



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. Pain aioli, Olives; Fish salad on toast; Farmers cheese with ginger; French, Italian or Dutch sausage; Roasted bell peppers and capers; Quail eggs with mayonaise, etc.

II. STARTER & WINE

E.g. Provençal fish soup, Salad Basque (with chorizo and sautéed serrano ham), Artichokes vinaigrette, Gazpacho andaluz, Quiche with smoked Salmon, Salad with oven roasted beets and smoked mackerel, etc.

III. CLASSIC MAIN COURSE & WINE

E.g. Lamb shanks in red wine sauce with seasonal vegetables; Chicken marinated in Pernod and saffron, seasonal vegetables; Guinea fowl with cream sauce; Veal escalopes with ratatouille niçoise and risotto alla Milanese; Coq au Vin; Seabass from oven with Antiboise; Cod a la Flamande, etc.

IV. SURPRISE DESSERT & DESSERT WINE

e.g. Alsatian fruit tart, Parfait of Passion fruits & Meringues, Home made Sorbet, etc.

COFFEE OR TEA

Summary:

Delicious European dishes accompanied by fine European wines, unsurpassed taste.