

Food and drinks

in the Rode Hoed



rodehoed



Full-service

The Rode Hoed is a full-service event location with its own kitchen, where our head of Catering, together with four party managers, experienced and qualified chefs and a team of catering staff, ensures that our guests have everything they need.

They have been preparing and serving large dinners, business lunches, get-togethers and weddings for twenty-five years.

The chefs are trained in various disciplines and prepare dishes from around the world with great care and attention to detail.

For more information, contact:
+31 20 – 638 56 06 | [rodehoed.nl](mailto:info@rodehoed.nl)
info@rodehoed.nl
Keizersgracht 102 | 1015 CV Amsterdam

Catering

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The menus and dishes in this brochure are a selection of our extensive range of offerings. Prices do not include VAT or staff expenses. Ask our event makers about all the possibilities or have them put together a custom menu for you.

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Testimonials

'The 91st annual conference of the NVvR was a success thanks in part to the Rode Hoed. Our compliments for the excellent organisation, pleasant collaboration, continuous coordination throughout the day and fabulous catering.'

- Linda van den Bosch (NVvR - Dutch Association for the Judiciary)

'I was very glad that lunch was so upscale, not like the usual lunches I sometimes encounter on these occasions.'

- Lucy Purser (Abcam, International Biomedical organisation)

'The Rode Hoed stands out as an excellent venue. The team was welcoming and professional, they dealt with all our last minute changes very well and the food was excellent.'

- Miriam Neale (Bangladesh Accord)

Supplements

The Rode Hoed offers fabulous breakfast & brunch options that can be customised to suit the occasion.

Rode Hoed breakfast



€9.50

Assorted rolls: traditional bread, sourdough bread, country bread with sandwich toppings:

- New, mature & fully mature cheese
- Assorted meats
- Jams, chocolate sprinkles and honey

Croissants

Bowls of fresh fruit

Coffee, tea and fresh juices

Breakfast supplements



Muesli & Cruesli with yoghurt and fresh milk

+ 1.50

Blueberry muffins

€
+ 1.75

Brownies

+ 1.75

Pain au chocolat

+ 1.50

Boiled eggs

+ 1.00

Scrambled eggs with crispy bacon or salmon

+ 3.50

Lunch

The Rode Hoed offers various types of lunches, from delicious sandwiches and mouth-watering Southern European lunches to complete buffets.

Rode Hoed lunch



€13.50

- **Traditional bread, country bread and sourdough bread with various toppings**
- **Fresh fruit**
- **Unlimited coffee, tea, orange juice, milk and buttermilk**

The following is a small selection from our array of culinary delights. The complete range of offerings is available on request.

- **Swedish flatbread with smoked salmon, fresh cream cheese, dill, freshly ground black pepper and topped with a dash of lemon juice**
- **Pita bread with Raz Al Hanout herbs, roasted chicken with avocado and fresh lime mayonnaise**
- **BLT: mini club sandwich with bacon, lettuce and tomato and home-made herb mayonnaise**
- **Ciabatta with soft buffalo mozzarella from Tuscany topped with plum tomatoes, olive oil, fresh basil leaves and black pepper**
- **Hearty Norwegian sourdough bread with mature Dutch cheese, butterhead lettuce, fresh cucumber and basil sauce**

Lunch supplements

From fresh home-made dishes, fresh salads and home-made soups to hearty quiches and a 'genuine English Pie', an array of delightful supplements can be added to the Rode Hoed lunch.

Home-made soups



- **Tomato soup with basil and a dash of cream** + 2.50 €
- **French onion soup prepared au gratin and topped with croutons** + 2.50
- **Traditional Dutch vegetable soup made with Dutch winter vegetables** + 2.50
- **Creamy mustard soup with thinly sliced leek** + 2.50
- **Roasted tomato soup with coriander and Naan bread** + 2.50
- **Red lentil soup with ginger, chili pepper and a dash of sumac** + 2.50
- **Gazpacho: refreshing cold soup made from sweet pepper, cucumber and red onions, perfect for hot summer days** + 2.50

Salads



- **Thai noodle salad of young greens, radishes and bean sprouts with fresh, spicy lime, ginger and soy dressing** + 3.50 €
- **Caesar Salad made of romaine lettuce, tomato, red onions with Parmesan cheese, chicken and croutons** + 3.50
- **Fig salad with mild sheep's cheese, dried ham and basil served with a honey dressing** + 3.50
- **Buffalo mozzarella salad with fresh herbs and marinated sweet pointed pepper** + 3.50
- **Fennel salad with fresh feta cheese and pomegranate seeds** + 3.50
- **Couscous salad with tabbouleh dressing with cucumber, tomato, lemon, fresh herbs and a small chili pepper** + 3.50

Lunch supplements

From fresh home-made dishes, fresh salads and home-made soups to hearty quiches and a 'genuine English Pie', an array of delightful supplements can be added to the Rode Hoed lunch.

English pies



- **Steak Pie: beef simmered slowly in red wine with fresh mushrooms** + 4.50
- **Minced Lamb Pie: minced lamb fried in garlic with grilled aubergine** € + 4.50
- **Thai Chicken Pie: braised chicken fillet in delicious yellow Thai curry** + 4.50
- **African Bobotie Pie: spicy seasoned minced beef served with a delicious sweet chutney** + 4.50
- **Vegetarian Feta Spinach Pie: spinach braised in Greek feta cheese** + 4.50
- **Vegetarian Curry Lentil Pie: golden lentils in deliciously seasoned Indian curry** + 4.50
- **Vegetarian Sweet Potato Chèvre: sweet potato and carrot cooked in bouillon with goat cheese and walnuts** + 4.50

Quiches



- **Quiche Lorraine: made with eggs, cream, smoked bacon and Swiss cheese** + 4.00
- **Grilled vegetables: vegetarian quiche made with marinated courgette, aubergine and tomatoes** € + 4.00
- **Goat's cheese and spinach: made with marinated soft goat's cheese and tender spinach leaves** + 4.00
- **Fromage: made with full-flavoured Gruyère, sweet Emmenthaler and sharp Gorgonzola** + 4.00

Patisserie

Macarons, muffins, decorative cakes and old-fashioned apple pie: assorted culinary delicacies for enjoying with coffee or tea.

Sweets



- **Profiteroles covered in chocolate sauce** € 0.95
- **Apple caramel shortcakes filled with caramelised apple** € 1.40
- **Blueberry, double chocolate and vanilla muffins** € 1.95
- **Brownies: crispy on the outside and soft on the inside** € 1.95
- **Tropeziene: small creampuffs** € 1.75
- **Macarons: brightly coloured sweet French almond biscuits** € 1.55

Deluxe pastries



- FINGER CAKES** € 2.05€
 - **Small cakes that can be eaten with two fingers.**
- CLASSIC PETIT FOURS** € 2.95
 - **Layered cake: jam and pastry cream covered in marzipan**
- DELUXE PASTRIES** (Culinary works of art in assorted flavours) € 3.95
 - **Walnut chocolate cake with mousse and chocolate shards**
 - **Crème brûlée: almond cake with vanilla mousse and a layer of burnt sugar**
 - **White chocolate with forest fruit mousse and almond cake**
 - **Lemon merengue pie**
 - **Mini New York cheesecake**
 - **Freshly baked walnut brownie with caramel balsamic cream**
- LOGO** € 1.00
 - The pastries can feature your (company) logo if desired.

Patisserie

Macarons, muffins, decorative cakes and old-fashioned apple pie: assorted culinary delicacies for enjoying with coffee or tea.

Hand-made cakes



€3.65

- **Forest fruit: red forest berry mousse with white chocolate cream on an almond biscuit**
- **Lemon Merengue: Breton biscuit with lemon cremeux and Italian merengue**
- **New York cheesecake**
- **Grandma's apple pie topped with fresh cinnamon**
- **Carrot cake, delightfully sweet**
- **Strawberry cake with fresh strawberries and Swiss cream**

Each cake or pie has 12 slices. Prices shown are per slice.

High Tea

Sweet and savoury delicacies, assorted organic teas, fresh mint and delightfully fragrant coffee. No High Tea is complete without a glass of bubbly or refreshing white wine. You can customise your High Tea to suit your special occasion.

High Tea



€19.50

- **Fresh creampuffs with powdered sugar**
- **Assorted hand-made bonbons**
- **Mini muffins and dark chocolate brownies**
- **Mini pain au chocolat: light, flaky French chocolate pastries**
- **Scones: High Tea is not High Tea without these small cakes of Scottish origin, served with assorted jams, lemon curd and double clotted cream**
- **Assorted mini sandwiches and sandwich rolls filled with smoked salmon, sour cream and horseradish**
- **Middle Eastern chicken with avocado and lime mayonnaise**
- **Mature Reypenaer cheese, Serrano ham and ciboulette sauce**
- **Club sandwiches with layers of smoked chicken, bacon, lettuce and tomato**
- **Cream cheese with chives, semi-dried tomatoes and olives**



Appetizers

For get-togethers, parties or an afternoon pick-me-up. The Rode Hoed offers a broad range of appetizers and finger food. We have put together a special selection here. Feel free to inquire about our entire range of appetizers.

Table snacks



For 5 persons

€8.00

- Pull-apart bread with assorted tapenades
- Home-made bread cheese sticks
- Lucques olives
- Assorted nuts: cashews, pistachios and macadamias
- Large green olives

Assorted Amsterdam appetizers



For 2 persons

€7.50

- Van Dobben croquette balls served with spicy mustard
- Mini spring rolls served with sweet and spicy (chili) dipping sauce
- Mini croquettes from Kwekkeboom
- Cheese cubes and liverwurst with Amsterdam pickled onions
- Cheese sticks & cheese soufflés

Assorted deluxe appetizers



For 2 persons

€9.25

- Croquette balls filled with North Sea shrimp and served with Hennessy cognac mayonnaise
- Croquette balls filled with lobster and served with home-made lemon & lime mayonnaise
- Traditional croquette balls made from oyster mushrooms cultivated in coffee grounds served with Zaandam mustard
- Tiger prawns coated with crispy breadcrumbs and served with Japanese dipping sauce
- Mini Peking duck spring roll with hoisin sauce
- Japanese chicken satay marinated in sweet soya with sesame seeds

Appetizers

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Assorted appetizers



€9.50

- **Croque Salmon:** mini toasted sandwich with cream cheese, smoked salmon and chives
- **Tiger prawns** fried in rosemary garlic sauce served with lemon mayonnaise
- **Glasses** filled with North Sea shrimp on avocado mousse with purple shiso herb
- **Peking style crepes** filled with marinated chicken, carrots and fresh bean sprouts
- **Mini bapaos:** small steamed buns filled with stewed beef or chicken and served with chili sauce and plum sauce
- **Rye bread** with Old Amsterdam cheese and Groningen mustard
- **Bruschetta** with artichokes, Parmesan and cherry tomatoes

Assorted Asian appetizers



€10.50

- **Butterfly prawns** fried in batter and served with Japanese sesame dipping sauce
- **Duck spring rolls:** mini spring rolls filled with marinated duck and served with sweet plum sauce
- **Sushi rolls** with salmon, soya and spicy wasabi
- **Vegetarian sushi rolls** with avocado, cucumber and Japanese omelet
- **Glasses** filled with avocado mousse, tomato concasse, crab and purple shiso
- **Glasses** filled with wakame salad with Asian-style marinated crayfish and wasabi

Appetizers

Finger food are appetizers and small dishes that are enjoyed between the starter and dinner and can easily be eaten with fingers.

Finger food



€19.50

TRADITIONAL

- Creamy mustard soup served in a whiskey glass with crispy bacon and finely sliced leek
- Small salad of young greens with candied duck and raspberry vinaigrette
- Fried goat's cheese balls with honey apricot cream
- Port-marinated melon with Parma ham
- Smoked salmon canapé with rocket lettuce and horseradish crème fraîche
- Tender chicken on pasta with fresh basil Parmesan dressing
- Profiteroles with chocolate sauce and lemon cheesecake



ASIAN

- Asian salad with glass noodles and marinated beef strips and lime soya dressing
- Assorted sushi rolls with wasabi, soya and freshly grated ginger
- Tiger shrimp in tempura batter served with wasabi mayonnaise
- Coquille perfumed with sake, ginger and soy sauce, served with wakame
- Assorted Japanese, Thai and Vietnamese satay
- Lime and lemon sorbet with pieces of fresh mango

Buffets

Dinner or lunch served in buffet form, perfect for conferences, parties and other occasions. In this informal setting, guests can network or socialise while enjoying their meal.

Mediterranean buffet



€28.50

- **Ciabattas with aioli & tapenade**
- **Assorted Spanish and Italian olives**
- **Dried Italian sausages**
- **Salad with pomodori tomatoes, mozzarella di bufala campana, olive oil and basil**
- **Green salad with artichokes, pine nuts and marinated mushrooms**
- **Pasta salad with home-made basil pesto, rocket salad and semi-dried tomatoes**
- **Albóndigas: Spanish meatballs in spicy tomato sauce**
- **Tuscany beef braised in red wine with fresh rosemary**
- **Peeled prawns fried in garlic oil**
- **Grilled courgettes with vine tomatoes**
- **Fragrant basmati rice**

DESSERT

- **Home-made tiramisu**
- **Panna Cotta with forest fruit compote**

Buffets

Want to put together a buffet with all your favourite dishes? The possibilities are virtually endless.

Middle Eastern buffet



€30.50

- **Pide and pita bread with home-made tahini sauce, humus and çaçik**
- **Couscous tabbouleh salad with cucumber, tomato, red onion and harissa**
- **Fennel salad with creamy feta, fresh tarragon and pomegranate seeds**
- **Salad with broad beans, red onion and a refreshing preserved lemon dressing**
- **Cucumber salad with chili peppers**
- **Roasted aubergines with saffron and basil**
- **Sweet potato gratin with fresh cream**
- **'Dirty' rice: rice with green lentils, fresh herbs and garlic**
- **Beef kebab: skewers with spicy seasoned beef, served with a tomato and pimentón sauce**
- **Roasted lemon chicken: chicken legs in seasoned marinade with lemon and fresh sumac**
- **Oven-baked fillet of salmon with sweet pepper salsa**
- **Tiger shrimp prepared in pastis with olives and beefsteak tomatoes**

DESSERT

- **Small chocolate cakes filled with melted chocolate**
- **Pistachio baklava: sweet honey pastry with pistachio nuts**
- **Curd with honey, fresh lime and caramelised pecan nuts**

Buffets

The buffet dishes are also excellent as a served multi-course dinner.

French buffet



€38.00

- **Salade Niçoise: salad with tuna steak, anchovies, eggs and French beans**
- **Forest mushrooms marinated in garlic and wine**
- **Tiger prawns fried in garlic olive oil**
- **Venus shells simmered in white wine with garlic, parsley and chili pepper**
- **Coq au vin: classic dish made with chicken stewed in red wine with herbs de Provence**
- **Boeuf Bourguignon: beef stewed in red burgundy and garlic**
- **Oven-roasted bass with pastis and fennel sauce**
- **Roasted artichokes with garlic and lemon**
- **Roseval potatoes with rosemary and garlic**
- **White rice**

DESSERT

- **Cheese platter with assorted French cheeses and nut bread, grapes and walnuts**
- **Profiteroles covered in chocolate sauce**
- **Tarte au citron with meringue**
- **Crème brûlée**

Dinner with table service

The Rode Hoed offers a range of dining options. Dinner can be served in a gala set-up, at beautifully laid round dining tables, or at long tables for that Italian 'family feeling'.

2-course dinner from €23.50 | 3-course dinner from €28.50 | 4-course dinner from €34.50

The following dishes are just a small selection from our extensive array of culinary delights. * Some of the items are subject to a small surcharge.

Starters



- **Caesar salad of romaine lettuce with Parmesan cheese, croutons and a dressing of lemon, Parmesan cheese, garlic and Worcestershire sauce**
- **Salad of rocket lettuce and curly endive with marinated crayfish, cherry tomatoes and sweet basil**
- **Crab cakes: home-made from Chilean crab and fresh tartar sauce**
- **Tiger prawns Piri Piri style: large prawns in a spicy sauce of garlic and hot pepper**
**This dish is subject to a €2 surcharge in addition to the menu price*
- **Vitello tonnato: roast veal poached with fine herbs and served with tuna mayonnaise and capers**
**This dish is subject to a €2 surcharge in addition to the menu price*
- **Bulghur salad with Middle Eastern spiced lamb and a sauce of grilled cherry tomatoes**
**This dish is subject to a €2,50 surcharge in addition to the menu price*

Second starters



- **Vodka-marinated salmon with soy cream and wasabi**
- **Coquille perfumed with sake and soy sauce, served on a bed of seaweed salad**
- **Smoked salmon garnished with lemon, capers and sweet red onion**
- **Earthy salad of Chioggia beet, red beet, yellow beet and a light goat's cheese**
- **Fig salad with mild sheep's cheese, dried ham and basil served with a honey dressing**
- **Fettuccine with a sauce of spicy Italian sausages, tomato, pancetta and a dash of hot pepper**
- **Carpaccio in classic style with lemon juice, Parmesan cheese and black pepper**

**These dishes may also be served as the starter if you opt for a 2-course or 3-course menu*

Main dishes



- **Ravioli stuffed with spinach and ricotta served with Grana Reggiano cheese and sage butter**
- **Zalm Tati (Middle Eastern marinated) with preserved lemon on couscous with tabouleh dressing**
- **Papillote of fresh fillet of trout stewed in cream, leek, garlic and herbs de Provence served with small new potatoes**
- **Slowly cooked veal roast stuffed with green herbs**
- **Fillet of bass with a Noilly Prat sauce served with fennel and creamy mashed potatoes**
**This dish is subject to a €2.50 surcharge in addition to the menu price*
- **Fillet of lamb served with ratatouille, chickpea purée, harissa and Naan bread**
**This dish is subject to a €3.50 surcharge in addition to the menu price*
- **Sautéed veal escalope served with a gravy made from forest mushrooms, green asparagus and oven-roasted pumpkin**
**This dish is subject to a €5.00 surcharge in addition to the menu price*

Desserts



- **Baklava: Turkish honey pastry served with orange cream**
- **Tutti frutti: dried fruits with star anise and slightly sweetened crème fraîche**
- **Tiramisu fragole: variation on the classic Italian dessert, with mascarpone and strawberry liqueur**
- **Lemon Cheesecake: small cheese cake with red fruit**
- **Crepes with soft mascarpone, chocolate and orange sauce**
- **Creampuffs with chocolate sauce, 'Cappuccino cup' of dark chocolate mousse and fresh strawberries**
**This dish is subject to a €1.50 surcharge in addition to the menu price*

Served with coffee and tea



- **Chocolate-dipped candied orange sticks**
- **Chocolate balls**
- **Hand-made bonbons**

Walking dinner

At the Rode Hoed, walking dinners are dinners where delicious dishes are served in several courses, so guests can network or socialise in a relaxing setting while enjoying their meal.



€49.50

First course

- **Double strength tomato consommé with beefsteak tomato and shredded fennel**

Second course

- **Cold Alaskan King Crab served with home-made lemon mayonnaise**

Third course

- **Bulgur salad with spiced lamb and a sauce of grilled cherry tomatoes**

Fourth course

- **Carved beef tenderloin with a creamy morel sauce, served with wild spinach and roasted pumpkin**

Fifth course

- **Papillot of fresh fillet of trout simmered in cream, leek, garlic and herbs de Provence and served with small, new potatoes**

Sixth course

- **Creampuffs with chocolate sauce, 'Cappuccino cup' of dark chocolate mousse and fresh strawberries**

More menus?

We would be happy to put together a custom menu together with you.



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Keizersgracht 102 | 1015 CV Amsterdam
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bookings@rodehoed.nl | rodehoed.nl

design: PuurElise.nl