLATTER BY DIS | €105,00

A classic hand-cut crudité platter of Dutch vegetables, served with dip, a home made sweet-spicy nut mix & a sweet cookie (for 12 people)

#### AFTERNOON PLATTER BY DIS | €125,00

Savory snack, grapes on the vine, salty snack, homemade sweet-spicy nut mix, pickles, cherry tomatoes, radishes & garnish (for 12 people)

#### DINNER

# EASY DINNER BY STERK STAALTJE | €27,50

A delicious vegetarian lasagne served with a green salad and a fresh loaf of bread with salted butter by Sterk Staaltje.

# EXTENSIVE DINNER BY STERK STAALTJE | €37,75

A delicious dinner by Sterk Staaltje consisting of a seasonal soup, main course, and dessert.

# VEGETARIAN MEZZA BUFFET | €31,50

A vegetarian mezza buffet from The Lebanese Sajeria. Contains a mix of six dishes (minimun of 20 people)

## MEZZA BUFFET | €33,50

A mezza buffet from The Lebanese Sajeria. Contains a mix of six dishes (minimum of 20 people)

#### PRIVATE DINING | PRICE ON REQUEST

Private dining from one of our catering suppliers

#### DRINKS

#### BEVERAGE PACKAGE HALF DAY | €12,50

Unlimited Nespresso, oat milk & cow milk, teaCulture, still & sparkling water, a selection of organic sodas & cookies

#### BEVERAGE PACKAGE FULL DAY | €17,50

Unlimited Nespresso, oat milk & cow milk, teaCulture, still & sparkling water, a selection of organic sodas & cookies

#### ALCOHOLIC BEVERAGES | BASED ON CONSUMPTION

Crément de Limoux: Luc Pirlet, Brut reserve at € 37,50 per bottle

White wine: Il Corzanello Bianco, Chardonnay & Sauvignon blanc at € 29,50 per bottle

Red wine: El Mozo Herrigoia Tinto, Tempranillo at € 29,50 per bottle

Birra Moretti per bottle €3,60, Birra Moretti 0.0 per bottle €3,60, craft beer per bottle

€4,30, craft beer 0.0 per bottle €4,30