
CHRISTMAS MENU 2018

Slagerij De Leeuw Amsterdam
your traditional butcher - gourmet - deli

— AMUSES BOUCHES —

GOOSE LIVER BONBON

Goose liver - sea buckthorn berry - pine kernel - Guanaja chocolate 70 %

DUCK LIVER FLAN

Duck liver - sour cherry puree

Wine tip: Matthias Müller, Boparder Hamm Mandelstein, Riesling Spätlase, 2015, white

POTATO 'CANNELLONI'

Veal 'bouilli' - ras el hanout spice - creme fraiche - herring roe

BRIOCHE DRIED & SALTED CODFISH

Tomato puree

CAULIFLOWER **VEGETARIAN**

Cauliflower cream - sweet/sour cauliflower- smoked almond - turmeric
fried capers - pear/apple/piment d'Espelette relish

ALSO TRY OUR WIDE SELECTION OF 'BLAZQUEZ' JAMON IBÉRICO

— FISH STARTERS —

'RICH SALAD'

Lobster - goose liver - winter truffle - served in a small glass platter

Wine tip: Uva Mira, Chardonnay, 2016, white

FISH TERRINE

Pike-perch - scampi - cavolo nero - Bauern speck - grapefruit/pomegranate jelly
Serving suggestion: with scampi mayonaise

Wine tip: Des Forges, Savennières, Le Moulin de Gué, chenin blanc, 2017, white

1/2 LOBSTER

Lobster - fish stuffing - morcilla - 'corail' butter

SCALLOP IN ITS SHELL

Scallop - 3 preparations of pumpkin - pearl barley
"Henk's bacon" - shiitake mushroom - Japanese soy broth

Wine tip: François Villard, Contours de Deponcins, viognier, 2016, white

TURBOT

Turbot - marrow - king boletus - cavolo nero (Italian kale) - leeks - jamon Ibérico crisps
pain Max Poilâne bread crumbs

Wine tip: Tramin, Unterebner, pinot grigio, 2016, white

'PERLE IMPERIAL' / RUSSIAN ASETRA / BAERI CLASSIC CAVIAR

30 / 50 / 125 gram (Beluga caviar: pre-order only)

Optional: 8 blinis and yuzu creme fraiche

Wine tip: Henri Giraud, Esprit, Nature brut, pinot noir/chardonnay, champagne

SALAD 'NOTRE PASSION'

Salad with lobster, Dutch shrimps, king boletus,
small-diced vegetables and winter truffle mayonnaise

— MEAT STARTERS —

PATÉ

Ibérico pate - chestnut - smoked almond - morel - Ibérico jelly with pine extract

Wine tip: Domenico Clerico, Visadi Langhe, dolcetto, 2015, red

'RENDANG'

Veal cheek - long green bean - carrot - corn - shiitake - white radish

Wine tip: Vissoux, Fleurie Les Garants, 2016, red

'BOUDIN NOIR'

Authentic French blood sausage, homemade

Serving suggestion: with fermented red cabbage/pomegranate seeds

SWEETBREAD

Veal sweetbread - morel - morel 'gravy' - *thanks to Iwan Driessen, Rijssel*

WAGYU CARPACCIO

Exceptionally tasteful carpaccio of Wagyu beef, freshly sliced for you
Serving suggestion: with our Parmigiano Reggiano parmesan cheese

VITELLO TONNATO

Fricandeau and rolled roast of veal, freshly sliced for you

Serving suggestion: with our homemade tuna sauce

— TRUFFLE —

FRESH WHITE TRUFFLE

Tuber magnatum pico - with the most culinary and delicate aroma

FRESH BLACK WINTER TRUFFLE

Tuber melanosporum - the most gastronomical truffle

FRESH AUTUMN TRUFFLE

Tuber uncinatum - for a beginner's truffle experience

'SDL' TRUFFLE SALSAS

* fresh winter truffle salsa - garlic - olive oil - and our secret ingredient

* fresh summer truffle salsa - portobello mushroom - garlic - olive oil -
and our secret ingredient

BRIQUETTE

Truffle pannacotta (cream with winter truffle) - green asparagus - portobello

— OUR FRENCH CLASSICS —

'AMSTERDAM' BREST

Puff pastry - goose liver mousse - espresso - liquorice sugar fondant - hazelnut

Wine tip: Matthias Müller, Boparder Hamm Mandelstein, Riesling Spätlase, 2015, white

GOOSE LIVER TERRINE

With or without summer truffle.

Serving suggestion: with crispy toasted Max Poilâne rye bread

GOOSE LIVER SAUSAGE

With or without winter truffle.

Serving suggestion: with crispy toasted Max Poilâne rye bread

'MARBRÉ'

Goose liver - Wagyu salted meat - morcilla

Serving suggestion: with fermented red cabbage/pomegranate seeds

FOIE À L'OMBRE

Duck liver - Jamaica pepper - pistachio - cranberry

Serving suggestion: with pomegranate/nashipear chutney

— SOUPS & BROTHS —

LOBSTER SOUP

Bisque de homard - optional: lobster meat

GAME BROTH

Double cooked clear game broth

MOREL SOUP **VEGETARIAN**

PUMPKIN SOUP **VEGETARIAN**

ginger - roasted pumpkin seeds

BASIC BROTHS (BOUILLONS)

The purest basis for your own soup, risotto or stew: veal - poultry

BASIC STOCKS

The purest basis for your own sauce: veal - game - lamb - poultry

— MAIN DISHES / PIÈCES DE RÉSISTANCE —

BEEF 'WELLINGTON'

Black Angus Tenderloin - seasonal mushrooms - pastry crust (approx. 4 persons)

Wine tip: Haut Maray, Graves, 2014, red

WAGYU STEW

Wagyu beef stew - slowly cooked - own gravy - veal heart

Wine tip: Gourt de Mautens, Rasteau, 2012, red

OXTAIL 'EN PAPILOTTE'

Slowly cooked Black Angus oxtail - smoked green cabbage - carrot - smoked butter

'BLANQUETTE'

Veal stew - creamy white sauce - small white pearl onions
black salsify - champignons de Paris

CHRISTMAS CAPON (boneless)

Minced veal - goose liver - winter truffle
(Also available as the ultimate and delicate 'Bresse' capon with winter truffle under the skin. Make it even better with extra fresh winter truffle!)
Sauce suggestion: our creamy truffle sauce, creamy mushroom sauce or sauce Périgueux (truffle sauce)

Wine tip: Lucien Muzard, Santenay, Vieilles Vignes, bourgogne, 2016, red

BRESSE POULARDE 'EN COCOTTE'

Bresse chicken - small Bresse chicken sausages with tarragon and apple
creamy vadouvan sauce (including cooking pot, serves 2 persons)

Wine tip: Casanova di Neri, IrRosso, sangiovese, 2015, red

DUCK 'À L'ORANGE'

Fillet 'sousvide' cooked, with orange sauce - the legs stewed with chocolate
(serves 2 persons)

STEW OF TEXELS LAMB

3 varieties of garlic: black, fermented garlic - smoked Lautrec garlic - roasted garlic
bouquet garni

Wine tip: Colle Massari, Poggio Lombrone, Montecucco, sangiovese riserva, 2012, red

LEG OF SPANISH SUCKLING LAMB

12 hours slow-cooked whole Spanish suckling lamb leg - with yoghurt - mint - harissa
lemon - rose petals - (serves 2 to 3 persons)

— GAME & POULTRY —

JUGGED HARE

Hare casserole - red wine - cranberries - small white pearl onions

'ROYAL' SADDLE OF VENISON

Classic: with goose liver

RED LEGGED PARTRIDGE

Stuffed with veal minced meat with fennel, caraway seeds, apricot - with Pernod sauce

Wine tip: Haut Maray, Graves, 2014, red

WILD BOAR STEW

White wine - small white pearl onions - chestnut - field mushroom
orange zest - sage - celeriac

— MEATLESS VEGETARIAN —

EGGPLANT 'AMÉRICAIN' VEGETARIAN

roasted eggplant with filet Américain spices (spread)
Serving suggestion: with crispy toasted Max Poilâne rye bread

SAVOURY WAFFLE & VEGETARIAN BURGER VEGETARIAN

Chick pea waffle & red beet/goat cheese burger

POTATO/GORGONZOLA LASAGNA VEGETARIAN

Fonduta fontina

Serving suggestion: with freshly sliced black winter truffle

ROSCOFF ONION FROM THE OVEN VEGETARIAN

Stuffed with morel - creme fraiche - Comté cheese

VEGETABLE QUICHE VEGETARIAN

Grilled eggplant, courgette and capsicum - pine kernels - feta cheese

— JAPANESE CUTS —

shabu shabu - sukiyaki - yakiniku from:

100% original Japanese wagyu (grade 5, no.11)

Wagyu USDA (Kobe style beef)

Spanish Rubia Gallega beef

Blazquez Ibérico pork

— FROM ARNO'S BUTCHER'S BLOCK —

CÔTE DE (RIB OF):

- boeuf (Spanish Rubia Gallega beef)
- ternera (Spanish heifer)
 - Dutch veal
 - Ibérico chops
- Dutch lamb (*Texels' breed*)

ROLLED ROAST

- wagyu (Kobe style beef)
- Dutch veal
- Ibérico (Spanish, acorn fed pork)
- Dutch lamb (*Texels' breed*)
- Spanish suckling lamb
- **veal roast**

Our classic: with goose liver - Colombo spices
(*Serving suggestion: with one of our homemade sauces
or its own gravy enriched with our veal stock*)

PERFECT STEAKS:

100% Japanese wagyu (grade 5, no. 11) - wagyu (Kobe style beef)
boeuf (Spanish Rubia Gallega) - ternera (Spanish heifer) - Black Angus (Irish beef)

— AGE YOUR OWN COTE —

Order your own 'cote de boeuf, ternera or veau' -from a minimum of 3 up to a maximum of 5 ribs- and let it mature in our dry age cabinet for as long as you wish, from a minimum of 3 up to a maximum of 8 weeks. Within this period you can let us cut your cote in several parts, just according your wishes. We will give your cote your personal label.

— GAME —

Pheasant, Dutch saddle of hare (trimmed), venison calf, saddle of venison (trimmed), sirloin steak of wild boar and partridge

— POULTRY —

TURKEY

- A. Italian (from selected farmer)
- B. French (traditional, 'Label Rouge')
- C. Bresse (the best of the best!)

CAPON AND GOOSE

- A. French (traditional)
- B. Bresse (the best of the best!)

DUCK

- A. Bresse: canard (M)
- B. Bresse: canette (F)

More from the French 'Bresse' area: free range chicken (poularde) and guinea fowl.
Other poultry: 'Label Rouge' corn fed quail, 'Imperial Anjou' pigeon, young corn-fed rooster and Dutch free range chicken.

— FRESH MEAT —

WAGYU BEEF

The best cuts of the exceptionally tasteful 100% Japanese wagyu or the USDA Kobe style beef

RUBIA GALLEGA

The best cuts of the Spanish Rubia beef (Galicia)

TERNERA

Spanish heifer from Galicia, not older than 10 months.

Beef serving suggestions: serve with its own gravy, enriched with our veal stock or our sauce Périgueux (truffle sauce), creamy truffle sauce, creamy mushroom sauce or sauce Béarnaise

SPANISH SUCKLING LAMB

Available: the legs, racks, saddles and shoulders

— AND EVEN MORE —

SPANISH PIGLET

Leg - shoulder - or whole piglet

Whole suckling pigs (± 4,5 kg) can be ordered in time, please give Arno a call

GOOSE LIVER & DUCK LIVER (raw)

PAIN MAX POILÂNE

Rye bread (pain seigle) - grand mères & petits pains, freshly imported from Paris

— CHRISTMAS & NEW YEAR'S BREAKFAST/BRUNCH suggestions —

HOMEMADE FRESH COLD CUTS

Wagyu roast beef / smoked wagyu beef / wagyu pastrami 'Katz Deli-style'
veal 'fricandeau' roast

BOUDIN NOIR / BLANC / BLANC TRUFFLE

SCRAMBLED EGGS WITH FRESH TRUFFLE

— AFTER CHRISTMAS —

To help you take the stress out of your festivities
we have a wonderful selection of prepared meals and ready-to-eat
dishes available in-store until the 24th of December. Some of our suggestions:

OUR FRESH SOUPS

LEG OF SPANISH SUCKLING LAMB

TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT

OUR STEWS:

**JUGGED HARE, VEAL BLANQUETTE, WAGYU BRASATO
LAMB STEW, DUCK 'À L'ORANGE'**

IBÉRICO SPARE RIBS, BLACK ANGUS SHORT RIBS.....

OUR BURGERS:

'Christmas burger': Wagyu with goose liver and winter truffle
Wagyu with Thai herbs
Ibérico burger

— HOMEMADE STOCKS, SAUCES & MAYONNAISES —

Veal stock * game stock * lamb stock * poultry stock

creamy truffle sauce * sauce Périgueux (winter truffle gravy) * creamy mushroom sauce *
sauce à l'orange * sauce Béarnaise * dashi sauce * chimichurri
yoghurt sauce with mint, coriander, garlic, lemon and harissa

Homemade mayonnaise: truffle * aioli * classic (natural) * scampi

Available: 150g sauce, serves 2-3 persons | 250g sauce, serves 4-5 persons

— VEGETABLES & SIDE-DISHES —

TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT

Classic recipe: cooked in goose fat - pork meat

RED CABBAGE

Balsamic vinegar - raisins soaked in balsamico

BRUSSELS SPROUTS

chestnut - maple syrup

MUSHROOM MIX

Melange of seasonal mushrooms

PUMPKIN

3 varieties of pumpkin - roasted pumpkin seeds - tikka masala

WINTER MELANGE

Green cabbage - mushroom - carrot - cabbage turnip - celeriac - celery

GREEN VEGETABLE MIX

Haricots verts - sugar snaps - mangetouts - green asparagus

RED BEET MIX

Roasted Chioggia and red beet - rosemary

CARROT MELANGE

Chantenay carrot - carrot - cumin

CAULIFLOWER

Roasted cauliflower - macadamia nuts - 'noisette' butter - fried capers

CHICORY

Bechamel sauce - blue cheese - walnut - gratin

ROSCOFF ONION FROM THE OVEN

Stuffed with morel - creme fraiche - Comté cheese

POTATO PUREE

POTATO PUREE with parsnip and black salsify

POMMES 'RÖSTI'

Cookie of grated potato with rosemary

POTATO GRATIN

Potato - pumpkin - rosemary - 'gratin' dish, approx 175g/pc

STEWED PEARS

'Gieser Wildeman' slow-cooked in red wine

TRIMMINGS:

- * grapefruit/pomelo/nashi pear chutney
- * cherry compote - cardamom
- * fermented red cabbage/pomegranate seeds
- * yoghurt sauce with mint, coriander, garlic, lemon and harissa
- * 'veenbessencompote' (small cranberry compote)

Fresh white or winter truffle: ask for the current price, it varies weekly

— SPECIAL REQUESTS —

Special requests like **carpaccio** and **Japanese style cuts** are always possible. Please feel free to contact us for **any other part of meat** not mentioned in this menu, we can order it for you.

For all details and prices we refer to our Dutch Christmas brochure.

— COOKING INSTRUCTIONS —

Detailed instructions for every dish are available (in Dutch) on this page on our website: ['Menu's'](#)

— WINE ADVICE —

Do you need personal advice? We are happy to help you!

[Click here to read the digital brochure online! \(in Dutch\)](#)

— SLAGERIJ DE LEEUW —

your traditional butcher - gourmet - deli

Propriétaire: Arno A.C. Veenhof

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— DELIVERY @ HOME —

All-year round we send your weborders to any address in The Netherlands or Europe.

However: around Christmas and New Year, for logistical reasons and to avoid delivery delays, it is only possible to pick up your order in the shop.

www.slagerijdeleeuw.nl



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