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# **CHRISTMAS MENU 2017**

**Slagerij De Leeuw Amsterdam**  
**your traditional butcher - gourmet - deli**

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## **AMUSES BOUCHES**

### **MACARON**

Blue cheese - walnut - serrano ham

### **WAGYU 'BITTERBAL'**

Luxurious version of a real Dutch ragout snack

### **CHRISTMAS CHERRY BONBON**

Goose liver - 'morel' cherry - hazelnut - Guanaja chocolate 72%

### **GOOSE LIVER ESPRESSO**

Espresso jelly - chocolate mocha bean

### **'FOREST WALK' VEGETARIAN**

Portabella mushroom duxelles - nameco mushroom - celeriac - pumpkin  
sprout vegetables - tahoon cress

### **DONUT**

Goose liver - apple/quince compote

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## ***ALSO TRY OUR WIDE SELECTION OF ,BLAZQUEZ' JAMON IBÉRICO***

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## **FISH**

### **'RICH SALAD'**

Lobster - goose liver - winter truffle - served in a small glass platter

### **FISH TERRINE**

Squid - pike-perch - potato - artichoke - chorizo - olive  
Serving suggestion: with romesco sauce

### **1/2 LOBSTER 'EN COCOTTE'**

1/2 lobster - fregola (Sardinian roasted pasta) - lemon zest - dried tomato - bottarga

### **SCALLOP IN ITS SHELL**

Scallop - black risotto - ceps - black salsify - beetroot - Italian lardo

### **CANAPÉ**

Mackerel rillettes - gherkin (with edible painting)

### **'PERLE IMPERIAL' CAVIAR**

30 / 50 / 125 gram (Beluga caviar: pre-order only)

### **SALAD 'SINCE 2000'**

Salad with lobster, Dutch shrimps,  
small-diced vegetables and winter truffle mayonnaise

## **OUR FRENCH CLASSICS**

### **ÉCLAIR**

Puff pastry - Ibérico cream (mousse) - (sugar) fondant - hazelnut

### **GOOSE LIVER TERRINE**

With or without summer truffle.

Serving suggestion: with crispy toasted Max Poilâne rye bread

### **GOOSE LIVER SAUSAGE**

With or without winter truffle.

Serving suggestion: with crispy toasted Max Poilâne rye bread

### **'MARBRÉ'**

Wagyu - goose liver - cecina de Leon

Serving suggestion: with 'SdL' pickles

### **CRÈME BRULÉE**

Goose liver - lime leaf

### **DUCK**

Duck liver 'micuit' - preserved duck meat - 5 spices blend - Sauternes jelly

Serving suggestion: with crispy toasted Max Poilâne rye bread

## **MEAT STARTERS**

### **PATÉ**

Veal pate - winter truffle - ceps - pistachio

### **CANNELLONI**

Lamb neck - eggplant - cavolo nero (Italian kale) - ricotta cheese (for 2 persons)

### **PORK CHEEK**

Artichoke - balsamico gravy - potato - roasted garlic

### **WAGYU CARPACCIO**

Exceptionally tasteful carpaccio of Wagyu - freshly sliced for you (with parmesan cheese)

### **VITELLO TONNATO**

Fricandeau and rolled roast of veal - freshly sliced for you

Serving suggestion: with homemade tuna sauce

### **'SdL' WAGYU BOUILLI**

Wagyu cooked in concentrated bouillon - mustard mayonnaise - shallot - parsley

Serving suggestion: with crispy toasted Max Poilâne rye bread

## **TRUFFLE**

### **FRESH WHITE TRUFFLE**

Tuber magnatum pico - with the most culinary and delicate aroma

### **FRESH BLACK WINTER TRUFFLE**

Tuber melanosporum - the most gastronomical truffle

### **FRESH AUTUMN TRUFFLE**

Tuber uncinatum - for a beginner's truffle experience

### **'SDL' WINTER TRUFFLE SALSA**

Fresh winter truffle salsa - garlic - olive oil - and our secret ingredient

### **'SDL' SUMMER TRUFFLE SALSA**

Fresh summer truffle salsa - portabella mushroom - garlic - olive oil  
and our secret ingredient

### **'PERFECT EGG'**

Winter truffle - ceps - fresh egg - parmesan cream - bread stick  
(in a tulip shaped weckpot)

### **PANNACOTTA**

Cream - winter truffle (*optional: fresh truffle*)  
(in a tulip shaped weckpot)

## **MEATLESS**

### **CELERIAC *VEGETARIAN***

Smoked egg yolk - celeriac prepared in 3 ways - celery salt - hazelnut - winter truffle

### **VEGETABLE SOUFFLÉ *VEGETARIAN***

Artichoke - comté cheese - serving suggestion: with salad of sweet&sour vegetables

## **SOUPS & BROTHS**

### **LOBSTER SOUP**

Bisque d'homard - optional: lobster meat

### **GAME BROTH**

Double cooked clear game broth

### **CHESTNUT / PARSNIP SOUP**

With serrano chips

### **RED BEETROOT SOUP**

Basil - smoked oil

### **BASIC BROTHS**

The purest basis for your own soup, risotto or stew:  
veal - poultry

## **JAPANESE CUTS**

shabu shabu - sukiyaki - yakiniku from:

**100% original Japanese wagyu** (grade 5, no.11)

Wagyu USDA (Kobe style beef)

Spanish Rubia Gallega beef

Blazquez Ibérico pork

## **GAME & POULTRY**

### **JUGGED HARE**

Hare casserole - cranberries - small white pearl onions - vegetables

### **'ROYAL' SADDLE OF VENISON**

Classic: with goose liver

### **RABBIT (GAME)**

Confit of wild rabbit - small garnish of vegetables, potato and herbs in olive oil

## **MAIN DISHES**

### **BEEF 'WELLINGTON'**

Black Angus Tenderloin - seasonal mushrooms - pastry crust  
(for 4 persons)

### **RUBIA STEW**

Spanish Rubia beef stew - winter carrot - shallot

### **IRISH PIE**

Black Angus beef - Guinness beer - pastry crust

### **CHRISTMAS BURGER**

Wagyu burger - goose liver - winter truffle - little gem lettuce - brioche bun - leaf of gold

### **SHORT RIBS**

Black Angus beef ribs - 24 hours cooked in own gravy

### **VEAL STEW**

Veal stew 'blanquette' - seasonal mushrooms - black salsify - pearl onion - cream sauce

### **CHRISTMAS CAPON (boneless)**

Minced veal - goose liver - winter truffle

(Also available as the ultimate and delicate 'Bresse' capon with winter truffle under the skin. Made even better with extra fresh winter truffle!)

*Sauce suggestion: our creamy summer truffle sauce, creamy mushroom sauce or sauce Périgueux (truffle sauce)*

### **BRESSE POULARDE 'EN COCOTTE'**

Bresse chicken - scampi (Norway lobster) - small Bresse chicken sausages with scampi  
(including cooking pot, for 2 persons)

### **PIGEON 'ANJOU'**

Fillets of French Anjou pigeon 'sousvide' cooked - the legs stewed - long pepper gravy  
(for 2 persons)

### **STEW OF LAMB**

Amandine potato - kohlrabi - carrot - tomato - piment d'Espelette pepper

### **LEG OF SPANISH SUCKLING LAMB**

12 hours slow-cooked whole Spanish suckling lamb leg - with Lautrec garlic  
(Serves 2 to 3)

## **FROM ARNO'S BUTCHER'S BLOCK**

### **CÔTE DE (RIB OF):**

- boeuf (Spanish Rubia Gallega beef)
- ternera (Spanish Heifer)
  - Dutch veal
  - Ibérico chops
- Dutch lamb (*Texels' breed*)

### **ROLLED ROAST**

- wagyu (Kobe style beef)
- Dutch veal
- Ibérico (Spanish, acorn fed pork)
- Dutch lamb (*Texels' breed*)
- Spanish suckling lamb
- **veal roast 'Audi'**

Our classic: with goose liver - Colombo spices - recipe of Pierre Audi  
(*Serving suggestion: with one of our homemade sauces  
or its own gravy enriched with veal stock*)

### **PERFECT STEAKS:**

- 100% Japanese wagyu (grade 5, no. 11)
- wagyu (Kobe style beef)
- boeuf (Spanish Rubia Gallega)
- ternera (Spanish Heifer)
- Black Angus (Irish beef)

## **WHAT'S FOR DINNER FOR THE KIDS? (from 2 - 100 years old)**

### **CHRISTMAS BURGER**

Wagyu burger - goose liver - winter truffle - little gem lettuce - brioche bun - leaf of gold

### **IBÉRICO BURGER**

Ibérico burger - comté cheese - red onion (sweet&sour) - little gem lettuce  
piment d'Espelette mayonnaise with smoked oil - brioche bun

### **'SdL' HOTDOG**

Homemade hotdog - fried shallot - small gherkins - hotdog bun

### **IBÉRICO SPARERIBS**

Cooked - fall-of-the-bone

### **PUFF PASTRY**

Veal 'blanquette' ragout - pastry

### **WAGYU 'BITTERBAL'**

Homemade, luxurious version of the real Dutch 'bitterbal' snack

### **ROSEVAL POTATO WEDGES**

## **GAME**

Pheasant, Dutch saddle of hare (trimmed), venison calf, saddle of venison (trimmed), sirloin steak of wild boar and partridge

## **POULTRY**

### **TURKEY**

- A. Italian (from selected farmer)
- B. French (traditional, 'Label Rouge')
- C. Bresse (the best of the best!)

### **CAPON AND GOOSE**

- A. French (traditional)
- B. Bresse (the best of the best!)

### **DUCK**

- A. Bresse: canard (M)
- B. Bresse: canette (F)

More from the French 'Bresse' area: free range chicken (poularde) and guinea fowl.  
Other poultry: 'Label Rouge' corn fed quail, 'Imperial Anjou' pigeon, young corn-fed rooster and Dutch free range chicken.

## **FRESH MEAT**

### **WAGYU BEEF**

The best cuts of the exceptionally tasteful 100% Japanese wagyu or the USDA Kobe style beef

### **RUBIA GALLEGA**

The best cuts of the Spanish Rubia beef (Galicia)

### **TERNERA**

Spanish heifer from Galicia, not older than 10 months.

*Beef serving suggestions: serve with its own gravy, enriched with veal stock or sauce Périgueux (truffle sauce), creamy summer truffle sauce, seasonal mushroom sauce or sauce Béarnaise*

### **SPANISH SUCKLING LAMB**

Available: the legs, racks, saddles and shoulders

## **AND EVEN MORE...**

### **SPANISH PIGLET**

Leg - shoulder - or whole pig  
*Whole suckling pigs (± 4,5 kg) can be ordered before 15/12.*

### **GOOSE LIVER** (raw)

### **DUCK LIVER** (raw)

### **PAIN MAX POILÂNE**

Rye bread (pain seigle) - grand mères & petits pains, freshly imported from Paris

## **CHRISTMAS & NEW YEAR'S BREAKFAST suggestions**

### **'PERFECT EGG'**

Winter truffle - ceps - fresh egg - parmesan cream - bread stick (in a small weckpot)

### **HOMEMADE FRESH COLD CUTS**

Wagyu roast beef / smoked wagyu beef / wagyu pastrami 'Katz Deli-style'  
veal 'fricandeau' roast

### **BOUDIN NOIR / BLANC / BLANC TRUFFLE**

### **SCRAMBLED EGGS WITH FRESH TRUFFLE**

### **PAIN MAX POILÂNE**

Rye bread (pain seigle) - grand mères & petits pains, freshly imported from Paris

### **FRENCH FULL-CREAM BUTTER**

### **CHAMPAGNE**

## **AFTER CHRISTMAS**

To help you take the stress out of your festivities  
we have a wonderful selection of prepared meals and ready-to-eat  
dishes available in-store until the 24th of December. Some of our suggestions:

### **OUR SOUPS**

### **LEG OF SPANISH SUCKLING LAMB**

### **TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT**

### **OUR STEWS:**

### **JUGGED HARE, VEAL BLANQUETTE, DAUBE DE BOEUF**

### **IBERICO SPARE RIBS, BLACK ANGUS SHORT RIBS**

### **OUR BURGERS**

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Special requests like **carpaccio** and **Japanese style cuts** are always possible.  
Please feel free to contact us for **any other part of meat** not mentioned in this menu,  
we can order it for you.

For all details and prices we refer to our Dutch Christmas brochure.  
You can find wine suggestions as well in the brochure.

[Click here to read the digital brochure!](#)

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## **STOCKS, SAUCES & MAYONNAISES**

Veal stock \* game stock \* lamb stock \* poultry stock

creamy seasonal mushroom sauce \* creamy summer truffle sauce \* sauce Périgueux  
(winter truffle gravy) \* fermented plum sauce \* Bordelaise sauce (red wine and marrow)  
sauce Béarnaise \* long pepper gravy

home made mayonnaise: truffle \* piment d'Espelette \* aioli \* classic natural

*Available: 150g sauce, serves 2-3 persons | 250g sauce, serves 4-5 persons*

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## **VEGETABLES & SIDE-DISHES**

### **TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT**

Classic recipe: cooked in goose fat - pork meat

### **RED CABBAGE**

Balsamic vinegar - raisins soaked in balsamico

### **BRUSSELS SPROUTS**

Red onion - bacon

### **MUSHROOM MIX**

Melange of seasonal mushrooms

### **PUMPKIN**

Pumpkin - Beluga lentils - fresh cream (crème fraîche) - lemon zests

### **GREEN VEGETABLE MIX**

Haricots verts - sugar snaps - mangetouts - green asparagus

### **RED BEET MIX**

Grilled red and Chioggia beet - rocket lettuce - parmesan cheese

### **CABBAGE MIX**

White cabbage - Chinese cabbage - green cabbage - turnip cabbage  
cavolo nero (Italian kale) - red pepper oil



### **BOK CHOI**

Kimchi (fermented cabbage) - shiitake

### **CHICORY**

Bechamel sauce - blue cheese - walnut - gratin

### **VEGETABLE MIX ('SOUSVIDE' COOKED)**

Fennel - celery - winter carrot - kohlrabi - Pernod - caraway

### **ONION FROM THE OVEN**

Mushrooms - sauce Mornay

### **POTATO PUREE**

**POTATO PUREE** with parsnip and black salsify

### **POMMES 'RÖSTI'**

Cookie of grated potato with rosemary

### **POTATO GRATIN**

Classic French potato 'gratin' dish

### **STEWED PEARS**

,Gieser Wildeman' slow-cooked in red wine

**TRIMMINGS:** 'VOC' onions, quince jelly, 'SdL' sweet&sour vegetables, sweet&sour of red onion, small cranberry compote

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*Fresh white or winter truffle: ask for the current price, it varies weekly*

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## **COOKING INSTRUCTIONS**

Detailed instructions for every dish are available  
(in Dutch) at the **'Menu's' page** of our website

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**WINE ADVICE? Consult the wine list in our DUTCH CHRISTMAS MAGAZINE or ask one of our colleagues**

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Slagerij De Leeuw - your traditional butcher - gourmet - deli

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