



Restaurant Le Rendez-Vous

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TOURS & GROUPS (min. 40 pax) MENU'S & RATES 2007.

<p>Nr. 1 Quiche with onions, ham and cheese * Baked cod with ravigotte sauce Mixed salad and baked potatoes * Chocolate mousse € 19,50</p>	<p>Nr. 12 Creamy asparagus soup * Wiener schnitzel Mixed salad and French fries * Tiramisu cake € 19,50</p>
<p>Nr. 2 Chef's pâté * Chicken cordon bleu with honey-thyme sauce * Tiramisu cake € 19,50</p>	<p>Nr. 13 Refreshing salad of smoked chicken with raspberry dressing * Grilled pork suckling chops with sauerkraut and calvados sauce * Fresh fruit salad with Triple Sec and whipped cream € 19,50</p>
<p>Nr. 3 Traditional Dutch pea soup * Hotchpotch with beef brisket * Apple pie and whipped cream € 19,50</p>	<p>Nr. 14 Russian style salad with smoked salmon, eel and halibut bedded on lettuce dressed with basil * Baked breast of duck fillet with orange-pink pepper sauce * French apple pie with cinnamon ice cream and vanilla sauce € 26,50</p>
<p>Nr. 4 Traditional Dutch pea soup * Beef steak with mixed salad & potatoes * Cake € 19,50</p>	<p>Nr. 15 Tuna salad Nicoise style * Grilled salmon fillet Seasonal vegetables and baked potatoes * Vanilla ice cream with hot chocolate sauce and whipped cream € 19,50</p>
<p>Nr. 5 Chef's pâté * Burgundian beef stew Steamed white rice and seasonal vegetables * Cassata ice cream and whipped cream € 19,50</p>	<p>Nr. 16 Beef carpaccio with pesto, pine seeds and parmesan cheese * Grilled salmon fillet with sauce of wild spinach and gorgonzola Seasonal vegetables and baked potatoes * French chocolate cake € 26,50</p>

<p>Nr. 6 Quiche with onions, ham and cheese * Burgundian beef stew Steamed white rice and seasonal vegetables * Tiramisu cake € 19,50</p>	<p>Nr. 17 Parma ham with melon * Grilled tiger shrimp with ginger sauce Steamed white rice and stir-fried vegetables * Crêpe filled with walnut ice cream, hot caramel sauce, amaretto and whipped cream € 26,50</p>
<p>Nr. 7 Creamy tomato soup with basil * Hotchpotch with beef brisket * Ice cream with whipped cream € 19,50</p>	<p>Nr. 18 Salad with mussels baked in herb butter * French onion soup with croutons browned with cheese * Baked Dover sole fillets Rendez-Vous style Mixed salad and baked potatoes * Crêpe filled with walnut ice cream, hot caramel sauce, amaretto and whipped cream * Coffee/tea € 30,00</p>
<p>Nr. 8 Greek salad with feta, tomato, olives, garlic croutons and basil dressing * Fillet of lamb with honey-thyme sauce Seasonal vegetables and baked potatoes * Apple pie and whipped cream € 26,50</p>	<p>Nr. 19 Parma ham with melon * French onion soup with croutons browned with cheese * Grilled salmon fillet with wild spinach and gorgonzola Seasonal vegetables and baked potatoes * Crêpe filled with walnut ice cream, hot caramel sauce, amaretto and whipped cream * Coffee/tea € 30,00</p>
<p>Nr. 9 Salad with mussels baked in herb butter * Baked herring Seasonal vegetables and baked potatoes * French chocolate cake € 19,50</p>	<p>Nr. 20 Greek salad with feta, tomato, olives, garlic croutons and basil dressing * French fish soup * Sautéed tournedos with marsala-pepper sauce Seasonal vegetables and baked potatoes * French apple pie with cinnamon ice cream and vanilla sauce * Coffee/tea € 30,00</p>

<p style="text-align: center;">Nr. 10</p> <p style="text-align: center;">Salad with mussels baked in herb butter *</p> <p style="text-align: center;">Poached trout with mustard sauce Seasonal vegetables and baked potatoes *</p> <p style="text-align: center;">Apple pie and whipped cream</p> <p style="text-align: center;">€ 19,50</p>	<p style="text-align: center;">Nr. 21</p> <p style="text-align: center;">Refreshing salad of smoked chicken with raspberry dressing *</p> <p style="text-align: center;">Clear vegetable soup *</p> <p style="text-align: center;">Veal steak and garlic-rosemary sauce Seasonal vegetables and baked potatoes *</p> <p style="text-align: center;">White and brown chocolate mousse *</p> <p style="text-align: center;">Coffee/tea € 30,00</p>
<p style="text-align: center;">Nr. 11</p> <p style="text-align: center;">Salad of Dutch herring with red beetroots *</p> <p style="text-align: center;">Stew of assorted fish *</p> <p style="text-align: center;">Seasonal vegetables and baked potatoes *</p> <p style="text-align: center;">Chocolate mousse</p> <p style="text-align: center;">€ 19,50</p>	<p style="text-align: center;">Nr. 22</p> <p style="text-align: center;">Russian style salad with smoked salmon, eel and halibut *</p> <p style="text-align: center;">Pumpkin soup *</p> <p style="text-align: center;">Baked sea-bass fillet with red wine sauce and muscatel grapes Seasonal vegetables and baked potatoes *</p> <p style="text-align: center;">Fresh fruit salad with Triple Sec and whipped cream *</p> <p style="text-align: center;">Coffee/tea € 30,00</p>