



REDERIJ NASSAU

FOODBOOK 2024
(FOOD PRICES EXCLUDING 9% V.A.T.)

BREAKFAST

Luxurious sandwiches (various fillings) - 20 pieces minimum € 4,50

Breakfast complete (from 10 people) € 14,50 p.p.

- Sandwiches with various meat- and vegetarian toppings (1 per person)
- Croissants (1 per person)
- Yoghurt with cruesli

HIGH TEA

High Tea deluxe, including coffee, tea and soda (from 10 people) € 27,50 p.p.

*Based on a 2 hour cruise

*Including beer and wine + € 4,00 p.p.

Savory:

- Mini sandwich smoked salmon sandwich with cream cheese and cucumber
- Mini sandwich spicy egg salad sandwich with chives
- Mini carpaccio wraps with rocket, pesto, and Parmesan cheese
- Tartelette Caprese or vegetarian seasonal soup (warm)

Sweet:

- Mini scones with clotted cream and jam
- Assortment of macarons
- Assortment of homemade cakes
- English brownie

*Must be picked up during the cruise. This means that the possibility to order depends on the boarding location and duration of the tour.

LUNCH

Luxurious sandwiches (various fillings) each (from 20 pieces) € 4,50

Lunch Complete (from 10 people) € 17,50 p.p.

Assortment of hard and soft rolls, bagels, wraps, and rustic bread topped with various cheeses, cold cuts, salads, and fish (2 p.p.)

Included in the price is a choice of one of the following items:

- Fresh fruit salad
- Vegetarian quiche Caprese with buffalo mozzarella, pesto, and tomato
- Vegetarian Italian tomato soup with vegetables. Including baguette and butter + € 2,50 p.p.

Second item possible for + € 4,00 p.p. (extra soup item + € 2,50) and always applicable to the entire party.

Salad lunch (from 10 people) € 18,50 p.p.

- Pasta salad with chicken, cucumber, cherry tomato, pine nuts, balsamic vinegar, arugula and Parmesan cheese
- Sweet potato salad with pumpkin, mushrooms, rocket, and feta cheese
- Tuna salad with fresh tuna, haricots verts, red onion, olives, potatoes and egg
- Bread with various dips

Italian lunch (from 10 people) €22,50 p.p.

Cold:

- Caprese salad – tomato, buffalo mozzarella, basil, pesto
- Carpaccio salad with pesto, sundried tomato, rocket, truffle mayonnaise
- Green salad with fennel, salmon, and prawns
- Bread with various dips

Warm

- Vegetarian spaghetti all'arrabbiata with Parmesan cheese
- Vegetable lasagne with grilled courgette, pepper, and tomato

6-course tasting lunch (from 10 people) € 34,50 p.p.

- Mini sandwich with chicken, pesto, and pine nuts
- Brioche with mayonnaise of mushroom and beech mushroom
- Steak tartare with fried quail egg and truffle mayonnaise
- Vegetarian seasonal soup
- Creamy paella with chicken thigh, vegetables, and fresh herbs
- Cheesecake with white chocolate and red fruit

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SNACKS

Nuts, per portion (4 people) € 6,00

Cheese crunchies, per portion (4 people) € 7,00

Olives, per portion (4 people) € 8,00

Table bites (4 people) € 9,50

Nuts, olives, and cheese crunchies

Snack platter cold – 48 pc (8-10 people) € 29,50

Two kinds of sausages | two kinds of Dutch cheeses | mustard | pickles | onion

Snack platter warm (8 pc) * € 12,00

(Also possible to order portions of one kind)

Bitterballs | mini frikandells (halal) | vegetarian spring rolls | cheese soufflé (V)

Vegan snack platter warm (8 pc) * € 12,00

Oyster mushroom nugget | wakame mini croquette | oyster mushroom bitterball |
veganette | lasagnette | mini spring roll

Vegetarian bitterballs (8 pc) * € 12,00

Served with mustard

Vegetarian truffle mushroom balls (8 pc) * € 12,00

Vegan samosa's (8 pc) * € 17,50

Fried Indian snacks filled with potato, onion, chickpeas, peas, and coriander

Prawn croquettes – 8 pc * € 17,50

Served with lemon mayonnaise

Oysters - 12 pc * € 48,00

Fine de Claire de Bretagne | lemon | red wine vinegar

Dutch Herring - 4 pc * € 17,50

Served with onions and pickles

Dutch cheese platter (1-2 people) * € 15,00

5 kinds of Dutch cheeses | fig bread | apple syrup | walnuts

Charcuterie (1-2 people) * € 15,00

4 kinds of French and Italian sausages/ham | olives | pickles

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Crudité (10 persons)**€ 47,50**

4 types of raw vegetables | hummus | tzatziki

Fish platter (10 persons)**€ 169,50**

Homemade fish salad topped with smoked salmon | shrimp | pepper mackerel | various fish snacks | baguette and herb butter

Tapas | mix (4 people) ***€ 29,50**

- 4 pieces chicken Piri Piri
- 4 prawn croquettes
- 4 pieces albondigas (veal)
- 8 pieces of calamari (squid rings)
- 4 pieces of peppadew (sweet peppers filled with cream cheese)
- 4 pieces of bread with aioli

Tapas platter (50 pc)**€ 112,50***A mix of different tapas, total of 50 pieces.*

- Olive mix
- Crostini with serrano ham
- Cherry tomato, mini mozzarella, pesto
- Bamboo tray with two shrimp
- Chorizo with anchovies, spring onion and pepper
- Mushroom with sundried tomato and pesto

Pintxos platter (50 pc)**€ 159,50**

- Pintxo aioli with grilled zucchini and prawn
- Pintxo serrano ham, Manchego cheese, olives
- Pintxo steak tartare, with quail egg
- Pintxo Manchego with hazelnut
- Pintxo tuna di sriracha

Charcuterie and cheese platter (10 people)**€145,00***Can also be ordered per type.*

- Assortment of Dutch and foreign cheeses and charcuterie, such as red, blue, hard, and soft cheeses
- Assortment of Italian sausages
- Comes with toast, grapes, almonds, fig bread, and apple syrup.

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Appetizer platter (50 pc)**€99,50**

A mix of different appetizers, in total 50 pieces. For example:

- Blini with cream cheese and smoked salmon
- Vitello tonnato with tuna mayonnaise
- Mozzarella, tomato, pesto
- Carpaccio with Parmesan cheese, rocket, and pine nuts
- Crostini with serrano ham and 'Beemster' cheese
- Panforte di Siena with brie
- Mini wrap with cream cheese and pastrami

Vegetarian/vegan platter (50 pc)**€ 112,50**

Mix of different vegetarian and vegan appetizers, total of 50 pieces.

- Naan bread with humus, beetroot, yoghurt cream and rocket
- Cherry tomato stuffed with creamy avocado (vegan)
- Mini wrap with roasted peppers, rocket, and pine nuts (vegan)
- Wrap 'Duxelles' with mushroom-mayonnaise
- Caprese, tomato, pesto, and buffalo mozzarella

Appetizer platter deluxe (50 pc)**€ 159,50**

A mix of different amuses, in total 50 pieces. For example:

- Amuse bouche of tuna steak with sesame and wasabi
- Roast beef bonbon stuffed with mushroom and mayonnaise of piment d'espette and chives
- Amuse of salmon mousse, saffron and caviar
- Prawn skewer
- Crostini with serrano ham and 'Beemster' cheese
- Amuse of beetroot, five-spices, goat cheese and walnut
- Crudit  with spicy humus
- Grilled vegetables with muhammara

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DINNER

Starters buffet (from 10 people) € 17,50 p.p.

- Vitello tonnato | thin sliced veal | tuna mayonnaise | capers | red onion
- Bruschetta | tenderloin carpaccio | Parmesan cheese | pesto
- Caprese | mozzarella | pomodoro | basil
- Grilled vegetables | green asparagus | beetroot | sweet potato
- Served with bread, aioli, tapenade, and olives

Dinner à la carte 'Prinsengracht' *

Our à la carte menu changes 4 times a year. With this menu you will first get some bread and starters on board (and a potential intermediate dish). After this we will stop a second time for the main dishes and desserts. With this menu, the tables are decorated with white linen, flowers and cutlery.

2 course à la carte menu	(starter/main) € 37,00 (main/dessert) € 34,00
3 course à la carte menu	€ 49,50
4 course à la carte menu	€ 58,50
Fries (2-3 persons) (only possible to order as side dish)	€ 4,75

Kids menu (3 courses, only in combination with a la carte dinner) € 22,50 p.p.

- Tomato soup
- Fish / meat / pasta or a croquette with French fries
- Small dessert

Three-course dinner à la carte 'Amstel' * € 59,50 p.p.

Seasonal choice dinner from a renowned restaurant along the Amstel. With this menu you will receive your starter on board at the first stop and the main course and dessert at the second stop. For this menu, the tables are completely covered with white linen, flowers and cutlery. You will receive the menu prior to the cruise, whereby the choice per dish must be communicated at least five working days prior to the cruise.

Dinner deluxe (from 10 people) * € 85,00 p.p.

The luxurious dinner is a changing three-course menu from three renowned hotels and restaurants. This includes locations such as; Hotel Okura, Restaurant Johannes, Le Hollandais, L'Europe. For this menu, the tables are completely covered with white linen, flowers and cutlery.

You will receive the menu prior to the cruise, whereby the choice per dish must be communicated at least five working days prior to the cruise.

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Walking dinner ***€ 47,50 p.p.**

6 small dishes, picked up in two rounds. Vegetarian/vegan options are possible upon request. The menu below is an example, the menu changes four times a year.

- Tartlet of red salmon salad and smoked salmon, with organic egg and dill mayonnaise
- Toast with bresaola, buffalo mozzarella and balsamic dressing
- Seafood pasta with seafood sauce and Gruyère cheese
- Skewer with albondigas, grilled zucchini, halloumi and peppers
- Dessert surprise
- Fig bread with goat cheese, walnuts and honey

Walking dinner, with chef on board (from 10 people)**€ 65,00 p.p.**

(Only possible on our saloon boat Roos, WM1, or open boat Hanneke)

Our chef will prepare this menu on board while you enjoy the beautiful canals of Amsterdam. A real experience!

7 courses	€ 65,00 per person
8 courses	€ 73,00 per person

SUMMER MENU, 7-courses (April – September)

- Rouleaux with cucumber, cream cheese and fresh fig
- Ceviche of sea bass with celery and grapefruit
- Pinxto smoked rib eye, truffle mayonnaise and beech mushroom
- Summer gazpacho with chopped tomato, cucumber and basil
- Marinated prawns with fried zucchini, fennel and mini potato with tarragon sauce
- Fried guinea fowl fillet with pak choi, shiitake, noodles and a sauce of teriyaki
- Strawberry mousse with cookie crumbs and red fruit

WINTER MENU, 7-courses (October – March)

- Smoked salmon with puffed pepper compote and croutons
- Tuna steak with apple-sourdough crisp
- Roasted veal with piment and fried beans
- Pumpkin soup with sereh foam
- Fried cod with tomato risotto and saffron
- Beef stew with Rosevale potato and haricots verts
- Coffee panna cotta with traditional Dutch 'kletskep' cookie

Additional 8th course: on request

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BUFFETS

Dutch stew buffet (from 8 people) *

€ 27,50 p.p.

Warm:

- Various delicious stews, 2 types. Examples: Kale, endive, sauerkraut, stew, Brussels sprouts, garden peas with corn, etc.
- Homemade meatballs
- Piece of smoked sausage
- Gravy

Side dishes:

- Piccalilli
- Silver onions
- Mustard

This buffet can be expanded with a mini dessert, see the dessert supplement under the heading "desserts"

Italian buffet (A) (from 8 people) *

€ 32,50 p.p.

Possibility to order menu A or B depends on the boarding location and duration of the tour

Cold:

- Caprese salad, tomato, mozzarella, basil and pine nuts
- Chicken tonnato with smoked chicken, tuna mayonnaise and capers
- Grilled vegetable salad with sheep cheese and balsamic dressing
- Antipasti selection of Italian sausages, artichoke, olives, peppers and cream cheese

Warm:

- Eggplant ravioli with ragout of Bolognese and Parmesan (also vegetarian available)
- Penne pasta with mussels, prawn, red pepper, garlic, white wine and green herbs

Italian Buffet (B) (from 10 people)

€ 32,50 p.p.

Possibility to order menu A or B depends on the boarding location and duration of the tour.

Cold:

- Italian salad with mozzarella, Parma ham, vegetables, and pine nuts
- Tortellini salad with goat cheese, rocket, and walnuts
- Carpaccio salad with pesto, pine nuts, sud 'n sol tomato and Parmesan cheese
- Salad of Italian tiger prawns, marinated in garlic
- Bruschetta Caprese, buffalo mozzarella, tomato, and basil
- Selection of tapenades. Olive oil, aioli, and herb butter
- Ciabatta

Warm:

- Pasta pesto with cherry tomatoes, pine nuts and Parmesan cheese (served separately)
- Traditional lasagne Bolognese
- Italian meatballs in tomato sauce
- Ravioli with creamy mushroom sauce
- Saltimbocca with monkfish, and Parma ham in saffron sauce

This buffet can be expanded with a mini dessert, see the dessert supplement under the heading "desserts"

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Mediterranean buffet (A) (from 8 people)

€ 32,50 p.p.

Cold:

- Pollo tonnato, smoked chicken with tuna mayonnaise, capers and arugula
- Greek salad with feta, anchovies and organic eggs
- Caprese salad with pesto, balsamic vinegar and pine nuts

Warm:

- Penne Rigatta al tartufo with mixed mushrooms and truffle pecorino
- Piri piri chicken thighs with oven potatoes and roasted pepper
- Albondigas, meatballs with tomato and garlic sauce

Side dishes:

- Bread with aioli and herb butter
- Peppers with cream cheese
- Mixed olives
- Mushrooms with garlic and parsley

Mediterranean buffet (B) (from 10 people)

€ 32,50 p.p.

Cold:

- Fresh tuna salad with haricots verts, onion, olives, potato and egg
- Pintxo Manchego cheese with hazelnut
- Green salad with beef, prawns, serrano ham, and crayfish
- Buddha bowl with vegetables, nuts, and avocado
- Caprese salad – tomato, buffalo mozzarella, basil, and pesto
- Bread with various dips

Warm:

- Paella with vegetables, chicken, cod, and fresh herbs. (Vegetarian available upon request)
- Mediterranean beef with grilled zucchini and tomato
- Grilled salmon with seafood sauce
- Vegetarian lasagne with vegetables and mozzarella
- Bonne femme, potato mix, red onion, mushroom, and tarragon

This buffet can be expanded with a mini dessert, see the dessert supplement under the heading "desserts"

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Tapas buffet (from 10 people)

€ 32,50 p.p.

Cold:

- Anchovies marinated in oil
- Goat cheese with sud 'n sol tomato
- Serrano ham roll with mozzarella, basil, and balsamic vinegar
- Manchego cheese
- Grilled zucchini with blue cheese
- Potato and zucchini tortilla
- Bruschetta with tomato salsa, red onion, and garlic
- Selection of bread
- Selection of tapenades and aioli

Warm:

- Albondigas (Spanish meatballs in tomato sauce)
- Pollo con salsa (chicken in spicy sauce)
- Fried green peppers with sea salt
- Mushrooms with garlic and oregano
- Patatas bravas (oven-baked potatoes with tomato sauce)
- Garlic prawns

This buffet can be expanded with a mini dessert, see the dessert supplement under the heading "desserts"

Vegetarian buffet (from 10 people)

€ 32,50 p.p.

Cold:

- Pasta salad with green asparagus, green beans, tomato chunks, and walnut
- Caesar salad – little gem, eggs, homemade croutons, Parmesan cheese
- Sweet potato salad with pumpkin and goat cheese
- Quinoa salad with rocket, radish, peppers, and coriander
- Bread with various dips

Warm:

- Falafel with seasonal vegetables
- Penne pasta all'arrabbiata with Parmesan cheese
- Traditional Greek Moussaka
- Vegetarian chicken Stroganoff with pak choi and shiitake
- Oven-baked Rosevale potatoes with thyme and sea salt

This buffet can be expanded with a mini dessert, see the dessert supplement under the heading "desserts"

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Indonesian buffet (from 10 people)

€ 28,50 p.p.

U can choose one menu for the entire group. Exceptions or changes possible upon request.

Menu 1:

- 2 basic dishes: Nasi goreng | Bami Goreng
- 3 meat dishes: Ayam Roedjak | Daging Smoor | Sambal Goreng Daging
- 2 vegetable dishes + 1 egg (spicy/mild): Sambal Goreng beans | Oerap
- Side dishes: sambal | seroendeng | shrimp crackers | 1 chicken skewer | sambal goreng tempe | gado-gado | atjar

Menu 2:

- 2 basic dishes: White rice | Bami goreng
- 3 meat dishes: Daging Bali | Daging Rendang | Ayam Asam Manis
- 2 vegetable dishes + 1 egg (spicy/mild): Sajoer Lodeh | Tahoe-Tempé Koning
- Side dishes: sambal | seroendeng | shrimp crackers | 1 chicken skewer | sambal goreng tempe | gado-gado | atjar

Dessert options Indonesian buffet

€ 4,00 p.p.

Choice of one of the following:

- Pisang Goreng
- 'Spekkoek' (layered cake)
- Tjendol

Satay buffet *

€ 22,50 p.p.

Chicken skewers (3 per person) | Prawn crackers | side dishes

Compact buffet

€ 17,50 p.p.

Pasta pesto with vegetables and chicken thigh

Vegetarian lasagne with sweet potato, vegetables, and mozzarella

This buffet can be expanded with a mini dessert, see the dessert supplement under the heading "desserts"

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BBQ with chef on board

BBQ 'Classic' (from 10 people)

€ 32,50 p.p.

- Chicken thigh satay with peanut sauce
- Grilled half corn cob with chili oil
- BBQ sausage
- Beef burger on a sesame bun, iceberg lettuce, pickled red onion and homemade burger sauce
- Two fresh salads
- Various sauces
- Freshly baked ciabatta with herb butter and aioli

BBQ 'Deluxe' with chef on board (from 10 people)

€ 39,50 p.p.

- Chicken thigh satay with peanut sauce
- Grilled half corn cob with chili oil
- Grilled salmon fillet with lemon and rosemary
- Steak of bavette
- Beef burger on a sesame bun, iceberg lettuce, pickled red onion and homemade burger sauce
- Two fresh salads
- Various sauces
- Freshly baked ciabatta with herb butter and aioli

BBQ 'Vegetarian' (from 10 people or in combination with above) € 32,50 p.p.

- Seitan satay with peanut sauce
- Grilled half corn cob with chili oil
- Sweet pointed pepper with Italian herbs
- Vegetarian burger on a sesame bun, iceberg lettuce, pickled red onion and sauce
- Two fresh salads
- Various sauces
- Freshly baked ciabatta with herb butter and aioli

BBQ 'Vegan' (from 10 people or in combination with above)

€ 35,00 p.p.

- Seitan satay with peanut sauce
- Grilled half corn cob with chili oil
- Grilled zucchini with garlic oil
- Grilled portobello with chimichurri
- Sweet pointed pepper with Italian herbs
- Two fresh salads
- Various sauces
- Freshly baked ciabatta with herb butter and spicy humus

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Pizza

Pizza – New York style*

€ 12,00 per pizza

- Mix of meat, fish, and vegetarian
- Upon request: Vegan or gluten free

Pizza – Italian style*

€ 16,00 per pizza

- Mix of meat, fish, and vegetarian
- Upon request: Vegan or gluten free

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Desserts

Supplement dessert at buffet (from 10 persons) € 4,75 p.p.

Choice of two of the items below for the entire group

- Strained yoghurt with strawberries
- Red velvet
- Tiramisu
- Forest fruit bavarois
- Chocoduo, brown and white chocolate mousse with crunch

Only possible in combination with the stew buffet, Italian buffet B, Mediterranean buffet B, Tapas buffet, vegetarian buffet and compact buffet.

Petit dessert * € 9,50 p.p.

Dessert served in a tumbler (can be eaten while standing). One item p.p and changing throughout the year, for example:

- Duo of chocolate with hazelnuts
- Classic tiramisu
- White chocolate mousse with traditional Dutch 'stroomwafel' cookie
- Cheesecake with forest fruit marmalade

Dessert buffet (from 10 people) € 14,50 p.p.

- Citrus yogurt dessert with red fruit
- White chocolate mousse with crumble
- Red-fruit cheesecake
- Fresh fruit salad with whipped cream
- Traditional tiramisu

Dutch cheese platter * € 15,00 p.p.

5 kinds of Dutch cheeses | fig bread | apple syrup | grapes | walnuts

Café gourmand € 8,50 p.p.

Unlimited coffee and tea (1 hour) with an assortment of delicacies

OTHER SWEETS

Pastry cake € 4,50 p.p.

A mix of different kinds of cake from one of the best pâtisseries in Amsterdam

An assortment of delicacies € 3,75 p.p.

(Wedding) cakes Upon request

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