# <sup>the</sup> PLAYING CIRCLE

# 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 | €17,00

Bread from bakery Niemeijer, richly topped with special combinations of sustainable ingredients, fresh, lightly filled green salad with herbs and cress and homemade dressing

#### EXTENSIVE LUNCH BY DIS | €26,00

Warm soup with various garnishes, bread from bakery Niemeijer, 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

#### BANANA BREAD | €3,50

Freshly baked banana bread from Baked In Amsterdam

#### APPLE & PARSNIP CAKE | €3,50

Freshly baked apple & parnsip bread from Baked In Amsterdam

# APPEL SQUARE FROM KUYT | €4,25

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

#### SMALL PIES FROM WALDO | €4,95

Small pies from Waldo, different flavours (vegan possible)

SWEET PIES BY KUYT | €5,00 Selection of sweet pies

WARM SOUP FROM DIS | €6,50 A homemade soup made of different seasonal products

**SEASONAL QUICHE** | €7,50 A homemade quiche, made of different seasonal products

# SEASONAL FRITTATA | €7,50

A homemade frittata, made with different seasonal products

# the PLAYING CIRCLE

# BITS& BITES

#### SALTY BITES | €4,00 P.P.

Different kind of crisps and salted nut mix

## 'TPC' SNACK PLATTER | €7,00 P.P.

Brandt & Levie sausage, salted nut mix, hand-cooked veggie crisps, seasalt chips & olives (per six persons)

## CRUDITÉ PLATTER BY DIS | €88,50

A classic crudité made of Dutch vegetables, served with edible flowers, homemade hummus of white beans, sumac and fresh herbs (suggested for up to 15 persons)

## DELUXE PLATTER BY DIS | €150,00

A selection of Dutch cheeses, rillettes and charcuterie from various types of game, dried Muscat grapes, artisan bread with figs and walnuts, homemade chutney and salted organic butter, topped up with herbs and roasted nuts (suggested for up to 15 persons)

## **DINNER**

## EASY ITALIAN DINNER | €25,50

Homemade Melanzane alla Parmigiana of slowly cooked eggplants, tomatoes and Dutch sheep cheese, a lightly filled green salad with herbs and cress and homemade bread with salted butter

## EXTENSIVE ITALIAN DINNER | €35,50

Homemade warm soup as a starter, our main freshly made a Melanzane alla Parmigiana of slowly cooked Dutch aubergines, tomatoes and sheep cheese, a lightly filled green salad with herbs and cress, homemade bread with salted butter and a dessert (we serve this 3 cours dinner in a buffet style)

## VEGETARIAN MEZZA BUFFET | €31,50

A vegetarian mezza buffet from The Lebanese Sajeria. Contains a mix of six dishes (minimun of 25 people)

#### MEZZA BUFFET | €33,50

A mezza buffet from The Lebanese Sajeria. Contains a mix of six dishes (minimum of 25 people)

## PRIVATE DINING | PRICE ON REQUEST

Private dining from one of our catering suppliers

# DRINKS

#### BEVERAGE PACKAGE ONE DAY PART | €10,00

Unlimited Nespresso, oat milk & full-fat cow milk, teaCulture, sparkling water, selected sodas and cookies during your event

#### **BEVERAGE PACKAGE 09:00 - 17:00 | €15,00**

Unlimited Nespresso, oat milk & full-fat cow milk, teaCulture, sparkling water, selected sodas and cookies during your event

#### **BEVERAGE PACKAGE 09:00 - 22:00 | €20,00**

Unlimited Nespresso, oat milk & full-fat cow milk, teaCulture, sparkling water, selected sodas and cookies during your event

#### ALCOHOLIC BEVERAGES | SUBSEQUENT CALCULATION

Crément de Limoux: Luc Pirlet, Brut reserve at € 42,50 per bottle White wine: Il Corzanello Bianco, Chardonnay & Sauvignon blanc at € 32,50 per bottle Red wine: El Mozo Herrigoia Tinto, Tempranillo at € 32,50 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