

VIP SERVICE



Breakfast & lunch

VIP SERVICE



Breakfast

Homemade protein boost | soybeans – green spirulina – baby spinach – pineapple juice – banana – chia seeds – ginger

Homemade smoothie | apple juice – blue spirulina – banana – coconut yoghurt

Yoghurt bowl

Choice of: organic Greek yoghurt / coconut yoghurt

Seasonal fruit | home-made granola – hazelnut chocolate speculaas

Oatmeal bowl | home-made granola – traditional Dutch ontbijtkoek – apple and pear compote – peanut butter - Speculoos crumble

Seasonal fruit salad

VIP breakfast | toasted bread – mini croissant – mini pumpkin bread – young Beemster cheese – fried Marigold egg – smoked Bawkyov salmon – avocado

Eggs benedict | poached Marigold egg – baby spinach – sea aster – Hollandaise sauce – Bawkyov salmon mousse – smoked Bawkyov salmon – toasted English muffin

Slow-cooked Marigold omelette | fresh herbs – seasonal vegetables – red onion – herb hangop – tomato salsa

Choice of: rustic white, brownbread or glutenfree bread

Pumpkin cake | vanilla hangop – fresh figs – orange gel – pecans

Croissant | salted butter – selection of jams

Carrot pancake | vanilla hangop – apple and pear compote – coconut – maple syrup

VIP SERVICE



Lunch / Sandwiches

Classic club sandwich | chicken breast – crispy bacon – Marigold egg salad – aged Beemster cheese – baby gem – tomato – cucumber – curry mayonnaise
Choice of: casino white, brownbread or glutenfree bread

Sandwich Wagyu | mushroom chutney – duck liver terrine – rocket – brioche bread

Sandwich brie | beetroot – grilled red onion – roasted Brussels sprout – grilled carrot – hummus – balsamic – rustic sourdough

Dutch shrimp roll | North sea shrimp salad – celery – lemon and pepper pearls – brioche rolls

Smoked Bawkyov salmon galette | sesame crust – whipped cream cheese – capers – herb salad

Ravioli brasato | slow-braised beef – Parmesan cheese – sage beurre noisette

Beef rendang | slow-braised beef – haricots verts – yellow rice – sweet and sour cucumber salad

Grilled sandwiches

Classic sandwich

Choice of: young Beemster cheese, aged Beemster cheese or/and organic farmhouse ham

Grilled VIP sandwich | pulled chicken – Cheddar – tomato salsa – guacamole – jalapeño

VIP SERVICE



Salads

Caesar salad | Romaine lettuce – poached Marigold egg – Parmesan cheese – avocado – homemade croutons – Caesar dressing

Optional: fried farm chicken

Wine pairing: Jermann Sauvignon Blanc or Fournier Père et Fils Sancerre

Beetroot and orange salad | beetroot – fresh orange – toasted walnuts – Dutch goat's cheese – herb salad – honey vinaigrette

Wine pairing: Fournier Père et Fils Sancerre

Fruit de mer salad | smoked Bawyskov salmon – seared scallops – lobster salad – kingfish sashimi – smoked eel

Wine pairing: Lusco Godello

Soup

Pumpkin soup | roasted pumpkin – toasted pumpkin seeds – ricotta – herb croutons

Wine pairing: Antinori della Sala Bramito Chardonnay

Tom kha kai | tender chicken thigh – shiitake mushrooms – spring onion – coconut – toasted sunflower seeds – red curry crisp

Wine pairing: Apostelhoeve Pinot Gris

VIP SERVICE

