



DIGNITA

SEATED DINNER MENU 2021

SUMMER MENU



---

# THE COMPANY

Dignita is an all day brunch restaurant in Amsterdam. We are a social enterprise: all the proceeds of the restaurants benefit 100% of the training program of our foundation Not For Sale: training vulnerable people in the hospitality industry.

# THE MENU

We create beautiful dishes from scratch in our own kitchen. We prepare all the food at our prep kitchen in Amsterdam Spaarndammerbuurt and finish the delicious 3, 4, or 5 course dinner of your choice in our kitchen of the location you are renting.

# HOW IT WORKS

You choose:

- one\* starter for your party, decide if you want in plated or shared
- one\* main meal for your party, this will be plated with the delicious shared sides that we have picked out for you.
- one\* dessert for your party.

\*groups with more that 30 guests can choose more than one menu item for their starter, main and dessert



# STARTERS

CHOOSE ONE - PLATED OR SHARED

## BURRATA DI BUFFALA (V)

Burrata di buffala served with charred watermelon, fragrant lavender & coriander oil and scarlet cress

## OYSTER MUSHROOM WONTONS (V)

Crunchy Sichuan oyster mushroom wontons, served atop a congee broth, with pickled daikon, wilted Asian greens & a numbing málà peanut oil

## SMOKED EEL

Delicate smoked eel served with crisp rye bread, blackcurrant & buttermilk vinaigrette and a fresh herb salad

## DUCK LIVER PATE

Creamy duck liver pate accompanied by toasted brioche, spiced plum chutney and crushed hazelnuts



# MAINS

CHOOSE ONE - PLATED

## BLACK ANGUS BAVETTE

Black Angus bavette, grilled and served pink with sweet onion petals, braised dashi shiitake mushrooms and a miso bearnaise

## KINGFISH FILLET

Zeeland yellowtail kingfish fillet, grilled & served with a creamy saffron rouille, braised fennel wedge, roasted heirloom tomatoes & soft herbs

## GREEN ASPARAGUS RISOTTO (V)

Glutenfree green asparagus risotto with a smooth pea cream, crispy buckwheat and salad pea

## SIDES

---

Sumac spiced cucumber and cauliflower fattoush with fried lebanese bread crisps and lemon & verbena vinaigrette

Medly of hispi, savoy & cavolo nero cabbages served with sweet caramelised fennel bulb, juniper berry and maldon salt

Confit crushed & roasted Agria potatoes with smoked Zeeuwsche salt



# DESSERTS

CHOOSE ONE - PLATED OR SHARED

## SUMMER PAVLOVA

Elegant Summer Pavlova served with fresh strawberries, vanilla chantilly cream & verbena

## PETIT FOUR PLATTER SELECTION

Elegant, bite sized selection of desserts by our pastry chef

## DIGNITA CHOCOLATE INDULGENCE GATEAU

A chocolate-lover's dream dessert!

## LOCAL 4 - CHEESE PLATTER

Dutch cheese platter with Noord Hollandse Messeklever, Tynjetaler, Boer'n trots honing korst geitenkaas & Bastiaansen blauw

---





# PRICES & OTHER OPTIONS

PRICED PER PERSON

**3 COURSE DINNER**

€ 43,50

**4 COURSE DINNER**

€ 53,50

EXTRA MAIN OR STARTER

**CHEESE COURSE ADD ON**

€ 7,50

**SEASONAL SOUP ADD ON**

€ 5

**SOUP + MAIN**

€ 27,50

**MAIN + DESSERT**

€ 27,50

**CAKE BUFFET**

€ 7,50

**MORE OPTIONS IN  
CONSULTATION**