



Here is a list with advice and other tips to follow when preparing our dishes.
We hope you really enjoy everything!

STARTERS

Bread from Menno

The bread should still be heated for 6 minutes in the oven at 200 °C, or until light brown.

Salad with Burrata

Arrange the arugula, vegetables and burrata on a plate, stir the dressing and pour it over the salad.

Tomato soup

Slowly warm the soup in a pan and stir regularly. Cut up the basil in fine strips and add it to the soup together with a little bit of cream.

Mushroom soup

Heat up in a pan and carefully and slowly stir a lot. The soup is made with a base of roux so it can get too thick, if so add a whiff of water. And if you like: an extra dose black pepper from the mill can be delicious.

Pasta with truffle (use a heated plate)

Heating up in the microwave: Mix the pasta with the supplied "court bouillon" and some butter and put it in a microwave dish. The package that the pasta was delivered in is not suited for a microwave. Make sure the pasta is nice and warm then add the truffle paste and stir with two forks. Finally, add the fresh truffle. You can order with or without cheese.

Heating up on the stove: Put the pasta, the supplied "court bouillon" and some butter in a pan with a thick bottom layer. Try not to burn the pasta. Make sure the pasta is nice and warm, add the truffle paste and stir with two forks. Then add the fresh truffle. Eat with or without cheese.

Oeufs durs mayonnaise

As simply as it gets, but still more than delicious. Take the eggs out of the refrigerator so they can get to room temperature. Cut the eggs in half, place the eggs so, that you can put a nice blob of mayonnaise in the middle of them. Make sure the mayonnaise is stirred before you put it on the plate. To finish it off, sprinkle a little bit of black pepper on top. This dish works really good for kids, although it could be wise to ignore the black pepper for them!

Vitello tonnato

Don't eat directly out of the fridge but leave it out for about five minutes. Spread the sauce on top of the meat, put the olive in the middle for the real Cradam feeling and sprinkle some fresh black pepper on top.

Steak tataré

Should be eaten on a cold plate and not straight from the fridge.

Lobster

The lobster shouldn't be eaten too cold so leave it out of the fridge for fifteen minutes before you start eating. If you don't have the official tools, use a hammer to carefully break the big claw.

Oysters closed and never done before?

<https://youtu.be/XqoKAANcebg>

Snow crab

The crab shouldn't be eaten too cold so leave it out of the fridge for fifteen minutes before you start eating. Use a firm pair of scissors or a serrated knife to cut open the crab in its length. Cut on the white side of the crab, this side is the softest.

Dutch shrimps

Very simple and easy to prepare. Our way: spread the toast with a thick layer of lemon-mayonnaise and lay the shrimp over it, grind pepper over and voila.

MAIN COURSES

Heat up the plates: If you are using a microwave, put a little bit of water on a plate and put it in the microwave. You can also put it in the oven or hold it under some hot tap water. We highly recommend heating the plates in advance.

Rib eye

Make sure that the meat really is at room temperature. We have already salted the meat lightly when baking. Preheat the oven at 170 degrees. Put the meat on a sheet. Cook it six minutes to get it red, 9 minutes to get it at medium. If u want to serve the meat on a dish, be sure to preheat it as well. Cut the meat in nice slices with a sharp knife, of course you can just cut in two or three parts and give everyone a piece as well. Sprinkle with coarse sea salt. Heat up the pepper sauce carefully.

Bœuf bourguignon

Heating up on the stove: Put the Bœuf in a pan and slowly heat it up. Stir regularly and make sure that everything is thoroughly warm. Carefully stir so that the shallots don't fall apart. You can also heat up the shallots separately.

Heating up in the microwave: Put the Bœuf in a microwave dish and heat up. The cardboard box is not suited for the microwave.

Coq au vin

Warm up on the stove: Place the chicken, garnish and sauce in a saucepan and heat slowly. Stir regularly and make sure that the chicken is warm throughout. The sauce is bound with flour, so maybe a little splash of water needs to be added.

Warm up in the microwave: put the chicken and the sauce in a microwave container, the container supplied is not suitable for the microwave. Make sure that the chicken is warm throughout. The sauce is bound with flour, so maybe a little splash of water needs to be added.

Gambas with a with aioli

Heat up in the oven at 180 °C for about 3 minutes. Check one gamba to see if it's warm enough. Put a bowl of water with some lemon in it next to your plate so you can clean your hands during the meal.

so that the lower mussels, which are already a little bit open, move upwards and the highest mussels get lower to cook. Nice as practice! Don't cook the mussels too long or they will turn hard and tough. If you find uncooked mussels while eating and keep them apart to cook them again, which is better than a whole pan full of too cooked

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Ravioli

- Cook the ravioli in salted water (as salty as the Mediterranean) for about six minutes and then test them if they are to your liking.
- Cut the "Romaine" lettuce the way you like it and cook it in a pan with a little bit of olive oil just to make it "sweat" a bit. The same goes for the microwave. It is a matter of taste how soft you want your lettuce.
- Place the lettuce onto a warm plate, drape the ravioli on top, place your cubes of pumpkin(not cold) on top, then the fried sage and pour the gently warmed sage butter over it.

Risotto

Risotto: remove the packaged courgette and peperonata from the plastic container, put them in a microwave suitable bowl and heat separately in the microwave, but preferably in the oven.

- put the rice in a pan or in a microwave suitable bowl, pour the separately packed cream and the court de bouillon into the rice and stir well.

Heat it up in the microwave: open the microwave a few times to stir the rice. If you find the rice dry, add a dash of white wine or water.

Heat it up in a pan: stir the rice slowly, and often.

- place the risotto onto the warm plate, drape the courgette and the peperonata on top and garnish the dish with parmesan and spring onions.

SIDE DISHES

Mashed potatoes

Heat up in the oven or microwave. If you are using an oven, spread out the mashed potatoes and put some butter on top so it doesn't dry out.

Green beans

Heat up in the microwave. You can also heat it up in a pan but if you do, add a tablespoon of water and carefully heat.

Side salad

Mix the dressing and salad well before adding the croutons.

DESERTS

Sticky toffee cake

Make sure the sauce is room temperature. Warm the cake in the oven. After, pour over the sauce, the cake will warm it up. You can also add some vanilla cream.

Gemberbolus

Heat up the ginger pastry in the microwave or in the oven. If you are using an oven, leave the pastry in the aluminum tray, you can remove it later. It should be nice and warm but not hot. Put the whipped cream in a bowl and stir it until the right consistency. A scoop of ice-cream is a wonderful addition to this dessert.

Tiramisu

Fold the plastic foil outwards so the long fingers are uncovered. Take the container and flip it over onto a plate. Carefully remove the foil. Cover the tiramisu with a thin layer of cacao but be careful not to add too much.

Cheesecake

Leave out of the fridge for a while before eating it so it's not too cold.

Madeleine

Enjoy!

Truffle

Enjoy!