



DIGNITA

SEATED DINNER MENU

AUTUMN / WINTER

2022-2023

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" organised for vulnerable people in the hospitality industry.

THE MENU

We create tasty dishes from scratch in our own kitchen.

All our food preparation is made in a production kitchen located in Amsterdam Spaarndammerbuurt and finish the delicious 3, 4, or 5 course dinner of your choice in the kitchen of our restaurant.

HOW IT WORKS

You choose:

- One* starter for your party, decide if you want in plated or shared
- One* main for your party, this will be always served with the delicious shared sides that we have picked for you
- One* dessert for your party

STARTERS

CHOOSE ONE - PLATED OR SHARED

BURRATA DI BUFALA (V)

Burrata di bufala served with roasted pumpkin, sweet roasted pumpkin seeds, chervil, pumpkin oil and Maldon salt

FALAFEL (V)

Falafel with tarragon on burnt eggplant cream and grapefruit salsa

TUNA CEVICHE

Tuna ceviche with goa cress, sweet potato cream and crisp

GRILLED BLOOD SAUSAGE

Grilled blood sausage on roasted milk bread with apple-celeriac-cherry chutney and sauce gribiche



MAINS

CHOOSE ONE - PLATED

CEPES MUSHROOM RISOTTO (V)

Cepes mushroom risotto with carrot puree and buckwheat

FILET OF SEABASS

Filet of seabass, purple carrot puree with kumquat beurre blanc, fresh kumquat and burnt kale

GRILLED PICANHA

Grilled Picanha, celeriac puree with miso bearnaise and baby spinach

SIDES

Bavarian potato salad with parsley and mustard dressing

Roasted brussel sprouts with cumin and Maldon salt

Roasted parsnip with thyme and lavas

DESSERTS

CHOOSE ONE - PLATED

PAVLOVA

Elegant Pavlova served with seasonal fruits, vanilla ganache montee and atsina cress

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 mixed seasonal cheese platter (4 cheeses)





PRICES & OTHER OPTIONS

PRICE PER PERSON

3 COURSE DINNER € 47,50

4 COURSE DINNER € 63,50

EXTRA MAIN OR EXTRA STARTER

CHEESE COURSE ADD ON € 10,00

SEASONAL SOUP ADD ON € 8,00

SOUP + MAIN + DESSERT € 39,50

SOUP + MAIN OR MAIN + DESSERT € 32,50

CAKE BUFFET € 8,00

**MORE OPTIONS IN
CONSULTATION**