

## Livingroom Dinner

Eat 'upstairs' at the Kookerij, with a view over the Singel. Our space is not large, but it is cosy and intimate. You and your guests will always have exclusive use of our table. Private dining, in other words.

We offer a complete menu at the Singel. An example of the various options...

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|--------------------|---|
| *Welcome           | Olives, nuts, bread and dips with aioli & hummus, preserved chestnuts, pan tomato (tomato bread) etc (always a variation)   |
| *Tapas & antipasti | Gamba's (prawns), boquerones (anchovies), grilled artichoke, jamon (ham) & salchichon (summer sausage) & chorizo, albondigas (meatballs), sardines in salty lemon sauce, fried mushrooms, queso manchego (cheese), fritatta, tomatoes stuffed with buratta cheese, Taggaische olives and basil pesto etc (always a variation) |
| *Main Course       | Stew of tender beef succade with a Mediterranean twist, small oven potatoes with garlic, red onion and rosemary, grilled vegetables with herbs from the Provence, salata fresca (a crisp, fresh salad) etc  |
|                    | Other options include:  |
|                    | <ul style="list-style-type: none"><li>- Juicy chicken thigh, fresh from the farm</li><li>- Sirloin, a delicious piece of beautiful red meat</li><li>- Fish of the season (caught fresh, daily)</li><li>- Aubergines with raisins, olives, preserved lemon, almonds, lebneh (homemade goats cheese) with mint</li></ul>        |
| *Dessert           | Fresh fruit, cranberry brownie, halva, chocolate, nougat, cookies/cakes, dates, etc   |

You and your guests may choose two variations to start with. For example; sirloin for fifteen guests and sea bass for four. We always serve a suitable dish for vegetarians and people with dietary requirements. Please discuss this beforehand. We appreciate knowing your choices at least three days before the dinner.

Of course we also make dishes on special request. Just ask us about the options.

## Costs

### Livingroom Dinner

For a group of eleven guests: 50 euro's per person

For groups with less than eleven guests we ask 550 euro's, excluding drinks

### Drinks

Drinks, per glass, bottle or pot:

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|--|---------|
| - Glass of beer, soft drink, sparkling water | 3 euro  |
| - Wine per bottle                            | 25 euro |
| - Coffee/tea per pot                         | 15 euro |

There are always unlimited jugs of water with lemon and mint on the table

There is also the option of a Drinks Arrangement

### Drinks Arrangement

Should you wish to know the costs of food and drink per guest beforehand (useful for group dinners) then you can choose a Drinks Arrangement, consisting of wine, beer, soft drinks, (sparkling) water, coffee and tea

All beverages inclusive and unlimited 20 euro per person - wine, beer, soft drinks, (sparkling) water, coffee and tea

### Extra Options

#### Aperitif & digestive

Delicious bottle of good cava 35 euro's per bottle

Digestive (various options) 5 euro's per person

#### Special Wines

Apart from our delicious and suitable housewines, we also serve special wines, extra suited to the occasion. Just tell us your wishes. Costs depend on the choice of wine.