

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 15 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 March to April 2026.

- Roast Beef | Red cabbage salad | Piccalilli gel
- Vichyssoise | Braised leek | Vadouvan oil
- Corn chicken roll with bacon | Salsify | Sherry sauce
- Grilled pike-perch | Gnocchi | Mushrooms | Smoked butter sauce
- Coconut mousse | Mango compote | Marinated pineapple

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.

