

# Frans Kelders

## *Cuisinier*

### **Summer Menu Dinner Cruise 2017**

#### *Appetizer*

Glas Prosecco

Basket of homemade bread with aioli mayonnaise, olive oil and sea salt.

#### **Fish**

##### *Starter*

Smoked halibut with a salad of coconut wakame, pickled vegetables and roasted sesame seeds with a tomato dressing

##### *Soup*

Creamy soup of spring onion

##### *Main course*

Roulade of plaice filled with salmon, served with a mousseline of sweet potato, a risotto of fennel and a parsley butter sauce

#### **Meat**

##### *Starter*

Thinly sliced beef sirloin slowly cooked on the green-egg barbecue, served with a salad of grilled vegetables and focaccia bread

##### *Soup*

Creamy soup of spring onion

##### *Main course*

Grilled veal medallion wrapped in Parma ham and string beans, roasted "roseval" potatoes and a pepper sauce

#### **Vegetarian**

##### *Starter*

A panzanella salad with buffalo mozzarella "from the Beemster" and basil pesto

##### *Soup*

Creamy soup of spring onion

##### *Main course*

Spinach quiche filled with a slice of goat cheese, maple syrup and a mixed salad

#### *Dessert*

Strawberry Tiramisu with fresh strawberries and meringue

#### *Coffee and tea*

#### *Friandises*