

## Information Thanksgiving turkey - Slagerij De Leeuw Amsterdam

Kind of turkey: - French Bresse A.O.C. turkey (weight approx. 3,5-4 kg, 6-8 persons)  
€ 3,95 per 100g

- Italian free range turkey (weight from approx. 3-9 kg, 500g per pers.)  
€ 1,85 per 100g

Desired weight : *Wherever possible we endeavor to provide you with the turkey of your desired weight; we advise you to order as early as possible to avoid any disappointment.*

Deboned for easy serving at the table: € 15,- per turkey extra

Stuffing: - minced veal with fresh garden herbs € 4,—/100g  
- minced veal with a melange of mushrooms € 5,25/100g  
- 'De Leeuw' stuffing - minced veal with goose liver and truffle € 12,50/100g  
*Stuffing is only advised when your turkey is going to be deboned.*

Cooked by De Leeuw: € 15,- per turkey *(To ensure your turkey reaches you in the best conditions, all pick-up times must be verified with our chef Denis first, who arranges our oven planning)*

Gravy : - € 3,00 per 100g

Sauce : - creamy truffle sauce € 6,50/100g  
- creamy mushroom sauce € 5,-/100g  
- sauce Périgueux (winter truffle gravy) € 12,50/100g  
- veal stock - poultry stock - 250g € 7,50 - 150g € 4,50

Sides : - pumpkin stew with Du Puy lentils/lemon zests/creme fraiche € 2,50/100g  
- brussels sprouts/red onion compote/bacon € 2,50/100g  
- mashed potatoe € 1,50/100g  
- mashed potatoe/celeriac/apple € 1,95/100g

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