

V I P S E R V I C E

Dinner



Exclusive travel all the way. At Amsterdam Airport

Schiphol



CAVIAR

ANNA-DUTCH Caviar | Osetra – Sevruga
– Beluga

Price upon request

STARTERS

Cod Ceviche | passion fruit – orange –
caviar – radish – watercress – frisée

Wagyu Niku Tori | duck liver – sweet
onions – Tomasu – crispy brioche

Tomato Steak Tartare | little gem – burrata
– pine nuts – green pesto – balsamic

Optional: Iberico ham

SOUPS

Spring Onion Soup | smoked eel – crème
fraîche – breadstick

Asian Broth | buckwheat noodles –
spinach – spicy tofu – shiitake – spring
onion



MAIN COURSES

Pan-Seared Lamb Fillet with Pistachio |

artichoke – carrot – yellow zucchini –
asparagus – lamb jus

Grilled Turbot | smoked mackerel butter –

spinach – duxelles – crispy potatoes –
vegetable jus – mushroom oil – herb oil

Vegetarian Pasta Carbonara | oyster

mushrooms – spiced crispy tofu – Marigold
egg – oregano

VIP Burger (100% beef) | little gem –

tomato – pickles – fried onion – Beemster
cheese – truffle mayonnaise – brioche bun
– crispy Parmesan potatoes

DESSERTS

Dutch Cheese Platter | Oudwijker fiore –

Witte Ossekop – Vlieland bunkerblauw
organic – 3.5-year-old Gouda – figs – quince
compote – fig-almond toast

Chocolate Biscuit Soufflé | vanilla ice cream

Lemon Tartlet | meringue – blueberries

– blackberries