

Running buffets

During a running buffet, a variety of smaller dishes will be served to your party. You and your guests are able to enjoy our cuisine, each other's company and a good glass of wine in a reception-style manner. Running buffets are served starting from 25 guests. Our chef Paul has composed several, which are listed below.

Running buffet 'Jacob Molenaar' 75 euro p.p.

Five small, seasonal dishes, served from September to November, 2024.

- Tuna tartare | Wakamé | Sesame
- Pumpkin soup | Celeriac | Pumpkin seed oil
- Oven-baked salmon | Tom Ka sauce
- Corn chicken rouleau | Mushrooms | Tarragon gravy
- Honey parfait | Mascarpone-pecan mousse | Nut crumble

Running buffet 'Cuisinier' 122,50 euro p.p.

Our exclusive running buffet. Consists of seven, delicious courses.

- Crab salad-red curry | Crispy prawn | Granny smith
- Veal steak tartare | Pata Negra ham | Truffle mayonnaise
- Bisque | Roasted bell pepper | Cognac cream
- Grilled sea bass | Mango-pepper chutney | Pernod syrup
- Tenderloin | Celeriac cream | Mushrooms | Red port sauce
- Variety of cheeses | Fig bread | Apple syrup
- Caramel cake | Dark chocolate mousse | Vanilla sauce

Running buffet 'du Chef' 60 euro p.p.

A vegetarian surprise menu that changes with the season, consists of five small dishes.

Running buffet 'Customized'

Further details and prices follow in consultation with the chef.

Please find the total price of your event in the reservation overview, all prices exclude VAT.

