# 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 euro p.p.

Five small, seasonal dishes, served from December 2025 to February 2026.

- Gravad Lax | Brandade | Red Beet Salad
- Mustard Soup | Roasted Jerusalem Artichoke | Sage Cream
- Roast Pork Belly | White Bean Cassoulet | Provençal Tomato Sauce
- Duck Breast | Confit de Canard | Stroganoff | Macadamia
- Chocolate Cheesecake | Caramel Sauce | Peanut Crumble

## Running buffet 'Cuisinier'

122,50 euro p.p.

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

- Steak tartare | Cornichons | Soft-cooked egg yolk | Sriracha mayonnaise
- Tuna tataki | Ponzu dressing | Wakame
- Potato-chervil soup | Chicory | Truffle
- Crispy prawn | Fennel salad | Lobster sauce
- Grilled veal tenderloin | Rendang | Sweetbread | Celeriac cream
- Variety of cheeses | Fig bread | Apple syrup
- White chocolate crème brûlée | Lime parfait | Blackcurrant gel

#### Running buffet 'du Chef'

60 euro p.p.

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

### Running buffet 'Customized'

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.



