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## STARTERS • SOUPS • SALADS



### Celebration of Fruit Cocktail

crème de cassis and apple foam

### Herring Sampler \*

spiced matjes, rollmop and herring with sour cream sauce, dill, red beet salad



### Golden and Red Tomato with Mozzarella Cheese

basil, extra virgin olive oil, aged balsamic vinegar

### Beef \* and Chicken Satay

spicy peanut sauce, cucumber salad

### Dutch Green Pea Soup

carrots, leeks, potato, celery leaves, smoked ham and sausage

### Lemon Turkey Spinach Barley Soup

celery, carrots, bell pepper, Parmesan cheese



### Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers



### Salad of Arugula and Frisée

William pear, orange segments, pecan, cherry tomatoes, organic mixed seeds

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup “Les Halles”

Gruyère cheese crouton

### Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

### Jumbo Shrimp Cocktail \*

American cocktail sauce

## MAINS

### Spaghetti with Old Amsterdam Cheese

smoked mackerel, white wine, celery

### Salade Niçoise

mixed greens, tuna, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette

### European Plaice Meuniere \*

lemon-butter sauce, sautéed asparagus, red-skin mashed potatoes

### Rijstafel

beef sumatra, spicy shrimp, babi kecap, nasi goreng, atjar, omelet, fried banana, scallions, krupuk, crispy onion

### Chicken Marsala

marsala cream sauce with porcini mushrooms, dried cherries, fettuccine



### Indonesian Style Stir-fried Noodles

noodles, teriyaki sauce, sambal, broccoli, cabbage, carrots

## HOLLAND AMERICA LINE SIGNATURES

### Grilled Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed greens, carrots

### Broiled New York Strip Loin \*

cauliflower gratin, green peppercorn sauce



### Oven-Roasted Chicken Breast

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



## DESSERTS

### Dutch Apple Tart

sliced apples, cinnamon, raisins, sweet lattice pastry dough,  
vanilla ice cream

### Bosch Bol

light cream puff, chantilly cream, chocolate cream

### Tom Pouce

vanilla pastry cream between layers of puff pastry,  
topped with traditional icing

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Apricot Crisp

pistachio nuts butter streusel, vanilla ice cream

### Cheese and Fruit

Leiden, Maytag, Gouda, Fiscalini

### Sliced Fruit Plate

selection of fresh fruit



### Mocha Pound Cake

mango compote

### The Master Chef's Sundae

vanilla ice cream, mashed tropical fruits, whipped cream, toasted nuts

### Ice Cream

Vanilla • Cheesecake with Raspberry Swirl

Blackberry Sorbet • Mixed Berries Frozen Yogurt



Vanilla •  Cookie Dough

## AFTER DINNER DRINKS

E.T.

6.95

Midori, Bailey's Irish Cream and Vodka

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED