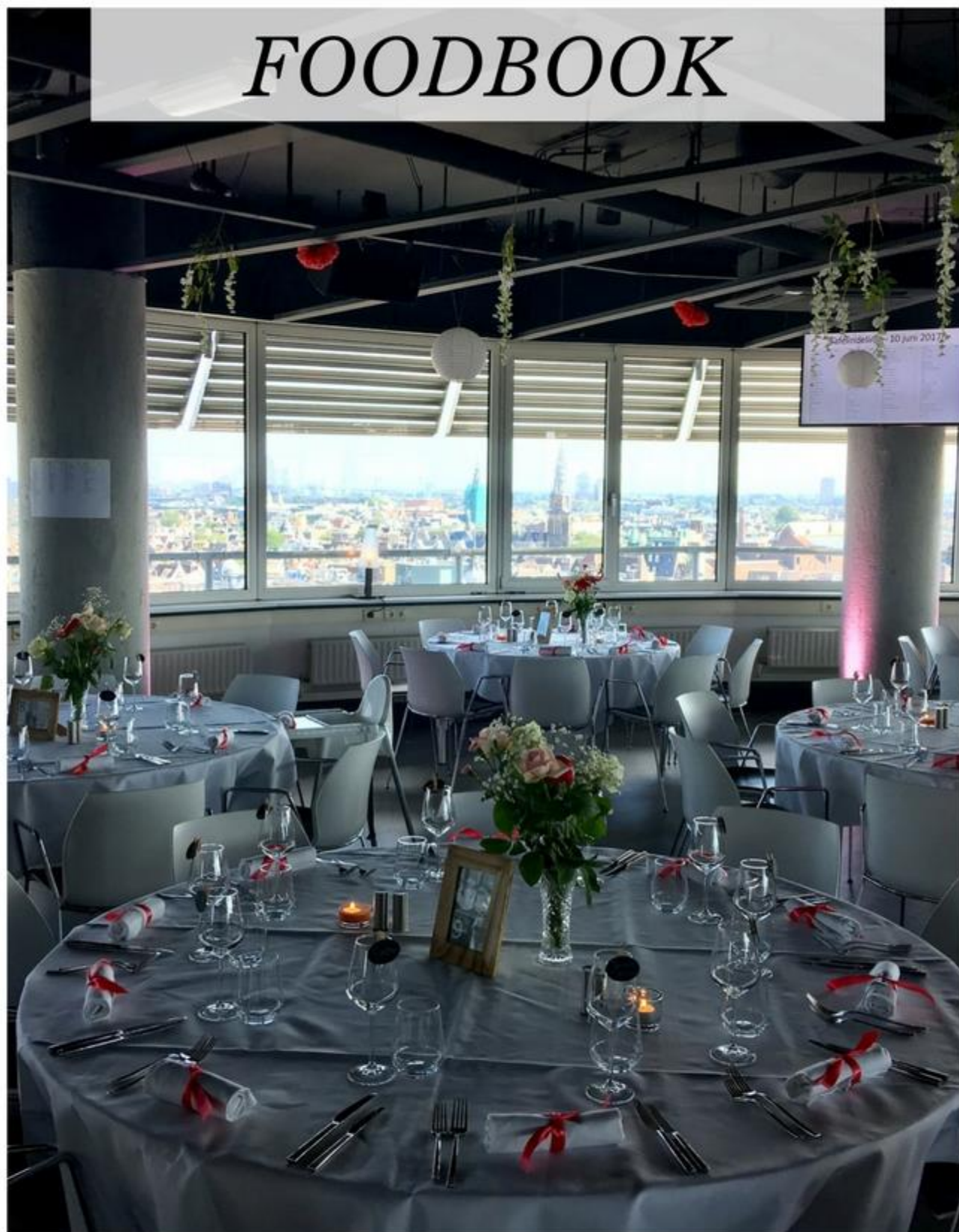


FOODBOOK



LEVEL ELEVEN AMSTERDAM

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Content

To make your stay at Level Eleven even more succesful, you have a choice of different dining options. Within all dining options there are multiple opportunities to choose from.

Course Dinner

Design your own menu! For a course dinner you have the choice to design a 2, 3, 4, or 5 course dinner from our menu.

Buffet

Level Eleven offers two styles of buffets. Within both styles two options are available to choose from. Would you like to have a specialized buffet to your own wishes? Please contacts us to discuss the possibilities.

Walking Dinner

A more active way to serve dinner. Several small dishes will be served per course. The guests are able to eat standing or next to bar tables. Perfect after a long day sitting at a congres or meeting.

Food Stands

Food stand can be seen as a buffet, only devided in three little stands. Every foodstand serves an own course, starters – main courses – desserts. All dishes within the food stands have a common theme. We offer three different themes.

Course Dinner

Design your own menu! For a course dinner you have the choice to design a 2, 3, 4, or 5 course dinner. You can choose all dishes from the next pages. The price per person will be calculated by adding the prices of the separated dishes together.



The little lines

** Level Eleven would like to receive the final menu choice one week in advance, as well as the number of guests.*

*** Till 50 guests you can compose a menu consisting of a maximum of two different starters, two main courses and two desserts. Above 50 guests, one fixed menu must be chosen. Allergies and vegetarians are taken into account.*

**** if your guests have the option to choose between two separate dishes, Level Eleven will work with tags with the chosen dishes or the name of the guest written down. You have the option to make those tags yourself, otherwise we will arrange the tags for a price of € 1,25 per person..*

***** A sit-down dinner is possible from 30 guests until a maximum of 150 guests.*

Starters

All starters are served with French bread, butter, olive oil and aioli

1. Anti pasti, a variety of Italian ham, pickled grilled vegetables, olives and Italian cheese - € 11,25
2. Beef carpaccio, served with salad, sundried tomatoes, Old Amsterdam cheese and balsamic dressing - € 10,00
3. Lamb ham with grilled green asparagus and olive cream - € 10,25
4. Sashimi of fillet of beef, served with sushi rice, sweet 'n sour cucumber and a sesame crisp - € 12,25
5. "Vitello tonato", thin sliced braised veal with tuna mayonnaise - € 10,50
6. Salad of grilled gamba 's and wasabi mayonnaise - € 11,25
7. Classic Caesar salad with anchovy, Parmesan cheese and Ceasar dressing - € 9,50
8. Minced yellow root with a cream of goat cheese - € 9,25
9. Salad of "forgotten" vegetables with a spinach pesto and old "Beemster" cheese - € 9,25
10. Three kinds of sushi with soysauce, crispy rettich and wasabi - € 12,50

Soups

1. Clear soup of beef, served with grilled mushrooms and fresh herbs - € 6,50
2. Pumpkinsoup - € 6,95
3. Ramensoup with noodles, roasted chicken, springonion and egg - € 6,75
4. Tom ka kai with coconut, lemongrass, chili pepers, lime and coriander - € 6,75

In between

1. Fried scallop with a truffle risotto and rocketleaf salad - € 8,50
2. Roasted tenderloin with a warm dressing of celleriac, truffle and parsley - € 12,50
3. Bejing duck on top of egg-noodles poured with a powerful bouillon of ceylontea - € 12,50

Main dishes

All main dishes are accompanied by a suitable vegetable- and potato- or pasta garnish

1. Stuffed quail, oven baked, with sun dried tomatoes and basil sauce - € 23,50
2. Guinea fowl with a cream of pumpkin and chicory "tarte tatin" - € 24,50
3. Tenderloin steak with red onion compote and rosemary sauce - € 29,50
4. Fried duck breast served with a pumpkin pie, grilled green asparagus and a puree of potato from the oven - € 26,50
5. Brill with a cream of green peas, fried purple carrots and a roseval potato pie - € 27,50
6. Fried monkfish medaillons with a lemon- and shrimp sauce - € 25,00
7. Fried cod served with plum tomato chutney, broccoli flan and gnocchi - € 27,50
8. Cod from the oven marinated in oriental spices and sesame served on fried mini paksoy and rice cakes - € 26,50
9. Stuffed sweet onion "Soubise", served with truffle risotto and fried mushrooms - € 25,50
10. Three sorts of beetroot, prepared in three different ways, with a flan of Dutch goat cheese and roasted almonds - € 21,50

Desserts

1. Combination of white and dark chocolate mousse with a red fruit sauce - € 6,50
2. "Chocolat", icecream, mousse and a homemade brownie - € 7,25
3. Cake of raspberry bavaois with almonds and a thick sauce made of passionfruit - € 7,25
4. Red forest fruits, served with homemade mint sherbet, Oreo crumble and violets (seasonal dish) - € 9,00
5. Grand dessert; a combination of small sweet desserts - € 11,50
6. Cheese board, a variety of cheese with rye bread - € 10,50

Buffet

Level Eleven offers two styles of buffets: Make Your Own & Classic Buffet. For both styles you can choose of two opportunities. Would you like to have a specialized buffet to your own wishes? Please contacts us to discuss the possibilities.



The little lines

** Level Eleven would like to receive the final menu choice one week in advance, as well as the number of guests.*

*** You are able to choose a Make Your Own buffet from a minimum of 50 to a maximum of 250 guests.*

**** You are able to choose a Classic Buffet from a minimum of 30 to a maximum of 250 guests.*

***** Would you like an employee standing at the buffet to help out your guests? This is possible, the supplement in price needs to be discussed depending on the number of guests.*

Bienvenidos a México – € 21,50 per person

Create your own...

Burrito`s	Taco`s	Tortilla`s
Tortilla wraps	Taco Shell`s	Tortilla chips
Spicy chicken	Beef stew	Chili con carne
Tomato salsa	Guacamole	Sour cream
Kidney beans	Coriander	Cheese
Corn	Red onions	Cucumber
Lettuce	Red and/ or green peppers	Pumpkin

Streetfood - € 21,50 per person

Create your own...

Falafel	Hamburger	Hotdogs
Pita (flat bread)	Hamburger buns	White buns
Carrot	Tomato	Sauer kraut
Cucumber	Onion rings	Red cabbage
Red onion	Lettuce	Gurkins
Lettuce	Bacon	Mustard
Garlic sauce	Ketchup	Curry sauce

High Level - € 37,50 per person

Starters

Smoked salmon with rocket leafs and curry
Mackerel with lemon and apple
Carpaccio with pecorino cheese and capers
chicken with apple and lettuce

Homemade tomato soup with basil oil (V)
Moroccan couscous with grilled vegetables (V)
Greek salad with onion, tomato, tuna and egg (V)

“Oer” bread, traditional prepared bread, in different variety, rich of flavor and crust relish
“Breekbrood”, one bread baked in portioned sizes
Herb butter, aioli and 2 sorts of tapenade (olive relish)

Main course

Chicken thigh fillets roasted in the oven with lemon, parsley and garlic
Beef stew with red wine and rice
Tilapia fillet with zucchini, olives and tomato
Ravioli filled with cheese in a tomato/ basil sauce (V)
Ratatouille; Stir fried vegetables with herbs from the Provence region (V)
Oven baked “Rozeval” potatoes with rosemary and garlic (V)

Dessert

Homemade tiramisu
“Torta Caprese”, Italian cake
Crepes “suzette”
Seasonal fresh fruit salad with Italian sherbet ice cream

Diamonds are Forever - € 43,50 per person

Starters

Salad with smoked salmon, mackerel, sea food and shrimps
Italian ham from the Serrano region with water melon and mint
Homemade roast beef with salad Waldorf salad
Smoked chicken with apple and lettuce

Homemade tomato soup with basil oil (V)
Moroccan couscous with grilled vegetables (V)
Salad of mozzarella cheese and basil (V)

“Oer” bread, traditional prepared bread, in different variety, rich of flavor and crust relish
“Breekbrood”, one bread baked in portioned sizes
Herb butter, aioli and 2 sorts of tapenade (olive relish)

Main courses

Coq au vin; chicken stew prepared in red wine sauce
Fried pieces of steak from beef with truffle sauce
Conserving jars filled with bouillabaisse, French fish stew
Oven baked cod with mustard, parsley and breadcrumbs
Melanzane; a vegetable lasagna with eggplant and mozzarella (V)

Ratatouille; stir fried vegetables with herbs from the Provence region (V)
Oven baked “Rozeval” potatoes with rosemary and garlic (V)

Desserts

Homemade tiramisu
Panna cotta with compote of oranges
Crepes “suzette”
“Poire Belle Helène”, chocolate mousse with poached pear and almonds
Seasonal fresh fruit salad with Italian sherbet ice cream

Walking Dinner

A walking dinner consists of several small dishes served per course.

The little lines

** Level Eleven would like to receive the final menu choice one week in advance, as well as the number of guests.*

*** Ofcourse we will take allergies and vegetarians into account. These need to be indicated one week in advance.*

**** Walking dinner is served from 30 guests, with a maximum capacity of 200 guests*

Amsterdam CS - € 44,50 per person

1st course

Beef carpaccio with Old Amsterdam cheese, pine kernel and chives

2nd course

Sashimi of tuna with soy sauce and sushi with smoked salmon

3rd course

Creamy soup of leak with crispy baked ham from the Parma region

4th course

Pork tenderloin wrapped in potato with rosemary sauce

5th course

Mini beefburger prepared with truffle topped with peccorino, grilled tomato and rocket mayonaise

6th course

Cheese platter

or

Tiramisu

or

A cone with ice cream

High Level - € 49,50 per person

1st course

Bonbon of slowcooked veal

2nd course

Slowcooked veal with tuna cream and fresh Albacore tuna

3rd course

Lobster soup topped with saffron

4th course

Croquette of salmon with lemon dip and seaweed

5th course

Ratatouille and beef stew with truffle- gravy, served in a little preserving jar

6th course

Ravioli filled with mushrooms and served with a foam-like tomato sauce

7th course

Mousse of Brie, dates and a thick ruby port sauce

8th course

Panna-cotta pudding of oranges

Diamonds are Forever - € 59,50 per person

1st course

Sashimi of cod, served with fennel sweet 'n sour

2nd course

Minced veal with garnish and quell egg

3rd course

Shooterglass filled with plum tomato and basil cream

4th course

Grilled scallop with sweet 'n sour cucumber and salmon caviar

5th course

Fillet of beef served with chutney á la Provence and crispy olives

6th course

Cod with sauerkraut foam and pancetta

7th course

Chocolate bonbon in a champagne mouse served with raspberry's

8th course

Granité of tangerines

Foodstands

When choosing foodstands your guests can walk around across three different foodstands.

These three foodstand can be seen as three little buffets. At every foodstand a different course can be found in the form of small bites. You are able to choose from three different arrangements: European, Oriental & Classic.

The little lines

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**** Walking dinner is served from 30 guests, with a maximum capacity of 200 guests*

European € 38,50

Italian

Various sausages and ham varieties

Cheeses (2 types)

Grilled Italian vegetables

Bruchetta with vine tomato & basil

Holland

Dutch stew with seasonal vegetables

Skewer of smoked sausage

Vegetable snack

Hachè from bovine s

Delicious potato mash

Cod from the oven with mustard and parsley

Old Dutch forgotten vegetables from the oven

France

Tarte tatin

Creme brulee

Crepe Suzette

Vanilla ice cream in a cone

Oriental € 42,50

Sushi

Sushi (2 types)

Dimsum (2 species)

Yakatori

Sweet and sour cucumber salad with seaweed and mango

Noodle soup with shitake and spring onion

Grilled & Fried

Fish cakes with light soya-dip

Grilled streaky bacon with mihoen and stir-fry vegetables

Spicy chicken drumsticks

Spring rolls with vegetables

Chicken rice with bok choy and sesame

Sweets

Coconut / banana cake

Layered cake

Ice cream

Fruit Salad

Matarashi Dango with caramel (rice dessert)

Classic €37,50

Cold but Chique

Carpaccio with garni
lamb's lettuce with smoked soft-cooked salmon and green herb yoghurt
Fresh salad including cucumber, radish, carrot, vine tomato with dressing,
Parma ham with melon

Warm and Elegant

Stew of veal with mushrooms
Seasonal vegetables
Tilapia rolls in a dill sauce
Potatoes Out Of The Oven
Vegetable balls in tomato sauce
Mini-burger with pickle, tomato, cheddar (also vegetarian option)

Sweet and Soft

Tiramisu,
Heavenly mud (chocolate mousse with crisps)
Plate cake with peach
Ice cream (2 types)



EXCEEDS EXPECTATIONS!

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