



# MENU



# BREAKFAST

## **AVOCADO TOAST** - *Served on cereal sour dough bread*

Buffala avocado toast - Avocado, tomatoes, fresh buffala, shaved parmesan & basil  
Salmon avocado toast- Smoked salmon, red caviar, avocado & edame  
Organic eggs avocado toast - Fried or poached egg, avocado, leaves & pinenuts  
Plain Vegan avocado toast- Avocado, edamame, pomegranate, cherr y tomatoes & leaves

## **AÇAÍ BOWL** - *Served in Glass, Ceramic or bamboo bowl*

Healthy Açai bowl - Blueberr y, passion fruit, coconut, pomegranade  
Exotic & chia Açai bowl- Kiwi, mango, granola & chia seeds  
Berries Açai bowl- Fresh berries, fresh mi n t, organic crushed almond & pistachio

## **EGGS ORGANIC**

Fresh truffle scrambled eggs  
Truffle omelette  
Scrambled eggs, Choose your garnish  
Plain omelette, Choose your garnish  
White omelette  
Boiled, fried, over, poached eggs

## **FULL HEALTHY BREAKFAST TRAY**

*1/1 atlas; sliced fruit & berries, meat& cheese platter, breads, breakfast breads, butter, jam, yoghurt, fresh orange juice*

## **SMOOTHIES (GREEN/YELLOW/RED)** - *Fresh fruits and vegetables with almond milk*





# BREAKFAST

## FULL BREAKFAST TRAY

*1/1 atlas; sliced fruit & berries, meat & cheese platter, breads, breakfast breads, butter, jam, yoghurt, fresh orange juice*

## DANISH PASTRY, BUTTER, JAM

*Portion of 2 mini croissants, 2 pain au chocolate, 1 viennoiserie, butter pad and homemade jam*

**MINI PANCAKES, SYRUP** - Mini pancakes, 6 pcs, served with Dutch syrup

**FRENCH TOAST** - 2 lovely French toast, with cinnamon sugar

**MINI PAIN AU CHOCOLATE** - Portion of 2 mini croissants

**MINI CROISSANTS** - Portion of 2 mini croissants

## FULL BREAKFAST TRAY



# FRESH JUICES



**FRESH ORANGE JUICE**

**FRESH PINEAPPLE JUICE**

**FRESH GRAPEFRUIT JUICE**

**FRESH LEMON & MINT JUICE**

**FRESH CLOUDY APPLE JUICE**

**FRESH BELGIAN PEAR JUICE**

**FRESH MANGO JUICE**

**FRESH CARROT JUICE**

**FRESH BERRY JUICE**

**FRESH GREEN JUICE**

## **VARIETY OF SMOOTHIES**

### **EVIAN WATER**

**500 ML - 1500 ML**

### **LOCAL WATER**

**BEST FOR COFFEE MACHINE**

### **SPA REINE, BELGIUM MINERAL WATER**

**330 ML - 500 ML - 1500 ML**

**BOTH STILL AND SPARKLING**

### **MILK**

**LOW FAT, SKIMMED OR WHOLE  
MILK, SOY MILK, ALMOND MILK**





# SANDWICHES

## OPEN FACE SANDWICHES

*Variety of open face sandwiches (Ø 7 cm) with fancy toppings & garnish*

## TRIANGLE SANDWICHES (MINIMUM 8 PCS, 4 PCS PER KIND)

*Classic finger sandwiches without the crust, with classic fillings like egg salad, salmon and cucumber, grilled chicken, Parma ham and pesto, cream cheese and herbs, Gouda with mustardcream, and many more...*

## TEA/ FINGER SANDWICHES (MINIMUM 6 PIECES/ 3 PCS PER KIND)

*Classic finger sandwiches without the crust, with classic fillings like egg salad, salmon and cucumber, grilled chicken, Parma ham and pesto, cream cheese and herbs, Gouda with mustardcream, and many more...*

## MINI VIP SANDWICHES

*3 bite closed sandwich on a variety of mini breads with different toppings like smoked salmon, crab salad, roast beef, brie, Gouda, farmers ham, mini vip sandwiches grilled chicken, or to your liking*

## ONE-BITE SANDWICH

*Lovely to serve, and a small delight for any time of the day.  
Our smallest sandwich, in whole wheat and white, with a variety of stuffings*

## PANINI (GRILLED) SANDWICH

*with ham and cheese/goat cheese/ chicken and mustard/parmaham and pesto*

**BAGUETTE** 25 cm baguette with fillings to your liking, whole wheat or white

**WRAPS** One wrap, cut in 2 halves, with tuna salad, salmon & cream cheese, chicken-avocado cream, Serrano ham & pesto, ham & cheese, Italian or vegetarian

**CLUB SANDWICH** 3 toasted breads classic sandwich, BLT, "Classic club" or with smoked salmon

**CROQUE MONSIEUR** with ham and cheese, or cheese only

# SNACKS

## COLD SNACKS & APPETIZERS

### CANAPÉ SELECTION

*selection, with meat, cheese, fish, vegetarian or vegan*

### BLINI SALMON

*Finest cut of Tsarina salmon on blini with classic condiments*

### CRUDITÉ IN GLASS

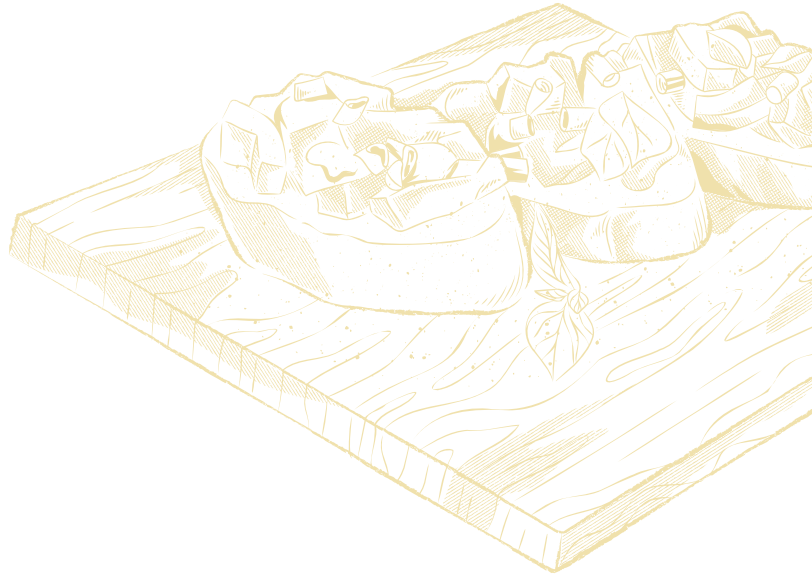
*Ready to serve, individual fancy glass with hummus dip on the bottom*

### CAPRESE SKEWER

*Mini mozzarella, cherry tomatoes & fresh basil, on a 12 cm skewer*

### MELON & HAM SKEWER

*Classic combination of air-dried ham & melon pearls*



## HOT SNACKS & APPETIZERS

### MINI QUICHE

*Homemade mini quiche; cheese, vegetables, salmon or asparagus*

### MINI PIZZA

*Margarita, tuna or quattro formaggi, ø7cm*

### VEGETARIAN SPRING ROLLS

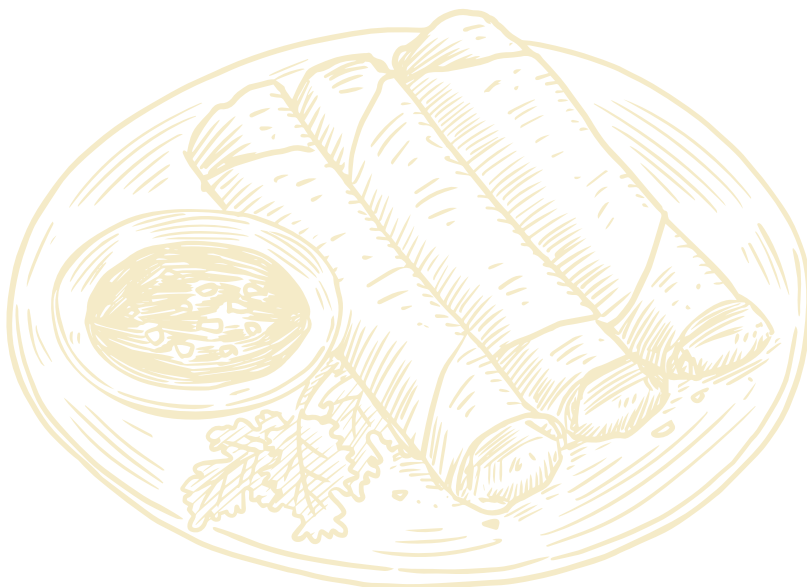
*Mini spring rolls with chili sauce*

### STUFFED RICE PAPER ROLL

*Shrimps, noodles and vegetables with dip sauce*

### CHICKEN YAKITORI SKEWER, 4 PCS

*Japanese marinated chicken thighs, grilled and served with sauce*





# GOURMET STARTERS

## SMOKED SALMON TRAMEZZINO WITH OSCIETRA CAVIAR

*Delicate crustless white bread filled with lemon-dill cream, layered with fine slices of Norwegian smoked salmon, topped with Imperial Oscietra caviar*

## BLUEFIN TUNA TARTARE

*Hand-cut sashimi-grade bluefin tuna, dressed with soy, yuzu, and sesame oil. Served with crispy nori chips*

## SEA URCHIN SHELL STUFFED WITH LOBSTER TAIL AND UNI ROE

*Presented in its natural shell, featuring tender blue lobster tail and fresh sea urchin roe. Finished with a Mediterranean dressing of arbequina olive oil, lemon thyme, and fleur de sel*

## BEEF CARPACCIO

*Sliced raw beef, with Parmesan cheese, capers and truffle dressing*

## LARGE SEAFOOD RAVIOLI

*One single piece of large ravioli stuffed with finest seafood. Comes with a light tomato sauce*

## TERRINE FOIE GRAS DE CANARD

*Homemade duck liver terrine, with classic condiments*

## MUSHROOM BRUSCHETTA

*Toasted breads with mushroom and herb topping*

## VITELLO TONNATO

*The classic Italian starter; sliced veal with tuna dressing*

## OSCIETRE KRISTAL CAVIAR (30GR/50GR)

## CHEESE AND IBERIAN HAM 5J BOARD



# MAIN COURSE

## FISH & SEAFOOD

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**SEABASS FILLET** 2 fillets, pan fried, with lemon zest

**WILD NORTH SEA SEABASS** 1 slice, no bones, cut from large Northsea seabass

**SALMON FILLET** Scottish salmon fillet, cooked to perfection

**MONKFISH FILLET** The fillet looks better as the fish itself... Very tasty and nice thick cut of fillet

**STEAMED COD** Healthy option, on request also panfried available

**GRILLED JUMBO SHRIMPS** XXL shrimps with lemon zest and little seasoning

**LOBSTER GALLEY CUISINE STYLE** Whole, cleaned lobster, absolutely a favorite to serve

## MEAT & POULTRY

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**GRILLED CHICKEN BREAST** Corn fed chicken

**ROTTISERIE POUSSIN** Roasted baby chicken, juicy, wonderful flavoured...

**SEARED DUCK BREAST** Scottish salmon fillet, cooked to perfection

**GRILLED ANGUS BEEF FILLET** Finest Irish beef fillet cut

**LAMB SHANK** Slow cooked lamb shank, with rich tomato jus. Galley Cuisine Special!

**IBERICO PORK SAUSAGES** Portion for the good appetite

**VEAL ESCALOPE** Thin, large veal escalope, Milanese style

**GRILLED ANGUS BEEF FILLET**





# SALADS

## TRUFFLE BURRATA

*Truffle mozzarella di burrata, cherr y color ful tomatoes, roasted pine nuts, rucola & pesto. Balsamic dressing*

## KING CRAB

*Premium Alaska king crab, mango, avocado & pomelos. Maracuja dressing*

## ARTICHOKE

*Grilled artichokes salad, pamesan, cherr y tomatoes, roasted pine nuts & rucola. Truffle dressing*

## ITALIAN BURRATA

*Mozzarella di burrata, "coeur de boeuf" tomatoes, rucola & pesto. Balsamic dressing*

## TASTY Beef Angus / Organic prawns / Smoked salmon / Vegetarian

*Mix leaves, peanuts, mango, crunchy vegetables, mint & coriander. Fusion dressing*

## QUINOA

*Bolivian quinoa, mixed with: vegetables, edamame, lime coriander, mint, pomegranate. Pomelos dressing*

## KING PRAWNS

*Wild king prawns, grilled pine nuts, shaved parmesan, avocado, tomatoes, rucola. Balsamic dressing*

## CAESAR Chicken / King prawns / Lobster / Grilled salmon

*Heart of romaine, quail egg, vintage parmesan, croutons. Caesar dressing*

## GREEK

*Cucumber, cherr y tomatoes, red onions, sweet pepper, radish, olives & feta cheese. Greek dressing*

# PASTA & RISOTTO

**RAVIOLI** *Classic spinach & ricotta, fungi-truffle, seafood or aged Gouda cheese*

**RAVIOLI SPECIAL** *Creamy risotto, served with extra topping for fancy plating. Asparagus, seafood, mushroom & truffle*

**RISOTTO** *Creamy risotto, served with extra topping for fancy plating. Asparagus, seafood, mushroom & truffle*

**PASTA ARRABIATA** *Vegetarian spicy tomato sauce*

**PASTA NAPOLITANA** *Tomato and oregano sauce from Napoli*

**PASTA BOLOGNESE** *The classic Italian sauce with minced beef*

**PASTA WITH TRUFFLE SAUCE** *Posh vegetarian for the lovers of truffle*

**SPAGHETTI CARBONARA** *Classic sauce with pancetta (pork)*

**SEAFOOD LINGUINI** *Seafood with creamy herb sauce and traditional linguini*

**BEEF LASAGNA** *Minced beef, béchamel sauce and pasta layers*

**VEGETARIAN LASAGNA** *Layers of pasta with seasonal vegetables and béchamel sauce*

## SPAGHETTI CARBONARA





# DESSERTS

## **NY CHEESECAKE**

*Classic baked cheesecake with blueberry topping*

## **APFELSTRUDEL & CREAM**

*Vienna apple pastry served with whipped cream*

## **BELGIUM CHOCOLATE TARTE**

*Dark chocolate with berries and gold pearls*

## **LEMON TARTE**

*Fresh lemon cake with fancy decoration*

## **TIRAMISU IN WHISKEY GLASS**

*Fresh lemon cake with fancy decoration*

## **CRÈME BRÛLÉE**

*Classic French dessert with vanilla and caramelised topping*

## **TARTE TATIN**

*"upside down apple-pie"*

## **CARROT CAKE**

*Less sweet... still a treat*

## **MACARONS**

*French little secrets... 6 varieties*

## **RED VELVET CAKE**

*Red and white cake; American classic*



# CELLAR & BEVERAGE

## CHAMPAGNE

Dom Pérignon  
Krug  
Ruinart blanc de blanc  
Louis Roederer Brut Impérial  
Moët & Chandon impérial rosé  
Cristal Roederer  
Laurent Perrier  
Bollinger

## WINE & FINE LIQUOR

**Vega Sicilia Único** – Spain (Ribera del Duero)  
**Marqués de Riscal Reserva** – Spain (Rioja)  
**Albariño Pazo de Señorans** – Spain (Rías Baixas)  
**Priorat Clos Mogador** – Spain (Priorat)  
**Sherry Tío Pepe Fino** – Spain (Jerez)  
**Château Margaux** – France (Bordeaux)  
**Penfolds Grange** – Australia (South Australia)  
**Opus One** – USA (Napa Valley, California)  
**Cloudy Bay Sauvignon Blanc** – New Zealand (Marlborough)  
**Barolo Giacomo Conterno** – Italy (Piedmont)

