



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.

Pumpkin soup

Heat the soup in a pan which is put on little fire. It is important to keep the soup moving while it reaches the right temperature. If you find the soup to thick, At a little water! Pour the soup in a bowl, and add the cream and roasted almonds.

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.

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. 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!

Wildpaté

Make sure that the paté is taken out of the refrigerator on time, so it can get close to room temperature. You can toast the bread to your liking, but we would say that nice and crispy goes best with the dish!

Chopped liver

Don't serve the liver too cold, close to room temperature is the best way to go. Toast the bread nice brown and enjoy!

Carpaccio

Enjoy!

Escargots

The escargots just need a couple minutes in the oven. The garlic butter will melt around the escargots during this process. Preheat the oven at 170 degrees Celsius and heat the escargots for at least 6 minutes. You want the butter to boil a little before you take it out! This dish should always be eaten with some bread, because the garlic butter is way too good to leave on the plate!

Pasta with truffle

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.

Fish pastry

-Heat the ragout in the microwave or in a saucepan on the furnace. When using a saucepan, be sure to increase the heat slowly but steady, and keep moving the ragout throughout this process. If the ragout thickens up, because it is bound by flour, just add a little water! The pastry itself needs to be put in the oven for a couple of minutes at a temperature of 180 degrees Celsius!

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.

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/XqoKAANcebq>

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.

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.

And then now for the béarnaise sauce!

Chop the tarragon finely. Heat up the clarified butter until lukewarm. Put a saucepan into a bigger pan that is filled with boiling water: which is called 'au bain-marie'. Put the whole on a lower burner. If u are fearless try putting it on the lowest burner, or lowest position, without bain-marie. Make sure the mass doesn't get real hot, otherwise you will get an omelette instead. Pour the pasteurised egg yolk in the sauce pan, together with the tarragon vinegar. Start beating and whilst, very slowly add (especially in the beginning, and later drop by drop) the clarified butter. Egg and fat shouldn't be mixed so by beating slowly you make sure they 'emulsify'. Take off the burner and last add the tarragon and salt. Pour in a preheated bowl or jug, or directly on to the plates. The sauce is supposed to be lukewarm, but if it is a bit colder it should do just fine as well. Heating up is not possible.

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.

Wild duck

-Pre-heat the oven at 180 degrees Celsius, the estimated times that will follow up will only be correct if the oven is altered correctly.

-To cook the duck breasts to your wishes, follow the following time schedule: For rare, aim for 4 minutes in the oven, for medium; extend this to 6 minutes. To make sure you do not overcook your duck, it could be handy to slice the breast in several thinner pieces. Possibly it is nice to add a little salt, depending on your own taste!

-The duck legs are braised, so they can be put in the oven as well. They might need a little more time than the breast, but this isn't guaranteed! Our recommendation is that you check up on the legs after 4 minutes, if they are nice and warm, they are ready to eat!

The red cabbage and the pear should be warmed up separately, either in the microwave or in a pan on the furnace. If you use a pan, make sure to beat the cabbage while heating it up, otherwise it will burn rapidly.

-Heating up the port sauce works best in a saucepan, temper the flames to low fire, and do not rush this part, because boiling would ruin the sauce! The Port sauce will be thickened when it has been put in the refrigerator, but will loosen up when heated up, so do not add more water right away!

-For the mashed potatoes it is the easiest to just use the microwave. The oven is also a possibility but if you use the oven, make sure to spread out the mashed potatoes and put a little butter on top. The butter is to prevent the mashed potatoes from drying out.

Confit de canard

Preparing the Confit de canard with an oven

The confit de canard is cooked in goose fat, make sure this goose fat is spread out over the canard before you put it in the oven.

-Heat the canard for 14 minutes in a pre-warmed oven. The oven should be set on 180 degrees Celsius.

Preparing the Confit de canard without an oven

If you do not have an oven, it is also possible to work with a pan. Because the canard is cooked in goose fat, you need nearly no oil at all. Put the pan on low fire, and melt the goose fat first, before adding the canard. Heat the canard slowly but thoroughly. It is wise to cover the pan, since the fat can splatter while adding heat. Turn the canard a couple of times, until you reach the point that it is brown and crispy!

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-Our recommendation for the sauerkraut is also to use the microwave, but heating in a pan, with a little water works just fine..

Lamb shank

The shank can be prepared either in the microwave or in the oven. At all times, make sure that the shank is heated while it is **IN the sauce**, this will prevent that the shank becomes dry.

For the oven, 15 minutes working on 175 degrees Celsius should do the trick. You don't need to cover the shank, just make sure you use the sauce as stated above. If you want to check the warmth, sting in the shank with a sharp knife and feel the temperature of the point of the knife!

You could also use a pan on the furnace, but make sure you turn the shank very often, to prevent it from burning.

Sauerkraut with Pastrami

-Do NOT heat up the sauce, this will cause the sauce to curdle! Instead, keep the sauce at a place which is around room temperature.

Use a pan to heat up the sauerkraut, it is no problem at all if the sauerkraut coats a little during this process.

The potatoes should be heated above steam or in a pan with boiling water.

Bake the pastrami in a frying pan, with just a little bit of water (1 big spoon) to prevent it from burning

Put the sauerkraut on a preheated plate, and cover it first with the pastrami and the with the sauce. Place the potatoes around the sauerkraut and enjoy your dinner!

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.

Mussels

Add the wine to a pan and heat up at a high burner. Shake the pan regularly: put the lid on and move the pan first away from you and then upwards while turning your wrists inwards as to cause a smooth movement. By doing so you give the contents of the pan 'effect' 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 to 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 mussels

Mussel soup

Keep the possible left over mussels out of the shell and keep them apart. The cooking water: cook it for about 5 minutes so that the vegetables get cooked well. Mash with a hand mixer, if you don't have the time, let the vegetables intact, which is also very enjoyable. Put the given roux in a pan and slowly heat up. Little by little add the cooking water and keep on stirring firmly with a whisk as to prevent lumps. There should be added about 600 cc cooking water, if you have too little the soup will get thicker, but you can add water. Be sure to DON'T add salt: the water that came from the mussels is sea water! Left over mussels should be added and done is the deed, without mussels it is still a great meal. Other leftovers fish can be added as well, as vegetables and perhaps a little bit of cream. Stir up, is the motto.

Pasta with truffle

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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.

Ravioli stuffed with green peas and mint

-Put a large pan of water on, and make sure to add enough salt (It should taste like the water in the Mediterranean!). When the water is boiling, add the FROZEN (!) ravioli, for approximately 6 minutes.

-To cook the lettuce, put a little oil in a pan, add the lettuce so it dwindles. It is up to you how far you cook the lettuce, but be aware, this process goes very quick.

-Put the lettuce on a pre-heated plate (this is recommended, not required) and drape the ravioli's on top of the lettuce. Our recommendation is that you pour a little bit of olive oil over the ravioli's. Add the Parmesan and some of the green peas, finish off with a little black pepper!

Stuffed aubergine

Heat up the aubergine in the oven at 180 °C for about 10 minutes, the cheese should be golden brown. Stick the tip of a knife into the aubergine and immediately check if it is hot, this way you can see if it's warm enough.

Spinach on the stove: Put the spinach in a pan with some butter or olive oil and heat up at high heat. Keep stirring and when the leaves are dark green, they are ready.

Drain the spinach in a colander to lose excess moist and add some salt and pepper.

Spinach in the microwave: Put in the microwave for about 2 minutes with some butter or olive oil, stir and when the leaves are dark green, they are ready. Drain the spinach in a colander to lose excess moist and add some salt and pepper.

Steak tataré

Don't eat the steak tataré when it's too cold and don't use a preheated plate.

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.

Rosevale potatoes

Heat up in the oven for about 8 minutes at 180 °C or in a frying pan with some olive oil at low heat, be careful not to burn them. *Any potatoes left? Put them in the frying pan next day with some fried onions, leftover beans or other vegetables. At the end add an egg and stir, add a generous amount of black pepper and you have yourself a proper lunch.*

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.

Samphire salad

Enjoy!

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.

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.

Meringue

The shape of the meringue offers a perfect opportunity to put a little scoop of lemon ice cream inside. Unfortunately we cannot provide that in the current circumstances, but it is a really nice addition! Stir the mascarpone before putting it on top of the meringue. Heat the cherries and the juice for a short time in a pan or in the microwave, make sure that the juice does not evaporate. Put one cherry on top of the mascarpone, and dispose the rest of them around the meringue. To finish it off, pour the juice, so it becomes a perfectly elegant mess.

“Oliebollen”

Heat up (not too long, because you want to eat them directly after!) Can be done in the oven or the microwave. Microwave for 1 minute at 50 watt and then put in the oven at 160 degrees. If you are only using a microwave be sure to avoid the highest position and for too long, otherwise they will become rock hard and not tasty. To finish off: put loads of powdered sugar on top!

Cheesecake

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

Madeleine

Enjoy!

Truffle

Enjoy!