

## Starter

Marinated Pork belly with melon and roasted leeks

Marinated mackerel with Amsterdam onion, melon and horseradish

Goat cheese camembert with honey and roasted leeks



## Soup

Vegetable consommé with Dutch spring vegetables



## Main course

Braised beef with zucchini, cauliflower purée and a vandouvan sauce

Poached Rose fish with zucchini, cauliflower purée and a vandouvan sauce

Stuffed zucchini flowers with cauliflower purée and a vandouvan sauce



## Dessert

Typical Dutch dessert:  
'Hague bluff' with green apple sorbet



Dinner Train.eu

## Welcome aboard the Dinner Train

## Gifts

The Dinner Train offers a number of unique, branded gift packages to take home or as a surprise to your beloved. While on the train, you are able to purchase lovely gifts such as Champagne and wine gift sets, with each set including a 75 cl bottle and two logo engraved glasses. The Gift Sets come in an easy to carry gift box. Please take note that we only accept debit- or credit cards.



### Champagne gift set

Bottle of Lallier Blanc de Blanc Champagne (75 cl) including two Champagne flutes with train logo engraved.



### Sparkling wine gift set

Bottle of Premiere Bulle de Limoux sparkling wine (75 cl) including two Champagne flutes with train logo engraved.



### Dinner Train wine gift set

Bottle of Amsterdam Dinner Train wine (75 cl) including two wine glasses with train logo engraved.



### Wooden shoe gift set

A typical Dutch wooden shoe filled with Dutch breakfast specialities.

## Gift card

Share the Amsterdam Dinner Train experience! Are you looking for something special to give to a friend, loved one or business relation? Look no further! The Dinner Train gift card is that special gift everyone will be happy receiving. Go to [www.dinnertrain.eu/giftcard](http://www.dinnertrain.eu/giftcard) for more information.

## Events

Are you looking for a special location for your event? An experience everyone will talk about for years to come! The Dinner Train offers you an unique platform to present your product or business. For sales and booking inquiries please go to [www.dinnertrain.eu](http://www.dinnertrain.eu)

## Drinks

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### Beers

Heineken, Netherlands,  
no introduction needed  
..... €4,00

### Liquers

Amaretto, Baileys, Kalhua,  
Grand Marnier  
..... €6,50

### Spirits

Bacardi, Glenfiddich, Jameson,  
Jonnie Walker - Red Label, Black Label,  
Damrak Gin, Hendricks Gin, Vodka,  
Vecchio Romagna, Remy Martin  
..... €7,00

### Soft drinks

Sisi, Sprite, Coca Cola, Coca Cola light,  
Apple Juice, Sparkling mineral water,  
still mineral water, Tonic,  
Bitter Lemon, Ice Tea  
..... €3,00

### Mineral water

0.75L Mineral water still  
..... €6,50

0.75L Mineral water sparkling  
..... €6,50

## Champagne and sparkling wine

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**Champagne Pascal Henin Brut Reserve, Ay Champagne.....Bottle €79,00**

*This Champagne is made out of three original grape varieties used in Champagne area: Chardonnay, Pinot Noir and Pinot Meunier. The Chardonnay gives elegance and finesse, The Pinot Noir body and rich flavours and the Pinot Meunier freshness and white fruit.*

**Cava Brut Planas Albareda, Penedes Spain.....By the glass €7,50  
Bottle €39,00**

*Planas Albareda is one of the few authentic family houses where artisanal Cava's are produced. This cava has a light straw yellow colour with bright green glints. Fine, elegant and persistent bubbles. Smooth, light and balanced on the palate. Flavours of almonds and dried fruits with a long, creamy finish. Enjoy, because this could be one of the most elegant bubbles you have ever experienced!*

## White wines

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**Comte de Bergon, Pays d'Oc Blanc - 2016.....By the glass €5,50  
Bottle €29,00**

*We are proud of our house wine, produced in the Languedoc, the majority of Sauvignon gives the wine that fruity flavour, a touch of white Grenache to give it a bit of body, and some Colombard for the final freshness.*

**Domaine Bergon Sauvignon Blanc, Languedoc.....By the glass €7,00  
Bottle €35,00**

*Very tasteful Sauvignon Blanc out of the Languedoc area, the grapes are grown here more ripe than in the north of France. Flavours of ripe citrus, green apple and green asparagus with some basil.*

**Domaine Bergon Chardonnay, Languedoc.....By the glass €7,00  
Bottle €35,00**

*Typical Chardonnay that is suitable with a large range of dishes, you can drink this wine as aperitif or with your meal because it is well balanced with fruit, oak and acidity. Flavours of peach, oak alternating with pear and freshness.*

**Marsenca, Piemonte Italy 2016..... Bottle €39,00**

*This Marsenca is produced out of 25 years old Cortese grapes, harvested on hills situated on the west and south of Piemonte. Calcareous soil is the base for this fresh, crispy wine with hints of fennel and green bell pepper.*

## Red wines

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**Comte de Bergon, Pays d'Oc Rouge - 2016.....By the glass €5,50  
Bottle €29,00**

*In this wine you taste the South of France, the Sun and the red fruits. Although very soft it is a little robust but easy to drink, made with varieties of Grenache, Syrah and Carignan and very pleasant to drink.*

**Domaine Bergon Cabernet Franc, Languedoc 2016.....By the glass €7,00  
Bottle €35,00**

*Red wine made from the Cabernet Franc out of the Languedoc area. Flavours of ripe forest fruit with cedar, plums and sundried tomato. Very smooth and delicious wine.*

**Domaine Bergon Syrah, Languedoc 2016.....By the glass €7,00  
Bottle €35,00**

*This Syrah has it all, black currant, spicy and layers of herbs as rosemary and thyme. The grapes are harvested ripe, so low acidity but mostly warm flavours and interesting taste. Flavours of black currant, thyme, hint of black pepper and brambles.*

**Dolcetto d'Alba, Romina Tacchino Piemonte Italy 2015.....Bottle €48,00**

*This female winemaker Romina Tacchino makes a beautiful Dolcetto in the hills of Ovada/ North-Italy/ Piemonte with a typical Italian character. Dry red wine, medium-bodied with rich texture with flavours of plums, bell pepper and almonds.*

**Ribera del Duero, Carmelo Rodero Roble Spain 2015.....Bottle €60,00**

*On the banks of the river Duero that goes all the way to Portugal, family Rodero produces this outstanding Spanish wine, that matured for 9 months on French oak barrels. A wine with character, the Spanish sun captured in the glass met flavours of black brambles, ripe cherries, coffee and oak.*

## Rosé wine

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**IGP Languedoc Roussillon Rosé - 2016.....By the glass €5,50  
Bottle €29,00**

*Very light pink color, very fruity, dry and soft made from the Grenache Noir. This rose is exactly what to expect from a rose wine: A wine full of fun and it's refreshing*

## Sweet / Dessert wine

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**Domaine Chiroulet, Soleil d'Automne 2015.....By the glass €7,00**

*This wine is made in Gascony, a moelleux, so not too sweet. The Petit Manseng and Gros Manseng create a wonderful sweet wine, with oiliness and freshness, very pleasant to drink with a dessert or aperitif.*