



# PULITZER

AMSTERDAM

Christmas at  
Pulitzer Amsterdam



# Dinner

Our Christmas menus have been carefully curated together with our chef and pastry chef. Should you have any food allergies or specific dietary requirements, please reach out to our events team and we will be happy to accommodate.

## Dinner Menu

€120 p.p.

Glass of Champagne

Bread & Butter

Coquilles & Caviar

*Lemon, broccoli*

Roasted Jerusalem Artichoke

*Slowly cooked egg, fresh truffle*

Tournedos Rossini

*Polenta, celeriac*

Crème Brûlée

*Tonka bean*

## Vegetarian Dinner Menu

€95 p.p.

Glass of Champagne

Bread & Butter

Winter Garden

*Broccoli, hazelnut, crisp & pickled vegetables*

Barley Risotto

*Fresh truffle, mushroom, smoked tofu*

Roasted Pumpkin

*Herb salad, roasted sesame, radish dressing*

Apple Tatin

*Almond, lemon, vanilla ice cream*

## Enhance your dinner

Oysters

€5 a piece

Cheese Platter

€20

PULITZER  
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Christmas at Jansz.



Bring your group together for a Christmas celebration in Jansz.' Copper Rooms. Enjoy a festive lunch with beautifully crafted dishes inspired by modern-Dutch cuisine, that reflect a passionate commitment to locally sourced ingredients.

### Lunch Menu

€100 p.p.

Glass of Champagne

Dutch King Fish

*Watercress, roasted winter vegetables*

Confit Duck Leg

*Celeriac, goose liver, duck jus*

Pure Chocolate

*Cranberry, cherry*

### Vegetarian Lunch Menu

€75 p.p.

Glass of Champagne

Burrata

*Portobello, chicory, broccoli*

Eggplant

*Hummus, spiced oil, pine nuts*

Eringi

*Reypenaer, egg yolk, fresh truffle*

Pure Chocolate

*Cranberry, cherry*

### Enhance your dinner

Oysters

€5/€7 a piece

Cheese Platter

€20

### Wine Pairing

Wine Pairing

€75 p.p.

Exclusive Wine Pairing

€125 p.p.



Jansz.' Christmas dinner menu consists of 4-courses, with ingredients inspired by modern-Dutch cuisine, finished with a festive touch. The dishes are carefully curated by our chef, and consist mainly of local products.

### Dinner Menu

€120 p.p.

Glass of Champagne

Bread & Butter

Dutch King Fish

*Watercress, roasted winter vegetables*

Eggplant

*Hummus, spiced oil, pine nuts*

Confit Duck Leg

*Celeriac, goose liver, duck jus*

Pure Chocolate

*Cranberry, cherry*

### Vegetarian Dinner Menu

€95 p.p.

Glass of Champagne

Bread & Butter

Burrata

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Eggplant

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### Enhance your dinner

Oysters

€5/€7 a piece

Cheese Platter

€20

### Wine Pairing

Wine Pairing

€75 p.p.

Exclusive Wine Pairing

€125 p.p.

## Get In Touch

[Events@pultzeramsterdam.com](mailto:Events@pultzeramsterdam.com)

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