

On board catering

- Rates 2023 -



Rue du Vélodrome 15,
5500 Dinant
Tel : 00 32 82 22 43 97

www.dinant-evasion.be/croisieres

	Price/pers.
WELCOME COFFEE	
COFFEE/TEA + 1 PIECE OF PIE	6,00€
WELCOME COFFEE <i>Assortment of pastries, coffee, tea, water and fruit juice</i>	8,00€
COFFEE BREAK <i>Coffee, assortment of tea, biscuits, fruit</i>	10,00€
APERITIF FORMULAS	
ASSORTMENT OF 4 APPETIZERS (2 hot + 2 cold) <i>Composition varies according to the market</i> (+ 2,00€/pers. per additional appetizer)	10,00€
COLD PLATES - with bread and butter	
REGIONAL DISHES <i>Assortment of cold charcuterie and pâtés from regional butchers</i> <i>Assortment of cheese from our region</i> <i>Salad of young shoots, French dressing</i>	20,00€
CHARCUTERIE PLATE <i>Baked ham, Italian ham, meatloaf, farmers pâté, sausage, Coppa, chicken fillet, potato salad, mayonnaise and assorted salads</i>	23,00€
LAND AND SEA PLATE <i>Smoked salmon, Bellevue salmon, trout, king prawns, farmers pâté, Italian ham, baked ham, chicken fillet, potato salad, mayonnaise, tartar sauce and assorted raw vegetables</i>	28,00€
BUFFETS	
SANDWICHES AND WRAPS <i>Various types of filled breads, sandwiches and a range of pre-filled wraps:</i> <i>Cheese and fruit jam sandwich</i> <i>Smoked salmon and herb chees wrap</i> <i>Beef Carpaccio sandwich</i> <i>Homemade tuna sandwich</i>	18,00€

<p>BURGER BUFFET <i>Pure beef burgers in corn bread</i> <i>Salad, tomatoes, red onions, caramelized onions, celery root, bacon, cheddar cheese</i> <i>Barbecue, ketchup, Andalouse, tartar and garlic sauces</i></p>	<p>24,00€</p>
<p>PAËLLA BUFFET <i>Rice, prawns, mussels, chicken, chorizo brunoise, peas, onions, peppers and saffron</i></p>	<p>25,00€</p>
<p>CHILI CON CARNE BUFFET <i>Rice, beef, red beans, corn, carrots</i></p>	<p>25,00€</p>
<p>BARBECUE BUFFET "3 meats" <i>Sausage, kefta and chicken skewer; Barbecue, garlic and Bearnaise sauces</i> <i>Jacket potatoes - Assortment of raw vegetables - Bread and butter</i></p>	<p>27,50€</p>
<p>COLD BUFFET <i>Baked ham, Italian ham, Coppa, salami, farmers pâté, sausage, chicken drumstick and roast beef</i> <i>Smoked salmon, Bellevue salmon, pink shrimps and shrimp stuffed tomatoes</i> <i>Mayonnaise, Andalouse, cocktail and ketchup sauces</i> <i>Assortment of salads</i> <i>Bread and butter</i></p>	<p>31,00€</p>
<p>BARBECUE BUFFET "Land and Sea" <i>Sausage, kefta, chicken kebab, scampi kebab and marinated salmon kebab.</i> <i>Barbecue, tartar, aioli and Bearnaise sauces</i> <i>Potatoes in a jacket</i> <i>Assorted raw vegetables</i> <i>Bread and butter</i></p>	<p>33,50€</p>
<p>MENUS</p>	
<p style="text-align: center;"><u>EVASION MENU</u></p> <p style="text-align: center;"><i>Soup of the day</i> OR <i>Homemade fish mousse</i> **</p> <p style="text-align: center;"><i>Belgian meatballs à la Liégeoise, mashed potatoes</i> OR <i>Chicken filet mushroom sauce</i> <i>Croquettes</i> **</p> <p style="text-align: center;"><i>Chocolate mousse</i> OR <i>Ile flottante</i></p> <p style="text-align: center;">1 menu choice for the whole group</p>	<p>2 courses: 15,00€</p> <p>3 courses: 18,00€</p>

<p style="text-align: center;"><u>"Sax" MENU</u></p> <p style="text-align: center;"><i>Country terrine, salad of young shoots on its garlic toast</i> **</p> <p style="text-align: center;"><i>Duck filet, braised chicory and carrots, potato pancake, pink berry brown juice.</i> OR</p> <p style="text-align: center;"><i>Grilled salmon filet, pan-fried seasonal vegetables and its broth</i> **</p> <p style="text-align: center;"><i>Lemon meringue pie</i></p> <p style="text-align: center;">1 menu choice for the whole group</p>	<p>2 courses: 25,00€</p> <p>3 courses: 30,00€</p>
<p style="text-align: center;"><u>MARKET MENU</u></p> <p style="text-align: center;"><i>Italian beef tartar with foie gras terrine</i> OR</p> <p style="text-align: center;"><i>Carpaccio of salmon gravlax, salad of young shoots and green apples</i> **</p> <p style="text-align: center;"><i>Ballotin of yellow chicken, creamy mushroom risotto carcass juice spiced with rosemary</i> OR</p> <p style="text-align: center;"><i>Back of cod with tarragon purée, pan-fried vegetables</i> **</p> <p style="text-align: center;"><i>Caramel tartlet, chocolate-lime ganache</i> OR</p> <p style="text-align: center;"><i>Tarte tatin, caramel-salted ice cream</i></p> <p style="text-align: center;">1 menu choice for the whole group</p>	<p>2 courses: 36,00€</p> <p>3 courses: 40,00€</p>
<p style="text-align: center;"><u>PRESTIGE MENU</u></p> <p style="text-align: center;"><i>4 appetizers (2 hot and 2 cold)</i> **</p> <p style="text-align: center;"><i>Apricot-pistachio foie gras bonbon with jam, brioche bread</i> OR</p> <p style="text-align: center;"><i>Pan-fried scallops, parsley cream, parsnip brunoise and its crisp</i> **</p> <p style="text-align: center;"><i>Guinea fowl filet cooked at low temperature, leg croustis Spicy carcass juice, pan-fried green vegetables</i> OR</p> <p style="text-align: center;"><i>Roasted filet of sea bass, cream of peas, pan-fried brunoise of forgotten vegetables Potatoes, salad of young shoots</i> **</p> <p style="text-align: center;"><i>Champagne sabayon, red fruit marmalade and vanilla ice cream</i> OR</p> <p style="text-align: center;"><i>White chocolate dome, orange heart, gingerbread crunch</i></p> <p style="text-align: center;">1 menu choice for the whole group</p>	<p>2 courses: 41,50€</p> <p>3 courses: 46,50€</p> <p>4 courses: <i>(with appetizers)</i> 51,50€</p>

<p><u>WALKING DINNER</u></p> <p><i>Baskets of crunchy vegetables and salty snacks on cocktail table</i> <i>Followed by service on plate (servers passing with trays)</i> <i>Mini burger</i> <i>Assortment of homemade croquettes</i> <i>Shrimp tempura with wasabi mayonnaise</i> <i>Smoked salmon toast</i> <i>Smoked duck breast skewer</i></p>	<p>26,50 €</p>
DISHES OF THE DAY	
<p>Sliced chicken with tomato Florentine sauce, croquettes Dumplings with chicory and Orval, mashed potatoes Salmon fillet with vegetables, tagliatelle</p>	<p>16,00€ 16,00€ 19,00€</p>
CHILDREN'S DISHES	
<p>Spaghetti Bolognese Ham and cheese pizza Sausage, mashed potatoes, compote</p>	<p>12,50€ 12,50€ 12,50€</p>
DESSERTS	
<p>Chocolate mousse Caramel tartlet, chocolate ganache and lime Homemade Tiramisu Violet crème brûlée</p> <p>Birthday or wedding cake Our ice cream treats Assortment of 3 mignardises</p>	<p>5,00€ 6,00€ 7,00€ 6,50€</p> <p>7,00€ 6,50€ 6,00€</p>
DRINK PACKAGES	
<p>1 glass of sparkling wine + 1 glass of beer or wine or 1 soft drink + 1 coffee 1 glass of sparkling wine + 2 glasses of beer, wine or soft drinks + ½ L water + 1 coffee 1 glass of sparkling wine + ½ L bottle of wine + ½ L of water + 1 coffee 2 glasses of beer or wine or soft drinks + ½ L water + 1 coffee</p> <p>Children's drink package (till 12 years): 3 soft drinks</p>	<p>11,00€ 15,50€ 18,50€ 11,50€</p> <p>7,50€</p>
<p><u>OPEN BAR CHILDREN FORMULA</u> (1h) Softs (unlimited)</p>	<p>5,00€</p>
<p><u>OPEN BAR FORMULA</u> (1h)</p> <p>Wine, beer*, water, soft drinks</p> <p>*Excluding special beers</p>	<p>10,00€</p>

<p><u>Aperitif formula</u> (1h)</p> <p>Sparkling wine, beer*, fruit juices, still and sparkling water, soft drinks *Excluding special beers</p>	<p>12,00€</p>
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On request:

*Vegetarian or hallal certified dishes
Meal formulas adapted to your event*

General conditions:

- All meals on board are service included for a minimum of 20 people, unless otherwise stated
 - The service is adapted to the duration of your cruise. Any request for additional service will be charged at 35€ per started hour and per staff member
 - Cancellation of the order less than 7 days before the event will result in the loss of the deposit
 - The number of guests must be confirmed 10 working days before the event and cannot be reduced after this date. However, if the number increases, it will be taken into account subject to the acceptance of the caterer.
 - All menus must be taken for the entire group, except in the case of food intolerances or allergies, which we must be informed of at the time of booking in order to adapt the menu.
- If you are allergic or intolerant to certain foods, please let us know.*

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| <ul style="list-style-type: none"> ● shellfish ● eggs ● fish ● peanuts ● gluten ● soy ● Lupine | <ul style="list-style-type: none"> ● mustard ● sesame ● sulphite ● molluscs ● celery ● nuts ● milk |
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We will be happy to inform you about the presence of possible allergen(s) in our products/ preparations.

The composition of our products, preparations may vary from one day to another.