



MARTINE'S TABLE

NR. 1 HOME DINING EXPERIENCE IN AMSTERDAM



Bistro Dinner

A truly memorable meal needs not only time, love and the best of ingredients and good company. So let's sit around the table and enjoy a great **bistro dinner**. In this four course dinner event we serve a choice of **traditional European dishes** created from fresh and local ingredients and following the seasons.

Aperitif, red and white wine, dessert wine, coffee and tea are included.

Below you find a list of dishes we might prepare. Please bear in mind that Martine's Table is not an 'a la carte' restaurant. We cook one menu for all, using fresh and seasonal ingredients, we will take dietary requirements into account, but only the day before dinner we decide what we will cook.

I. TOAST TO FRIENDSHIP & BITES

House aperitif with selection of Dutch / European bites.

E.g. Rillettes, Pain aioli, Olives, Smoked mackerel on toast, Farmers cheese with ginger.

II. STARTER & WINE

E.g. Provençal fish soup, Salad with smoked duck breast and foie gras,
Salad with chorizo and sautéed serrano ham. Lamb bouillon with puff pastry.

A fine, fresh, delicious and seasonal dish paired with a glass of good wine.

III. CLASSIC MAIN COURSE & WINE

E.g. Lamb shanks in red wine with seasonal vegetables. Chicken stuffed with mushrooms and sage. Daube de boeuf. Alsatian Choucroute with Duck confit.

Guinea fowl with cream sauce. Veal escalopes with risotto alla Milanese.

Great European dishes, unsurpassed taste. Glass of perfectly paired wine.

IV. SURPRISE DESSERT & DESSERT WINE

e.g. Alsatian fruit tart, Pear in red wine with vanilla ice cream,

Parfait of Passion fruits & Meringues, etc.

Glass of dessert wine

COFFEE OR TEA