



Hotel Okura
AMSTERDAM

Okura's Easter brunch

Sunday 12 April, 2020

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 tonnato | tuna cream | nuts | deep fried capers
Coquille | coriander | pepper | mango
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 at the buffet with condiments

Salad bar

Caesar salad | Waldorf salad | potato salad | tomato & basil
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 & thyme sauce
Grilled salmon | spinach | lentils | ginger & 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
Mandarin-thyme | coco-coffee | tropical fruit | strawberry-mint | caramel-almond
Homemade Easter cakes
Chocolate-vanilla | Paris-Tokyo | Carrot-pineapple
Sliced fresh fruits served with ice-cream and sorbet

Kids' corner

Chocolate egg | marshmallows | macaroon eggs | bunny cupcakes

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