



THE NATIONAL MARITIME MUSEUM'S CATERING SERVICE

When you use our beautiful location for the event or dinner of a lifetime, we'd like to offer our tempting and responsible catering service.



EXAMPLES OF OUR COOKING METHODS

Ceviche

A preparation method mainly used for fish, where the food is cooked in a sour liquid, mostly lime or lemon juice. When done, further cooking is stopped by adding oil to the mix.

Charred leek

Charring is a very trendy cooking method, although it's actually a very old technique. In older days, after all, it was the only option. Here we carefully blacken the leek until the outer layer is carbonized. The outer part is now inedible, but the inner part has been cooked by the heat. The taste is considerably enhanced by this process and can be compared with a barbecue or grill taste, yet slightly stronger.

Potato mousseline

Mousseline stands for soft as silk. With this preparation, the potato is mashed slightly more than usual and instead of mixing it with only milk and butter, a fair amount of cream is added as well. The mashed potatoes are therefore silkier and have a richer flavour.

Smoked mayonnaise

Smoking mayonnaise itself might be quite hard, but it can be done with the oils of which it is made. And thus we smoke, cool, and filter our sunflower oil before we use it to make mayonnaise. This results in a warmer and smokier taste.

'Limited edition'

Why do we say tempting? No one better than our chef, Ralph Dahlhaus can explain: "Because our menus are both leading and accessible, but the most striking fact is that we mainly use the best seasonal and regional products. Therefore almost everything on the menu is a 'limited edition' dish."

Most of the ingredients used by our chef are available only several months a year. We use them to prepare dishes that you won't easily find on the menus of other caterers and we renew our menu each month.

To give an example: in January, you can enjoy a starter of rare-roasted wood pigeon breast with a salad of chicory, purslane and blueberry, and a main course of haddock fried on the skin, roasted leek, mashed potatoes and lemon beurre blanc. And for a finish that's just as delicious, have a dessert of walnut-and-elderflower cake with elderberry compote, curd and sweet-scented bedstraw.

And that's only one of the four menus you can choose from (including a vegetarian menu).

Uniquely arranged menus, renewed each month again, prepared with a passion for food and the right approach on how to combine these ingredients into an exciting meal. All to enable you to offer your guests not only the museum's beautiful setting, but also a culinary experience to remember. Never overstated, but always honest and accessible.

Ambitious chef and pastry chef

Ralph Dahlhaus enjoys inventing and putting together the menus. "I personally test each product before I order them and work with a fiery passion at the stoves," which only makes the catering at The National Maritime Museum even more unique. And we have a second enthusiast with a culinary obsession, who works as our pastry chef! Dario Korver makes the most delicious desserts, while he also bakes lovely carrot cakes, speculaas biscuits and brownies to help you through long and intensive meetings...

Contact

Please contact our events department for more information on our catering service.

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