

# Frans Kelders

*Cuisinier*

## Winter Menu Dinner Cruise 2016-2017

### *Welcome*

Glass of Prosecco

Crudités of vegetables with olive mayonnaise

### **Fish**

#### *Starter*

Salad cocktail with Dutch and Norwegian shrimps, tiger prawns, cucumber chutney and a refreshing potato salad

Served with a home-baked corn roll

#### *Soup*

Fennel soup with saffron oil

#### *Main course*

Salmon tournedos stuffed with green herbs

Mashed potato and spring onions with a Beurre Blanc sauce

### **Meat**

#### *Starter*

Home-smoked duck breast served with a lentil salad with confit duck

#### *Soup*

Fennel soup with saffron oil

#### *Main course*

Braised veal shoulder with mashed potato with white cabbage, sauerkraut and a balsamic jus

Served with stewed pears

### **Vegetarian**

#### *Starter*

Salad of assorted mushrooms with truffle potato, confit tomatoes and dressing made with nuts

#### *Soup*

Fennel soup with saffron oil

#### *Main course*

Lasagne of freshly roasted vegetables topped with Parmesan cheese

Served with a green salad

### *Dessert*

Cinnamon cream with apple and pecans

### *Coffee and tea*

### *Friandises*