

VIP SERVICE



Breakfast & lunch

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Breakfast

Homemade energy booster | strawberry – passionfruit – ginger

Homemade smoothie | peach – mango – pineapple juice

Homemade lemonade | iced water – lime – ginger – mint – vanilla syrup – cane sugar

Yogurt Bowl

Choice of: organic Greek yoghurt – soy yoghurt – coconut yoghurt

Optional: seasonal fruit salad – homemade granola – sunflower seeds

Acai Bowl | red berries – homemade granola – melon – dragon fruit – sunflower seeds

Seasonal fruit salad

VIP Breakfast | toast – mini croissant – mini banana bread – young Beemster cheese – fried Marigold egg – smoked Bawrykov salmon – avocado

Eggs Benedict | poached Marigold egg – Hollandaise sauce – homemade brioche bread

Optional: avocado – smoked Bawrykov salmon – Livar ham and shaved truffle

Slow-Cooked Marigold omelette | parsley – Inca tomato salad – strained yoghurt – herb salad

Banana bread | vanilla strained yoghurt – strawberry compote

Croissant | unsalted butter – assorted jams

Dutch poffertjes | unsalted butter – powdered sugar – maple syrup

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Lunch / Sandwiches

Club Sandwich | chicken breast – bacon – egg salad – aged Beemster cheese – Dutch lettuce – tomato – cucumber – curry mayonnaise
Choice of: white or brown sandwich bread

Sandwich Wagyu rump steak | Shiitake chutney – duck liver terrine – cress – homemade brioche bread

Sandwich prawn | chili mayonnaise – spinach – samphire – homemade brioche bread

Sandwich smashed avocado | Marigold egg salad – herb salad
Optional: smoked Bawkyov salmon

Grilled VIP Hotdog | sweet and sour white cabbage – smoked bacon – fried onion rings – tomato sauce – mustard – mayonnaise – herb salad – brioche bread

Grilled sandwiches

Classic grilled sandwiches
Choice of: young Beemster cheese – aged Beemster cheese & organic farmhouse ham

Croque Monsieur | Béchamel sauce – young Beemster cheese – organic farmhouse ham

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

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Salads

Caesar salad | Romaine lettuce – poached Marigold egg – Parmesan cheese – avocado – croutons – Caesar dressing
Optional: fried farm chicken

Burrata salad | Inca tomatoes – balsamic pearls – herb salad – basil cream – pine nuts – Parmesan cheese
Optional: Livar ham

Summer salad | watermelon – strawberries – herb salad – olives – cucumber – red onion rings – brioche croutons – balsamic vinaigrette

Soup

Lobster soup cappuccino | Dutch shrimp

Green pea soup | coconut milk – avocado – burrata – sweet & sour cucumber – sunflower seeds – pumpkin seeds

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