

Nature unspoiled, Dutch landscapes at their best and boating without a care in the world, a stone's throw from Amsterdam

Fingerfood

Eel filet, 100 gram		€ 13,50
Oysters, Gillardeau No. 4 Normandië	each	€ 4,50
Charcuterie, 150 gram <i>Salame coppa di Parma Jamón Serrano</i>		€ 17,50
Pata Negra Iberico Bellota 80 gram		€ 19,50
Selection of 5 local cheeses		€ 17,00
Bread and butter		€ 4,50
Pretzels, nuts, olives		€ 3,50 p.p.

High Tea

High tea of the chef of Kaag Cruise € 27,50 p.p

Consisting of

- Scones with clotted cream and confiture
- Mini quiches assorti
- petit fours assorti
- Sandwich with salmon
- Sandwich with cucumber and cream cheese
- Strawberries
- Fruitsalad

Owner Theo Heere: +31 650 206 494

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The lunch and diner will be served by the top Restaurant Tante Kee. This restaurant is a member of the organisation: "les Jeunes Restaurateurs d'Europe with chef Raymond Reeb.



Menu Lunch

Smoked Salmon
or
Steak tartaar Aberdeen Angus

Corvina filet
or
Guinea-fowl

A choice of local cheese
or
Lemoncake

Price: 3 courses € 38,50

Menu Diner

Sea bass

Aspergus and Eel

Guinea fowl

Lamb
or
Corvina filet

A choice of local cheese

Strawberry and rhubarb

Prices: 4 courses € 52,50 * 5 courses € 62,50 * 6 courses € 72,50

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ANDRÉ KERSTENS BV
PARTNERS IN WIJN SINDS 1880

Champagne

Champagne Frerejean Freres Brut NV € 75,00
- 50% Chardonnay, 30% Pinot Noir, en 20% Pinot Mineur

Mousserend

Crémant de Bourgogne Blanc de Blancs Brut NV € 35,00

Paul Giraud Jus de Raisin Gazéifié (without alcohol) 2016 € 18,00

White wines

* Las Lunes Verdejo, Spanje 2017 € 22,00
- Verdejo, DO Rueda

Chibet Chardonnay, Languedoc 2017 € 22,00
IGP Pays d'Oc

Domaine Claude Lafond, Loire
Reuilly Blanc 'La Raie' 2016 € 29,00
- Sauvignon Blanc

Filipa Pato Branco, Portugal
Arinton / Bical 2017 € 29,50

Anne de Joyeuse, Languedoc
La Butiniere Chardonnay 2016 € 32,00

Domaine Tinel Blondelet Sancerre, Loire 2017 € 45,00
- Sauvignon Blanc

Domaine Patrick Javillier, Bourgogne
-Meursault 'Les Tillets' 2015 € 90,00
-Meursault 'les Clousots' 2014 € 115,00

Rosé wines

* Chibet Rosé, Languedoc
IGP Pays d'Oc 2017 € 22,00

Red wines

* Las Lunes Tinto, Spanje - <i>Tempranillo, VdT Castilla</i>	2015/16	€ 22,00
Chibet Merlot, Languedoc IGP Pays d'Oc	2017	€ 22,00
Domaine Andre Delorme, Bourgogne Mercurey	2016	€ 55,00
Chateau Loudenne Cru Bourgeois Bordeaux Médoc	2010	€ 55,00
Bodegas Loa Spes Rioja <i>100% Tempranillo</i>	2013	€ 60,00

Sweet wines

Domaine de Maubet Petit Manseng 75 cl	2015	€ 25,00
Chateau Loupiac – Gaudiet, Bordeaux 75 cl	2015	€ 29,00
37,5 cl	2015	€ 18,50

PORT

Van Zellers & Co VZ 10 years Old Tawny	NV	€ 50,00
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* house wines

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Other Drinks

Open bar standard wines, beer, softdrinks, juices € 15,00 (per person per hour)

Per glas

Huiswijn	€ 3,50
Koffie, Thee	€ 2,75
Coca Cola (regular en zero)	€ 2,75
Appelsap	€ 2,75
Jus d'orange (niet vers)	€ 2,75
Fanta	€ 2,75
Ice tea	€ 2,75
Sprite	€ 2,75
Bitter lemon	€ 2,75
Double Dutch Indian Tonic	€ 2,75
Bier (Heineken)	€ 3,00
Van Zellers & Co Port (Ruby)	€ 4,75
Martini, Sherry	€ 4,75
Mahon Xoriquer Gin	€ 5,00
Ferdinands Saar Dry Gin	€ 8,50

Per fles

Fles tafelwater Aqua Panna (0,75 cl)	€ 6,75
Fles tafelwater San Pelligrino (0,75 cl)	€ 6,75