

## DRINKS

---

### Beers

Heineken.....€4,00

Amstel.....€4,00

Affligem Double.....€6,50

Brand Weizen.....€6,50

### Liquers

Amaretto, Baileys, Kalhua,  
Grand Marnier  
.....€6,00

### Spirits

Bacardi, Glenfiddich, Jameson,  
Jonnie Walker - Red Label, Black Label,  
Damrak Gin, Hendricks Gin, Vodka,  
Vecchio Romagna, Remy Martin  
.....€6,00

### Mix-drinks

.....€9,00

### Soft drinks

Fanta, Sprite, Coca Cola, Coca Cola light,  
Apple Juice, Tonic, Orange juice,  
Bitter Lemon, Ice Tea  
.....€3,00

### Mineral water

Still mineral water, small.....€3,00

Still mineral water, large.....€6,50

Sparkling mineral water, small.....€3,00

Sparkling mineral water, large.....€6,50

### Coffee or Tea

Coffee, Espresso.....€2,50

Cappuccino, Caffè latte.....€2,75

Tea.....€2,50

## SPARKLING WINE

---

**Vino Spumante Brut**.....By the glass €6,50  
Bottle €48,00

*Chardonnay & Pinot Blanc, Italy, light, fresh, juicy and elegancy, aftertaste typical Italian "bitterness".*

## WHITE WINES

---

**Pedro Luis Verdejo**.....By the glass €5,50  
Bottle €29,00

*Verdejo, Spain, Fresh and Fruity, pleasurable acidity, long and soft aftertaste.*

**Die Groot Lag**.....By the glass €6,50  
Bottle €35,00

*Chenin Blanc, South Africa, fresh, juicy, dry, yellow fruit in nose, taste and aftertaste.*

**Weingut Grenzhof Fiedler**.....By the glass €6,50  
Bottle €35,00

*Chardonnay, Austria, Full, fat, complex. Citrus, oak wood, real long final in taste.*

## RED WINES

---

**Pedro Luis Garnacha**.....By the glass €5,50  
Bottle €29,00

*Garnacha, Spain, nose of red and black fruit, expressive taste, light.*

**'Portuga' Vinho Tinto**.....By the glass €6,50  
Bottle €35,00

*Touriga Franca, Syrah, Cabernet Sauvignon, Castelão, Portugal, ripe, herbal, intense taste and nose. Well balanced freshness, sourness and tannins.*

**Quattro di Rossi 'Barile di Sommelier'**.....By the glass €6,50  
Bottle €35,00

*Cabernet Sauvignon, Merlot, Corvina, Italy, nose of cherry, lightly herbal, flexible round start with a little sweetness in taste. Ripe but smooth.*

## DESSERT WINE

---

**Auslese 'Die Golden Eule'**.....By the glass €6,50  
Bottle €52,50

*Siegerrebe, Germany, Ripe and sweet dessert wine, Fullness in nose and taste.*

## DINNER TRAIN FOOD MENU

---

We use many local and seasonal ingredients for our menu and strive to make every meal a pleasurable and unique dining experience for you to enjoy!

## AMUSE-BOUCHE

---

Chef's Amuse-bouche using products from Amsterdam.

## STARTER

---

### Meat:

Duck bonbon with pumpkin, pumpkin chutney and speculaas.

### Fish:

Ceviche of swordfish with pumpkin pickle, enoki mushrooms and balsamic pearls.

### Vegetarian:

Preparations of pumpkin with goat cheese.

## SOUP

---

Indonesian soto soup with a quail egg. (vegetarian)

## MAIN

---

### Meat:

57 degree slow cooked beef, smoked eggplant puree, three different types of Dutch potatoes, kohlrabi and fermented black garlic sauce.

### Fish:

Sea bass with broccoli puree, three different types of Dutch potatoes, roasted fennel and dill sauce.

### Vegetarian:

Ravioli made from kohlrabi, filled with cauliflower ricotta creme, lemon beurre noisette, roasted fennel and roasted almonds.

## DESSERT

---

Sous-vide cooked pear with yogurt ice cream, condensed milk and blackberries.

 /dinnertraineu

 /dinnertraineu