

Christmas at Pulitzer Amsterdam



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 Enhance your dinner €5 a piece Oysters **Cheese Platter** €20 Vegetarian Dinner Menu Glass of Champagne €95 p.p.

Bread & Butter

Winter Garden Broccoli, hazelnut, crisp & pickled vegetables

Barley Risotto Fresh truffle, mushroom, smoked tofu

Roasted Pumpkin Herb salad, roasted sesame, radish dressing

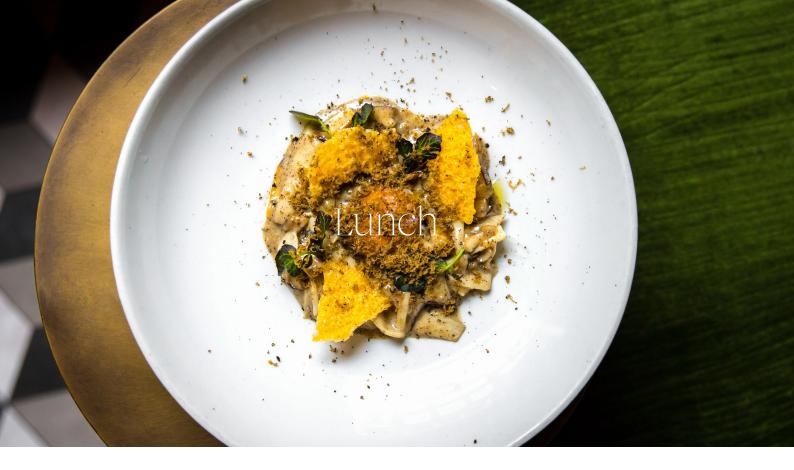
Apple Tatin Almond, lemon, vanilla ice cream





ansz.

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.

<b>Lunch Menu</b> Glass of Champagne	€100 p.p.	Vegetarian Lunch Menu Glass of Champagne	€75 p.p.
Dutch King Fish Watercress, roasted winter vegetables		Burrata Portobello, chicory, broccoli	
Confit Duck Leg Celeriac, goose liver, duck jus		Eggplant Hummus, spiced oil, pine nuts	
Pure Chocolate Cranberry, cherry		Eringi Reypenaer, egg yolk, fresh truffle	
		Pure Chocolate Cranberry, cherry	
Enhance your dinner		Wine Pairing	
Oysters	€5/€7 a piece	Wine Pairing	€75 p.p.
Cheese Platter	€20	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. Vegetarian Dinner Menu €95 p.p. Glass of Champagne Glass of Champagne Bread & Butter Bread & Butter Dutch King Fish Burrata Watercress, roasted winter vegetables Portobello, chicory, broccoli Eggplant Eggplant Hummus, spiced oil, pine nuts Hummus, spiced oil, pine nuts Confit Duck Leg Eringi Celeriac, goose liver, duck jus Reypenaer, egg yolk, fresh truffle Pure Chocolate Pure Chocolate Cranberry, cherry Cranberry, cherry Wine Pairing Enhance your dinner Oysters €5/€7 a piece Wine Pairing €75 p.p. **Cheese Platter** €20 Exclusive Wine Pairing €125 p.p.



## Get In Touch

Events@pulitzeramsterdam.com Prinsengracht 323, 1016 GZ Amsterdam The Netherlands www.pulitzeramsterdam.com

