



*"Where
good and fair
food & drinks
taste even
better."*

This banqueting folder provides a number of suggestions for drinks, lunch and dinner.

But our chef would love to advise you with catering for your special wishes. The kitchen of De Nieuwe Liefde accounts for the seasons, as its cuisine is then at its best, most delicious and sustainable.

We use exclusively fresh and, where possible, organic ingredients. We prepare almost everything ourselves with passion and enthusiasm in our professional fully-outfitted kitchen.



Our bread comes from Carl Siegert's organic bakery. The salmon is purchased from Frank's Smoke House and our game comes from Pieter van Meel, the famous poulterer.

Our organic juices come from Schulp, pure natural juice without any additives and possessing the EKO quality mark. Locally grown and originating principally from Dutch orchards.

BEVERAGES & SNACKS

Coffee, tea, water & sweets € 2.75 p.p
With cordial deluxe moment € 1.25 p.p

Coffee, tea, water, standard lunch buffet € 22.50 p.p
With cordial deluxe whole day € 4.00 p.p

Conference package € 29.75 p.p

Welcome, morning- and afternoon-break with coffee, tea & water, standard lunch buffet, gathering with drinks (1 hour) & Dutch snacks

Drinks

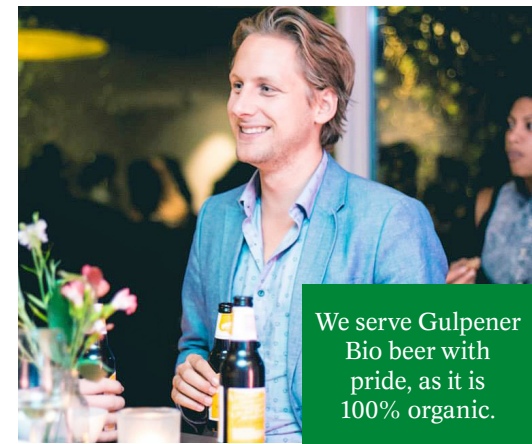
Drinks, 1 hour (beer, wine, soft drinks) € 7.25 p.p
Drinks, 1.5 hours (beer, wine, soft drinks) € 10.75 p.p
Drinks with party, from € 17.50 p.p
Drinks with buffet/dinner, from € 10.75 p.p

Snacks

Dutch snacks € 3.25 p.p
» *Luxurious mixed nuts, cheese, ox sausage*
Luxurious snacks € 4.75 p.p
» *Luxurious mixed nuts, olives, organic bitterballen (a type of croquette), goat cheese medaillons*

Your coffee is served with something sweet and sincere: Tony's Choclonely minis are delicious and Fair Trade.

Did you know that De Nieuwe Liefde only serves Fair Trade coffee and tea? We use Lavazza's Super Gusto bean for both our percolated coffee and luxury coffees. It has a rich full flavour with a spicy aftertaste and is fully UTZ-certified. Our tea comes from the English Tea Shop, is Fair Trade and is wholly organically grown and processed.



We serve Gulpener Bio beer with pride, as it is 100% organic.



Sweets with coffee and tea break

Beignets met red fruit, brownie, Dutch cookie or mini-muffin

€ 2,00 each

Afternoon snack

Quiche with seasonal stuffing, frittata or drinksoup

€ 2,50 each

Workday meetingpackage (9.00-18.00hrs)

Inclusive fairtrade coffee and tea, Lunch buffet,
Room rent, personnel and standard AV-package of the room

€ 85,00 p.p. (8-15 persons)

€ 79,50 p.p. (16-25 persons)

€ 75,00 p.p. (26-40 persons)

LUNCH

Standard lunch buffet

€ 12.50

This season's fresh fruit, organic juice, dairy produce, coffee/tea and a choice of luxury bread rolls (brown, white; vegetarian, meat, fish) such as:

- » Mature cheese with sun-dried tomatoes, humus, crispy lettuce
- » Organic egg salad with grilled paprika, chives, salad rocket
- » Abdij ham with a touch of apple spread, gherkin pickle, Lollo Rosso lettuce
- » Roast beef with remoulade, red onion rings, lamb's lettuce
- » Smoked trout with shredded carrots, spicy horseradish cream, mixed salad

Luxurious lunch buffet

€ 17.50

In addition to a choice of bread rolls, this season's fresh fruit and drinks (see left), this buffet also comprises one soup drink of choice and one salad of choice. For larger groups, we serve two soups and two salads of choice, for instance:

- » Courgette soup with Zaanse mustard, a wisp of cream
- » Tomato soup with fresh Italian herbs, dot ricotta
- » Cream soup with asparagus (winter: scorzonera), paprika coulis, parsley
- » Lamb's lettuce with crayfish, yellow paprika, pumpkin seeds, passion fruit yoghurt dressing
- » Green salad with egg, tomatoes, onion rings, roasted hazelnuts, truffle dressing
- » Salad rocket mix with lamb gammon, capers, pine nuts, raspberry vinaigrette



We serve organic house wines from the Sicilian winery of Feudo di Santa Tresa, a sultry wine with very ripe fruit. The organic EU certification that this winery has is special. Besides being an honest organic wine, the label is made from recycled paper, the ink is biodegradable and even the boxes and the glass are made from recycled material.



WALKING DINNER

Walking dinner € 29.50 **'Something for everyone'**

- » Assortment of crostini (such as smoked halibut, serrano ham, walnuts, paprika)
- » Amuses: roll of serrano ham with manchego, salad rocket, spit of gamba prawns with cherry tomatoes, soft aioli, organic egg filled with Roquefort and crispy beetroot
- » Pasta with polpetti (Italian meatballs), vegetables, roasted almonds, basil oil with complementary Mediterranean salad (incl. salad rocket, mozzarella, preserved Tasty Tom tomatoes)
- » Small pasty with a saffron fish ragout with light vegetables and cress with complementary Julienne salad of carrots, celery and parsley
- » Baked organic chicken legs with Cajun vegetables with complementary coleslaw with raisons and smoked almonds
- » Brownie with topping of white chocolate, fresh bavaois, almond tart with mascarpone



All prices are per person, excluding VAT, personnel costs and costs of any special requests.

Walking Dinner € 36.50 **'Fancy Food'**

- » Assortment of crostini (such as smoked halibut, serrano ham, walnuts, paprika)
- » Three amuses: frittata of black spaghetti with cherry tomatoes & broccoli, Petit Tosti of nut loaf with goat cheese, pricker of smoked duck's breast with blanched celery & apple caper
- » Bisque of Dutch shrimp with curry head & chives garland
- » Coquille St. Jacques in the shell, with risotto nero, preserved Tasty Tom tomatoes, fennel & chervil
- » Salad with leek, spring onions with raspberry vinaigrette
- » Sliced tenderloin with sauce of marsala, porcini, truffle salsa, served with seed potatoes in Valderrama olive oil & parsley and roasted yellow, red & orange paprika
- » Salad of spinach leaf, mizuma, broccoli rosettes, farmhouse egg mimosa, with balsamic dressing
- » Pudding of Greek yoghurt, with wildflower honey & walnuts, bicchiere (small glass) di tiramisu classico, pricklers with fresh fruit & mint, merengue with passion fruit, mascarpone & Amarena



Earth
Our water is sustainable water:
100% of the net profit is invested in water projects for clean drinking water all over the world.

SIT DOWN DINNER

Carl Siegert organic Qnip-bread and Tricolore dips de la Méditerranée are served with all buffets and dinners.

Modern classical dinner € 29.50 **(3 courses)**

- » Haddock from the oven herb crusted with gremolata on leek and carrot stewed in white wine and spaghetti nero
- » Onglet (hanger) steak, with spicy sauce of scorched paprika, apple capers with roasted seasonal vegetables in basil oil and fruit purée of the season (apple, quince, pineapple)
- » Chocolate mousse with raspberry coulis, advocaat drops, edible flowers, roasted almonds

Grand Diner € 36.50 **(4 courses)**

- » Fragrant 'en papillotte' package from the sea: white fish and Dutch shrimp with orange, fennel and saffron
- » Cauliflower cream soup with serrano ham, chervil and leek shoots
- » Dutch lamb tenderloin with béarnaise sauce, puree of celery and garlic, asparagus (winter: scorzonera) and fruit purée of the season
- » Grand dessert: chocolate mousse, walnut pastry, profiteroles, fresh small fruit, coulis of kiwi, Limoncello Granita