

Group dinner

Het Groene Paleis is ideal for a cozy dinner. Here you can choose from the menus as shown below. If you have other wishes or ideas, let us know! A group dinner is possible from 10 people.

Menu 1: 30,95 per person

Starter: Smoked mackerel salad with beet, mache & rye bread

Main course: Bavette with bonne femme and jus

Dessert: Cheesecake with red fruit and ice

Menu 2: 33,50 per person

Starter: Smoked mackerel salad with beet, mache & rye bread

Starter: House made BBQ'D pulled pork with cilantro lime slaw

Starter: French Onion soup with cheese croutons

Main course: Miso cured salmon with grilled asparagus, rice and lime

Main course: Bavette with bonne femme and jus

Main course: Creamy polenta with roasted seasonal vegetables and pecorino curls

Main Course: Roasted spring chicken with bonne femme and lemon

Dessert: Hemelse modder (dutch chocolate mousse) with crème anglaise and almond crisp

Dessert: Cheesecake with berry compote and seasonal fruit

- *We like to receive the menu choices and dietary requirements 4 days prior dinner*

Separate prices of the dishes:

Starters: 9,95

Main course: 19,00

Dessert: 7,95

Expansions:

1. How about a tasting of the above starters? Select this option for the entire group (no additional charge)
2. Upgrade the menu with a **Grand Dessert** of 5 desserts items for the entire group (5,- additional charge)
3. At a 4 or 5 course to your dinner (an intermediate dish for example, a spoom (6,-) or a extra dessert such as a cheese board (9,-)

Menu 3: 45,50 per person

Starter: 3 oysters served with mignonette & lemon

Starter: carpaccio of filet mignon, parmesan curls, celery heart

Starter: Salad of Buffalo mozzarella and heirloom tomatoes, extra virgin olive oil, basil

Refresher: Lemon sorbet spoom

Main course: Irish entrecote, Seasonal bonne femme, green peppercorn sauce

Main course: Salmon filet, lobster sauce, poached asparagus, baby potatoes

Main course: Risotto with forest mushrooms, truffle, parmesan cheese

Dessert: Chocolate lava cake, vanilla ice cream, chocolate sauce

Dessert: Dutch cheese platter, fig jam, roasted nuts loaf

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