



**skysuites**  
premium selections

# THE PENTHOUSE

restaurant · sky bar

# sky bites

Special appetiser selections at the end of a festive day or successful meeting.  
Available for 20 guests or more. Four sky bites are served for each guest.

All bites selections include:

**Roasted nuts**

**Salted crackers**

**Cheese straws**

**Provencal mix**

*small sweet peppers filled with cream cheese, sundried tomatoes and farmhouse olives with Amsterdam pickles*

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## **Sky Bites One**

€ 7,50 each guest

4 luxurious cold bites on a blini, crostini, bruschetta and/or canapé

*Served with fish, meat and vegetarian toppings*

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## **Sky Bites Two**

€ 7,50 each guest

4 luxurious hot appetisers / crispy baked bites

*fish, meat and vegetarian*

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## **Sky Bites Three**

€ 7,50 each guest

A combination of Sky Bites One en Two

(two cold and two hot bites)

*fish, meat and vegetarian*

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## **Sky bites 'ROYAL'**

€ 15,50 each guest

Sky Bites Three, plus:

Mature cheese from The Hague *nut bread, balsamic vinegar*

Shrimp croquettes *saffron mayonnaise* - Crispy chicken *sweet chilli*

Yakitori *prawn crackers, pickle relish* - Round croquettes - Mini spring rolls

## **Sky Drinks**

One hour unlimited house wines, beers and soft drinks .

€ 12,50 each person, each consecutive hour € 7,50 each guest



# buffet dinner the hague tower

€37,50 each guest

## **Salads**

Mixed salad

Cucumber, red onion

Greek *tomato, feta, olives*

Roseval potatoes

Pasta *tuna*

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## **Cold dishes**

Smoked and marinated salmon

Roasted rose veal

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## **Hot dishes**

Pan-fried turkey *filet sage sauce*

Poached salmon *tarragon sauce*

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## **Condiments**

Sauces, dressings, freshly baked bread, butter

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## **Side dishes**

Your choice of rice or pasta

Seasonal potatoes

Seasonal vegetables

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## **Desserts**

Delicious pastries

Fruit coulis

*Vanilla sauce, whipped cream*

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## **Extra course** (+ €4,50 each guest)

Your choice of soup: Italian tomato, Creamy mushroom, Mustard, Chicken or Vegetables



# buffet the hague tower deluxe

€47,50 each guest

## **Salads**

Mixed salad

Greek *tomato, feta, olives*

Roseval potatoes *tuna, French beans*

Pasta *fruits de mer*

Hawaii

Pastrami

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## **Cold dishes**

Smoked and marinated salmon

Insalata Caprese

Parma ham

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## **Soups**

Your choice of soup: Italian tomato, Creamy mushroom, Mustard, Chicken or Vegetables

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## **Hot dishes**

Pan-fried veal medallions *Madeira sauce*

Poached salmon *tarragon sauce*

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## **Condiments**

Sauces, dressings, freshly baked bread, butter

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## **Side dishes**

Your choice of rice or pasta

Seasonal potatoes

Seasonal vegetables

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## **Desserts**

Delicious pastries - Fruit coulis - Fruit salad

*Vanilla sauce, whipped cream*



# walking dinner mondial

€47,50 each guest

Seven small luxury dishes. A very special dinner experience.  
For groups of 20 guests or more, single choice of menu for all guests.

All dishes are freshly made and completed with seasonal garnish.  
Should any of the fresh ingredients not be available, we may offer you a different choice.

## **First taste** cold

Smoked salmon, horseradish cream or  
Tureen of white fish shrimps, tarragon cream sauce

## **Second taste** cold

Marinated tenderloin basil, parmesan or  
Rose veal tuna cream sauce, black olives

## **Third taste** soup

Oriental poultry broth shiitake mushrooms, noodles or  
Potato truffle soup chives, clotted cream or  
Lobster soup shrimps, cream. Supplement € 1,50.

## **Fourth taste** warm

Tenderly cooked salmon vegetable ribbons, caviar sauce or  
Pan-fried bass lime sauce

## **Fifth taste** warm

Roasted tame duck breast red port sauce or  
Tenderly cooked sirloin of veal Madeira sauce

## **Sixt taste** dessert

Lemon tastery preserves, cream, zest or  
Orange panna cotta

## **Seventh taste** dessert

Clotted cream Hopjes from The Hague or  
Chocolate tastery

## **Taste of Cheeses**

Add a selection of international cheeses as an extra course  
Cheese platter, 3 different cheeses  
Supplement: €5,50 each guest



# menu sky line

Create your personal lunch or dinner with these exclusive selections.

*For groups of 20 guests or more, single choice of menu for all guests.*

3-course menu: soup, main and dessert €37,50 each guest

3-course menu: entrée, main and dessert €40,- each guest

4-course menu: entrée, soup, main and dessert €47,50 each guest

All dishes are freshly made and completed with seasonal garnish.

*Should any of the fresh ingredients not be available, we may offer you a different choice.*

## **Entrées**

Marinated tenderloin bombe *basil oil, parmesan cheese*

Roasted rose veal *tuna cream sauce, black olives*

Smoked duck breast *seasonal salad, red beetroot vinaigrette*

White fish tureen *large prawns, tarragon cream sauce*

Smoked fresh salmon *horseradish cream sauce*

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## **Soups**

Oriental poultry broth *shiitake mushrooms, glass noodles*

Veal broth *Julienne vegetables, quail egg*

Potato truffle soup *chives, clotted cream*

Lobster soup *shrimps, clotted cream. Supplement € 3,-*

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## **Main courses**

Poached salmon *tarragon sauce*

Pan-fried bass *lime sauce*

Pan-fried halibut *vadouvan spice*

Pan-fried guinea fowl *filet tarragon sauce*

Roasted tame duck breast *red port sauce*

Tenderly cooked sirloin of veal *Madeira sauce*

Pan-fried Dutch tenderloin *truffle sauce. Supplement € 5,-*

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## **Desserts**

Chocolate bombe *vanilla sauce*

Lemon tastery *various flavours and textures*

Clotted cream Hopjes from the Hague *Caramel*

Dessert buffet *Your personal selection. Supplement € 7,50*

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## **Taste of Cheeses**

Add a selection of international cheeses as an extra course

*Cheese platter, 5 different cheeses. Supplement: €5,50 each guest*



# special coffee breaks

*20 guests or more*

## **Just break**

Coffee, tea, mineral water and biscuits  
*€ 7,50 each guest, each half day*

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## **Special One**

Assorted luxury sweets, presented in a beautiful box  
*€ 7,50 each guest*

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## **Special Two Savoury cold**

Luxury selection of sandwiches  
*€ 7,50 each guest*

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## **Special Three**

### **Healthy delights**

Two tastes of fresh smoothies and a fresh fruitsalad  
*€ 7,50 each guest*

