



Hotel Okura
AMSTERDAM

Okura's Easter brunch

Sunday April 21st, 2019

Soup

Bisque | crayfish | rouille | fennel
Pea soup | crème fraîche | pancetta

Amuse

California cocktail | crab | avocado
Duck fillet from the 'Veluwe' | five spice salad | yuzu gel
Roasted king fish | ponzu gel | pickled cucumber
Vitello tonato | tuna cream | nuts | deep fried capers
Umami oyster | shallots | vinegar | lemon | passion fruit
Ballotine of chicken | vegetables à la printanière
Matelote de legume | mayonnaise | quail egg | crouton
Gamba | carrot | coriander cress | ginger

Cold items

Selection of charcuterie sliced à la minute on the buffet with condiments

Salad bar

Caesar salad | Waldorf salad | potato salad | tomato basil salad
Olives | feta | cornichons | Amsterdam onions | Little Gem
Croutons | Lollo Rosso | iceberg lettuce | nut mix
Gravad lax salmon | crème fraîche | tobiko caviar

Warm selection

Roasted Turkey fillet | vadouvan | lavas | gravy
Oven roasted lamb | rosemary and thyme sauce
Grilled salmon | spinach | lentils | ginger and carrot sauce
Roasted bream | water cress | saffron potato | shiitake
Potato gratin | braised leek | cheese
Spring vegetables
Steamed Japanese rice

Children's buffet

Kara age chicken (Japanese chicken nuggets)
Macaroni with tomato sauce
Pizza Margherita

Desserts

Homemade Easter pastries
Chocolate eggs | Dutch advocaat | citrus fruit | tropical fruit | strawberries | chocolate with caramel
Chocolate cake, origin Belize
Fraisier cake
Carrot-pineapple cake

€ 125 per person (including aperitif, wine, beer, soft drinks and water)
Children's buffet (4-11 years): € 65 per person