



WINTU/er VILLAGE DINNERSHOW

A special night out
with your colleagues!

We transform Atlas into an enchanting
WinTU/er Restaurant, with Live music
by Big Band Student Proof & Friends.

12, 13 and 14 december - 19 till 22h
@ Atlas, The WinTU/er Village

Interested? Register now via
banquetingtue@cateringappel.nl



DINNERSHOW MENU

Luxury 3-course dinner €45 and drinks package for 3-hours €30

STARTERS

A warm welcome with cava and various amuses:

North Sea mackerel salad - red onion - capers
Goat cheese spread - rocket - walnut - honey
Tomato cream - mozzarella - basil
Serrano ham - pineapple chutney

A small appetizer will be served and bread and butter will be already placed on each table:

Vitello new style
Rose roasted tuna - joviander rib-eye - caper apples - green asparagus - truffle potato salad
Vegetarian option
Marinated Portobello: burrata - black garlic - watercress - cauliflower pickle - tomato vinaigrette
Exclusive bread - Batard-Boulot-de Campagne - Provencal
Brabant salted butter

MAINCOURSE

Dutch beef bavette

Tranched Dutch beef bavette - morels gravy - forest ratatouille - puree of sweet batat - serrano ham crisp - bimi

or

Polenta & Pumpkin (V)

Polenta - caramelised pumpkin - oyster mushroom - Barolojus

DESSERTS

Various mini desserts:

Mini fresh fruit salad - Grand Marnier sabayon
Flowerpot with chocolate mousse - earth of Oreo biscuit crumble - sprig of mint
Mini Tiramisu - Kaffee Kahlua
Panna cotta - chocolate jelly - white chocolate crunch

If you want to choose for the vegetarian options in the menu, please let us know by e-mail (stating name and date of reservation). You can contact us via: banquetingtue@cateringappel.nl