

DENIZEN KITCHEN




CATERING MENU

JANUARY-MARCH 2023




MIX & MATCH (APPLICABLE FOR BREAKFAST AND LUNCH)

YOGHURTS & PUDDINGS

 Chia Pudding with fruit compote and roasted nuts €4.20	Seasonal Yoghurt with granola and seasonal fruits €4.20	 Smoothie Bowl with chia, roasted pineapple, nut brittle €4.70	 Mixed Fruit Salad papaya, mango, pineapple, pomelo, cardamom, lime €3.70	Brioche Breakfast Burger brioche bun with folded eggs and sautéed spinach €4.20
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SANDWICHES & WRAPS

 Grilled Veggie Sourdough with hummus, arugula, and mint €4.20	Veggie Wrap with cream cheese, avocado, tomato salsa €3.70	Ciabatta Italiana with stracciatella di bufala, tomato, basil, arugula €4.20	Rugbrod Sandwich paprika cream cheese, Comté, pickles, spinach €4.20	Ham & Cheese Baguette with aged butter, cheddar cheese, cured ham, pickles €4.20
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VIENNOISERIE

Croissant €2.10	Pain au Chocolat €2.60
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SIDE SALADS & SOUPS



Soba Noodle Salad

with cucumber, wakame, roasted edamame, shiso, sesame dressing

€5.70

Cauliflower Salad

with capers, mature cheddar cheese, fresh parsley and grapes

€5.70

Weekly Changing Hot Soup

Such as Lentil Soup, Miso Soup with Noodles, Sopa Azteca or Chestnut Soup

€6.00

SWEETS

Brownie

with walnuts, halva and salty pretzel brittle

€3.20

Spiced Carrot cake

with fresh cheese frosting, raspberry powder & chamomile flowers

€3.50



Banana Bread

with walnuts and chocolate chips

€3.20

Lemon Drizzle Cake (10 pieces)

by Katie's Blue Cat

€36.00



Grapefruit Loaf (10 pieces)

with poppy seeds

€30.00

MIX & MATCH (APPLICABLE FOR BREAKFAST AND LUNCH)

MAIN SALADS

Tabouleh & Chicken Salad

bulgur with mixed herbs, spices, tomato & grilled shawarma chicken

€8.00

Lentil Salad

puy lentil salad with roasted vegetable, herbs and spiced walnuts

€7.50

Mozzarella Salad

with buffalo mozzarella, peach, tomato & basil salad, almonds, sumac vinaigrette

€7.50

Rainbow Salad

field salad with curry spiced chickpeas, beetroot tzatziki & puffed quinoa

€7.50

BUSINESS MENU: STARTERS

All starters are vegetarian but can be made vegan

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

STARTER
(vegetarian)

Lettuce, buttermilk herb dressing, za'atar croutons

Eggplant caponata, soy-ginger dressing, silken tofu

Chaat masala potatoes, yogurt, coriander chutney, tamarind sauce

Braised cabbage, ginger cream cheese, shallot chili oil

Grilled radicchio, orange dressing, goat cheese, pumpkin seeds

VEGAN

With vegan buttermilk herb dressing

(starter is vegan)

With vegan yogurt

With ginger yogurt

Without goat cheese

BUSINESS MENU: MAINS

All main dishes are vegetarian but can be made vegan or with meat

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN (vegetarian)	Root vegetable cassoulet, estragon sauce, labneh	Shiitake brown rice congee, rayu, onsen egg, pickled radishes	Paneer stuffed eggplant, coconut dal, lime leaf oil	Tamarind rice balls, rasam broth, smoked crème fraiche, crispy chili peanuts	Charred peppers, pecorino corn mash, soy cured egg yolk, shaved almond
VEGAN	<i>Vegan version</i>	<i>Without onsen egg</i>	<i>With tofu instead of paneer</i>	<i>Without crème fraiche</i>	<i>With miso corn mash</i>
MEAT	<i>With toulouse sausage</i>	<i>With pork belly instead of onsen egg</i>	<i>With lamb instead of paneer</i>	<i>With tamarind pork rice balls</i>	<i>With braised short rib</i>

BUSINESS MENU: DESSERTS

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

DESSERT
(vege-
tarian)

**Chocolate mousse,
blueberry compote,
rosemary powder**

**Cheesecake foam,
cantuccini, coffee**

**Ginger crème anglaise,
poached pear,
pumpnickel**

**Apple crumble,
almonds, white
chocolate**

**Sheep milk labneh,
honey, sweet dukkah**

BUSINESS LUNCH PACKAGE

Choose either:

2-course menu (1 starter + 1 main / 1 main + 1 dessert / 1 starter + 1 dessert): 20€

3-course menu: (1 starter + 1 main + 1 dessert): 25€

ADDITIONAL INFORMATION

BEVERAGES

Coffee & Tea Package

Including freshly brewed specialty filter coffee and a selection of various different teas

€5.00 per person

Soft drinks (lemonades, cola, ice tea) as well as bottled water (still and sparkling) will be provided and charged on consumption.

TERMS & CONDITIONS

- Available Monday to Friday
- Menu and pricing valid until 31st of March 2023.
- Pricing includes applicable VAT.
- Final orders due 48 hours in advance.
- Delivery fee of €25.00.