

V I P S E R V I C E

Breakfast and lunch



Exclusive travel all the way. At Amsterdam Airport

Schiphol



BREAKFAST

Homemade Immune Shot | ginger – green apple – lemon – turmeric

Homemade Juice | mango – rhubarb – orange – grapefruit – ginger

Yogurt Bowl | homemade granola – various toppings – seasonal fruit
Choice: Organic Greek yogurt or soy yogurt

Seasonal Fruit Salad

VIP Breakfast Beamster cheese | fried Marigold egg – Bawyskov smoked salmon – avocado – chipolata sausages (chicken) – toast – croissant

Eggs Benedict on Brioche | poached Marigold egg – spinach – Hollandaise sauce
Choice: avocado, Bawyskov smoked salmon or organic farmer's ham

Croissant

Bread Pudding | rhubarb – vanilla cream – raspberries

Old Dutch Poffertjes | maple syrup – powdered sugar – butter

Matcha Pancake | strawberry compote – mascarpone cream – fresh red fruit



LUNCH / SANDWICHES

Club Sandwich | smoked farm chicken breast – little gem – Marigold egg salad – cucumber – tomatoes – Beemster cheese – bacon – Zaanse mayonnaise – casino white bread

Slow-cooked Beef Flank | zucchini – bell pepper – grilled onion – Parmesan cheese – French mayonnaise – chimichurri – rustic bread

Black Tiger Shrimp | mango habanero salsa – sour vegetables – kimchi – Asian dressing – macadamia nuts – focaccia

Caprese | buffalo mozzarella – Coeur de Boeuf tomato – basil – pine nuts – balsamic cream – rustic bread

GRILLED SANDWICH

Classic Grilled Sandwich

Choice: Beemster young cheese, Beemster old cheese and/or organic farmers ham

Grilled VIP Sandwich | tomato salsa – pulled chicken – guacamole – jalapeños – cheddar cheese

Croque Monsieur | Beemster cheese – organic farmers ham – béchamel sauce – Emmental cheese

Optional: fried Marigold egg

SALADS

Green Asparagus | ricotta – popped buckwheat – poached Marigold egg – frisée – lamb's lettuce

Little Gem Hearts | quail fillet – fried sweetbreads – quail egg – green apple – crispy salsify – mustard dressing