

SHARE MOMENTS AT CAPITAL KITCHEN

at capital kitchen, we know that good food and great company go together like fries (or should we say patat?) and mayo. whether you're planning an intimate dinner or a get-together that's a little more lively, we've got the perfect spot to spoil your group.

and let's be honest - no meal is truly unforgettable without great food. together with our chef dave wijnschenk and his kitchen team, we create dishes that surprise, flavours that stick with you, and an experience your guests won't forget.

explore our group options and let's create something unforgettable together.

info@capitalkitchen.amsterdam
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DRINKS & APERITIF

good company makes you thirsty! add a drinks package to your event or welcome your guests with one of our aperitifs. prices are per person and include VAT.

APERITIF

cava	7
prosecco	8
cocktail	12.5
mocktail	7.5

WINE PAIRING

3 courses	23
4 courses	29

DRINKS PACKAGE

1 hour	19
2 hours	31
2.5 hours (3 courses)	37
3 hours (4 courses)	43

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LUNCH MENU

discover our lunch menu options. prices are in euros, per person and include VAT.

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SANDWICH MENU

20 P.P

a variety of three sandwiches per person, e.g. the options below

aged reypnaer cheese

wholemeal bread, sun-dried tomatoes

chickpea cream

wrap, roasted zucchini, red onion

chicken curry

focaccia, sweet and sour cucumber

COMBI MENU

22.5 P.P

two courses - with the flexibility to choose on the day

soup of the season

with in-season vegetables

holtkamp croquettes

brioche bread, mustard, red cabbage

or

capital egg

poached egg, smoked carrot, lovage, hollandaise sauce

CHEF'S MENU

enjoy a selection of lunch dishes, curated by our chef

2 course menu

36.5 P.P.

3 course menu

46.5 P.P.

AMUSES

Add an amuse to your dinner to give your guests a little extra treat.
prices are in euros and including vat.

MEAT

4.5 PER PIECE

tartelette with filet américain

crispy capers, mustard, crème fraîche, onions

patê de campagne

onion creme

smoked beef

brioche bread, horseradish

VEGETARIAN

4.5 PER PIECE

goatcheese

with herbs

mini cheese puff

coarse mustard cream

brussels sprouts

oudwijker cheese, walnuts, garden cress

FISH

4.5 PER PIECE

mini blini with smoked mackerel

shallot compote

dutch shrimp bitterbal

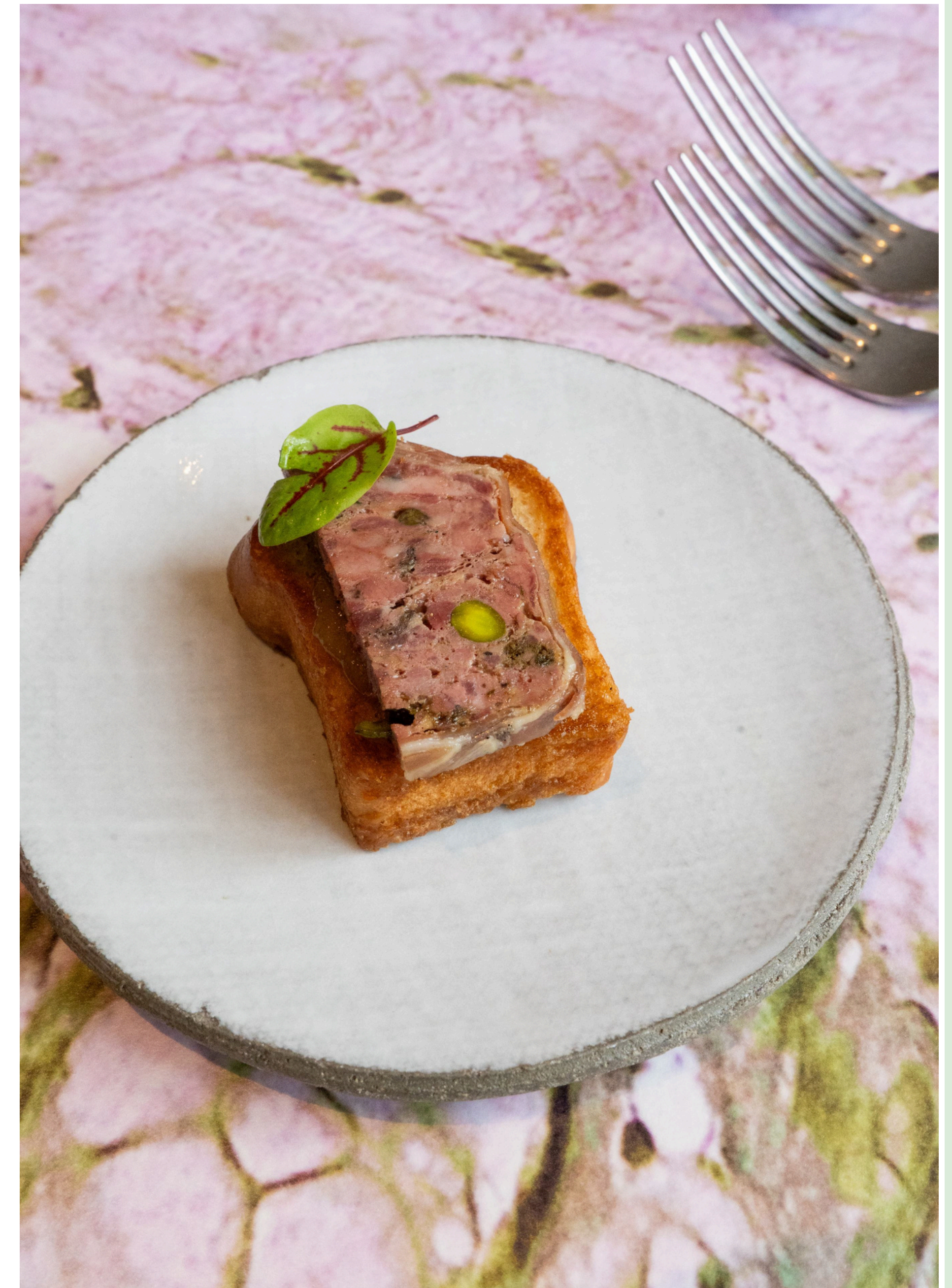
garlic & bell pepper mayonais

rich shore crab jus

kimchi, spring onion brandade

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CREATE YOUR OWN MENU

discover our seasonal menu below. create your menu per course for your sit-down or walking dinner. please note: unfortunately, it is not possible to offer multiple choices per course to your guests. prices are in euros and including vat.

SITDOWN DINNER

3 courses 46.5 P.P

first-main-dessert

 4 courses 59 P.P

first-second-main-dessert

 5 courses 68 P.P

first-second-second-main-dessert

WALKING DINNER

5 courses 55 P.P | 6 courses 65 P.P

FIRST

- regional beef pastrami**
cucumber, vadouvan, watercress, quinoa
- house-smoked cod lion**
lettuce, eel mayonnaise, sweet and sour vegetables
- roasted kohlrabi (vegan)**
red lentil cream, beech mushrooms, watercress
- roasted carrots (vegan)**
maple syrup, pecans, fresh herb salad

DURING YOUR DINNER	
amuse-bouche	4.5
broodservice	4.5
water service	4.5

SECOND

- sous-vide veal cheek**
puffed wild rice, chives, creamy potato, rich jus
- skate wing**
capers, parsley, sweet and sour red cabbage, beurre noisette
- roasted pumpkin (v)**
pumpkin cream, apple, date cream, lazulli cheese, pumpkin seed powder
- charred leek (vegan)**
smoked garlic broth, vadouvan, quinoa

MAIN

- slow-cooked crispy pork belly from osdorp**
confit sauerkraut from thull's deli, potato, bay leaf jus
- chuck roast from hardebol farm, landsmeer**
carrot, celery, red onion, baby potatoes, morels, house jus
- pan-seared seabass**
cherry tomatoes, aubergine, crispy dried herring bits, lovage, caper sauce

- cod loin**
creamy potato, fennel, black lentils, onion crumble, smoked tuna sauce
- roasted pointed cabbage (vegan)**
crispy onion, vadouvan mayo, shallot cream

ON THE SIDE	
baby potatoes in their skin	9
mixed leaf salad	
roasted seasonal vegetables	

DESSERT

- open macaron**
apple compote, cinnamon, raisins
- caramel love**
salted caramel, hazelnut crumble
- yuzu cake**
white chocolate cream
- crispy brioche bread**
white chocolate soup, cherries, dark chocolate

AFTER DINNER	
coffee service	5
+friandises (2.5 P.P.)	11.5



STREETFOOD ITEMS

Check out our street food items for the walking dinner.

5 courses €55 | 6 courses €65

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slider

mini hamburger, brioche bun, pickle, mustard, lettuce, tomato, bbq sauce

mini pizza (v)

cheese, tomato, oregano

flatbread pulled chicken

Bbbq sauce, cabbage

falafel (vegan)

eggplant cream

lentil dahl (v or vegan)

yoghurt, naan sticks, crunchy red chili

chili con carne

basmati rice, fried tortilla, sour cream

frikandel speciaal

ketchup, mayonnaise, onions

barra

surinamese chicken, mango chutney

gyoza (v)

smoked garlic broth, spring onion

seabass ceviche

seaweed tartelette, sea buckthorn, cucumber

pont neuf rendang

roasted garlic mayonnaise, coriander, red chili





BITES MENU

organising drinks and want to treat your guests to a few bites? discover our bite menu options below. prices are in euros, per person and include VAT.

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CLASSIC BITES 9

table bites
olives and mixed nuts (included in package)

beef bitterball (2x)
mustard sauce

thai-style bitterball
chili sauce

marinated chicken
black beans, coriander, sesame

BRILLIANT BITES 23

table bites
olives and mixed nuts (included in package)

roasted cauliflower
mini cornetto, miso, onion cream

oyster mushroom
kimchi bbq sauce

filet américain
brioche, fried capers, croutons

smoked mackerel

marinated chicken
black beans, coriander, sesame

ENTERTAINMENT

give your buy-out that little something extra with our entertainment options. below you'll find just a glimpse of what's possible. prefer something different? no problem – we're happy to think along with you to make your evening truly unforgettable.

DJ

if the chairs can be pushed aside and it's time to hit the dance floor, our dj will make sure no one stays seated.

PHOTOBOOTH

a fun, interactive and tangible keepsake for your guests.

COMPLIMENT MAKERS

an evening full of positivity: let your guests be showered with unexpected, heartfelt compliments – because who doesn't love to shine?

LIVE MUSIC

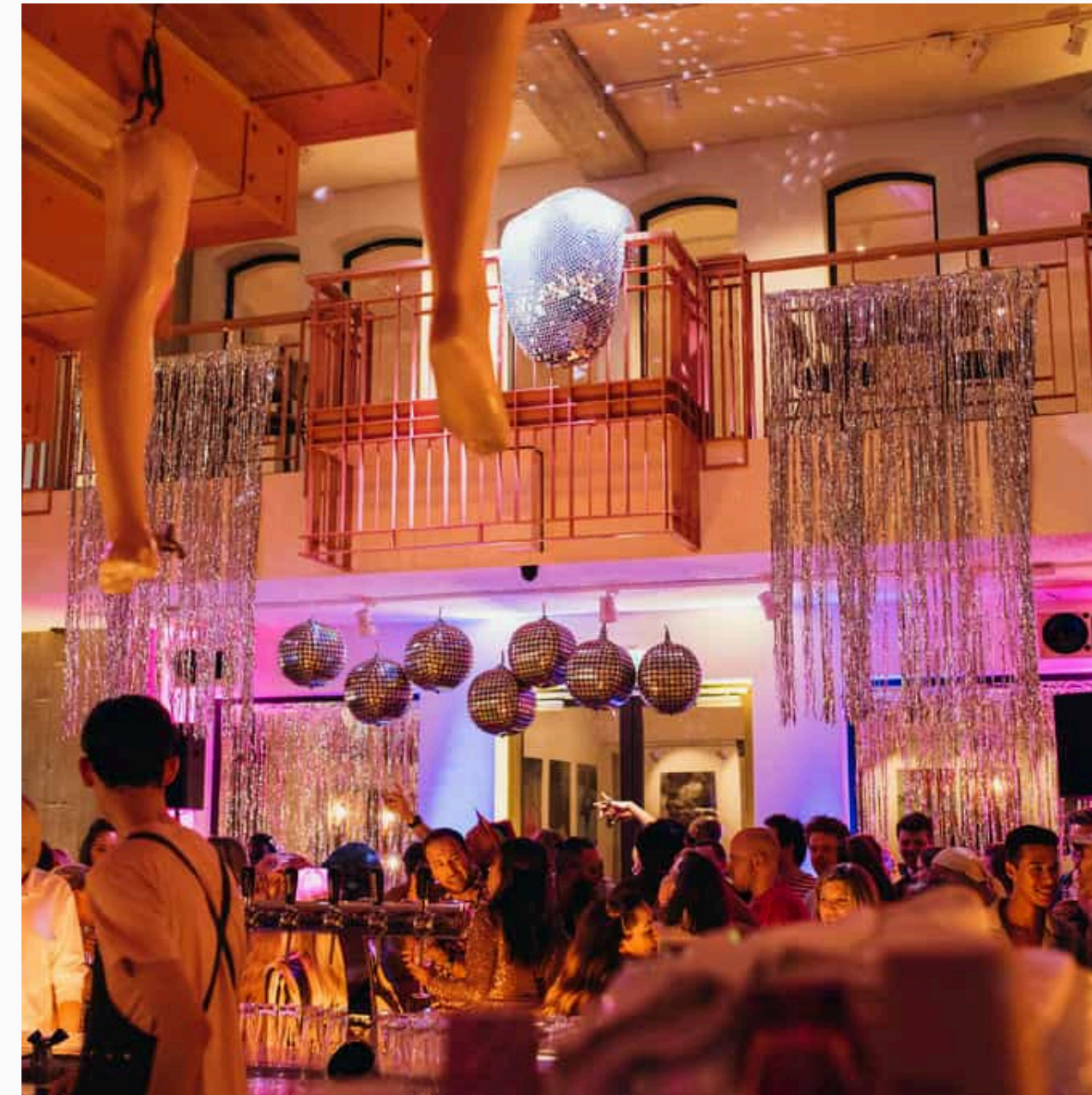
from laid-back jazz to captivating soul- the perfect soundtrack for an unforgettable evening.

MUZIEKBINGO

get your team in the zone, sing along, and find out who's the ultimate hit expert.

GOOCHELAAR

For a touch of wonder at the table: suddenly your fork has vanished, but the atmosphere is twice as magical.



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TERMS AND CONDITIONS

menus and products are based on the season and therefore subject to change, all prices are in euros and include vat.

CAN'T DECIDE?

would you prefer a different course arrangement than the one suggested? that's absolutely possible!

for each adjusted course, a fixed surcharge of 5 euros per person applies. in addition, certain luxury or seasonal dishes may carry a supplement of 1.50 euros to 7.50 euros per person due to higher ingredient costs, these supplements are clearly indicated on the menu.

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