



MARTINE'S TABLE

NR. 1 HOME DINING EXPERIENCE IN AMSTERDAM



Delicious Dutch Dinner

Tasty, healthy and local. Buzz words of today's cuisine and the In fact, it has been always common practice in our little country. Easy to understand why: quality and taste of our local produce is outstanding. Our mothers knew how to create tasty dutch meals, we learned how to do it from them!

Start with a welcome 'Borrel', a small glass of artisanal Dutch Old Jenever and some old skool appetizers. Then a fresh and homemade soup or salad. Followed by the main course: local meat or North Sea fish, most likely with a seasonal Stampot, our famous mash of potatoes and seasonal vegetables and some sides. Last but not least a typical Dutch dessert.

Below you find a list of dishes we might prepare. Please bear in mind that Martine's Table is 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. JENEVER & BITES

A get together drink (a so called 'borrel', a small glass with artisanal Old jenever) and a selection of typical Dutch appetizers

II. SOUP OR SALAD

E.g. Fresh Salad with Smoked fish, apple and rye bread, Homemade Soup or Bouillon of Chicken, Beef, Veal or Lamb with fresh herbs or vegetables, Dutch Tomato Soup
Vegetarian salad with endives and medium aged cheese, etc.
Glass of wine or beer included

III. TRADITIONAL MAIN DISH / MEAT OR FISH

Dutch Meat or North Sea Fish with a seasonal homemade Stampot (our tasty artisanal mash of potatoes and fresh seasonal vegetables), butter sauce and extra's.
Glass of wine or beer included.

IV. HOMEMADE DUTCH DESSERT

Wentelteefje with hangop and fruit sauce
(Cream and egg soaked Frisian sugarbread, panfried, with strained yoghurt and sauce)

V. COFFEE OR TEA