

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,- p.p.

Five small, seasonal dishes, served from September 1st to November 30th, 2022.

- Octopus | Red bell pepper salad | Balsamic vinegar
- Creamy porcini soup | Duxelle | Beech nut cress
- Ragout of Mussels | Prawn toast | Curry foam
- Veal cheek and sweetbreads | Celeriac cream | Foyot sauce
- Mango panna cotta | Passion fruit | White chocolate mousse

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

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

- Scallop Ceviche | Crab Salad | Granny Smith | Red Curry
- Veal Steak Tartare | Pata Negra Ham | Piccalilli
- Bouillabaisse | Mussels | Celery
- Grilled seabass | Lobster mousseline | Choron sauce
- Beef tenderloin | Celeriac cream | Truffle
- Variety of cheeses | Fig bread | Apple syrup
- Chocolate cake | Seasonal fruit | Vanilla sauce

Running buffet 'du Chef' 60,- p.p.

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

Running buffet 'custom'

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.



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