
CHRISTMAS MENU 2019

Slagerij De Leeuw Amsterdam
traditional butcher - gourmet - deli

— AMUSES BOUCHES —

GOOSE LIVER BONBON

Goose liver - yuzu - pine kernel - Guanaja chocolate 70 %

FOIE FLURRY

Duck liver cream - cherry coulis - fig/nutbread crumble

SEA BASS

Minced sea bass - wasabi curd cheese - 'plankton marino' jelly - fennel

YAKITORI

'EKO' chicken thigh skewer

SHELL

*Inspired by: Sidney Schutte, Restaurant Spectrum***

Cauliflower/kaffir custard - top it up with caviar (available at our butcher store)

WINTER TRUFFLE CAKE **VEGETARIAN**

Savoury cake - roasted celeriac

ALSO TRY OUR WIDE SELECTION OF 'BLAZQUEZ' JAMON IBÉRICO

— FISH STARTERS —

MONKFISH

Thai curry - papaya/fennel salad

*Inspired by: Tim Golsteijn, Restaurant Bougainville**

Wine tip: Roche-Audran, Côtes-du-Rhone, 'César' blanc, 2018

'PULPO A LA GALLEGA'

Octopus - potato - chorizo - red capsicum - served in a small glass platter

FISH TERRINE

Pike-perch - scampi - capers - parsley - serving suggestion: with our romesco sauce

1/2 LOBSTER

Lobster - riso venere (black rice) - Albufera sauce with coffee - bonitoflakes

*Inspired by: Richard van Oostenbrugge, Restaurant 212**

SCALLOP IN ITS SHELL

Black winter truffle - creamy leek - salt crust

'PERLE IMPERIAL' / RUSSIAN ASETRA / BAERI CLASSIC CAVIAR

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

Optional: 8 blinis and yuzu creme fraiche

— MEAT STARTERS —

PATÉ EN CROÛTE

'EKO' chicken thigh - pork cheek - duck liver - apricot

SWEETBREAD

Veal sweetbread - black winter truffle - creamy winter truffle sauce

WAGYU CARPACCIO

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

VITELLO TONNATO

'Fricandeau' rolled roast of veal, freshly sliced for you
Serving suggestion: with our homemade tuna sauce

BRIQUETTE FOIE / EEL / RED BEETROOT

Duck liver - eel - red beet - nashi pear - hazelnut

*Inspired by: Raoul Meuwese, Restaurant Bridges**

Wine tip: Matthias Müller, Boparder Hamm, Riesling Feuerlay, 2016, white

— TRUFFLE —

POACHED EGG

Parsnip cream - foie sauce - hazelnut - optional: with fresh white or black winter truffle

TRUFFLE PANNACOTTA (BRIQUETTE) VEGETARIAN

Cream with black winter truffle - green asparagus - shiitake

FRESH WHITE TRUFFLE

Tuber magnatum pico - with the most culinary and delicate aroma

FRESH BLACK WINTER TRUFFLE

Tuber melanosporum - the most gastronomic truffle

FRESH AUTUMN TRUFFLE

Tuber uncinatum - for the basic 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 - our secret ingredient

— OUR CLASSICS —

POTATO TERRINE 'ROYALE'

Roseval potato - winter truffle - creme fraiche - bacon

Serving suggestion: with arbequina Castillo de Canena e.v. olive oil

Wine tip: Masciarelli, Marina Cvetic, Trebbiano d'Abruzzo, 2016, 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

SALAD 'STARRING SdL'

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

'MARBRÉ'

Goose leg - duck liver - ceps - smoked guanciale

Serving suggestion: with our 'Amsterdam pickled onion'

— SOUPS & BROTHS —

LOBSTER SOUP

Bisque de homard - optional: lobster meat

GAME BROTH

Double cooked clear game broth

DASHI

Broth made of bonito flakes, with vegetable garniture: shiitake, bell pepper, spring onion

MOREL SOUP

CELERIAC SOUP **VEGETARIAN**

Optional: with fresh black winter truffle

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 —

IMPERIAL ANJOU PIGEON

Fillet of Anjou pigeon - crumble of the skin - stewed legs
with juniper and pigeon 'garem' sauce - olive leaf/cherry compote

*Inspired by: Richard van Oostenbrugge, Restaurant 212**

Wine tip: Poliziano, Vino Nobile di Montepulciano, 2016

BEEF 'WELLINGTON'

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

RUBIA 'COCIDO'

Stew of Spanish Rubia beef - Estrella Inedit beer - bell pepper - chorizo -
olive - pimientos de Padrón

'BLANQUETTE'

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

STEW OF TEXELS LAMB 'NAVARIN'

Lamb stew - 'amandine' potato - kohlrabi - winter carrot - tomato - piment d'Espelette

CHRISTMAS CAPON (boneless)

Minced veal - goose liver - black winter truffle

(Also available as the ultimate and delicate 'Bresse' capon with black winter truffle under the skin. Make it even better with extra fresh black winter truffle!)

Sauce suggestion: our creamy truffle sauce, creamy mushroom sauce or sauce Périgueux (truffle sauce)

BRESSE POULARDE 'EN COCOTTE'

Bresse chicken fillet - small Bresse chicken sausages with ceps
creamy winter truffle sauce (including reusable pottery oven dish, serves 2 persons)

LEG OF SPANISH SUCKLING LAMB

12 hours slow-cooked whole Spanish suckling lamb leg - with sansho pepper - sake - Japanese soja sauce (serves 3 to 4 persons)

— GAME & POULTRY —

PHEASANT

Double fillet stuffed with cecina de Leon, lardo di Colonnata, and the legs preserved
(serves 2 persons)

Wine tip: Jean Stodden, Recher Spätburgunder, 2015

'LIÈVRE A LA ROYALE'

Fillet of hare, goose liver, stew of the legs, crépinette

JUGGED HARE

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

'ROYAL' SADDLE OF ROE DEER (VENISON)

One of our classics: with goose liver

— MEATLESS VEGETARIAN —

CANNELLONI

Ricotta and taleggio cheese, cavolo nero (Italian kale), tomato, pine kernels.

[and several other vegetable dishes, see in the text hereunder](#)

— 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 SUGGESTIONS —

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:

RUBIA 'COCIDO', LAMB STEW 'NAVARIN', JUGGED HARE, VEAL BLANQUETTE

OUR BURGERS:

Wagyu burger with Thai herbs
Ibérico burger

— HOMEMADE STOCKS, SAUCES & MAYONNAISES —

Veal stock * game stock * lamb stock * poultry stock

creamy truffle sauce * sauce Périgueux (black winter truffle gravy)
creamy mushroom sauce * sauce Hollandaise with miso * sauce Béarnaise
Albufera sauce * 'Grand veneur' game sauce

Homemade mayonnaise: truffle * aioli * classic (natural)

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

— VEGETABLES & SIDE-DISHES —

CANNELLONI - VEGETARIAN

Ricotta and taleggio cheese, cavolo nero (Italian kale), tomato, pine kernels
(portion for 2 persons).

TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT

Classic recipe: cooked in goose fat - with pork meat

RED CABBAGE

Balsamic vinegar - raisins soaked in balsamico

BRUSSELS SPROUTS

chestnut - maple syrup

MUSHROOM MIX

Melange of seasonal mushrooms

PUMPKIN 'ZUCCA BARUCCA'

roasted pumpkin - balsamico - hazelnuts - raisins

WINTER MELANGE

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

GREEN VEGETABLE MIX

Haricots verts - sugar snaps - mangetouts - green asparagus

RED BEETROOT MIX

Roasted Chioggia and red beetroot - rosemary

ASIAN VEGETABLE MELANGE

Shiitake - bimi - bokchoi - Japanese sojasauce

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

ROSEVAL POTATOES roasted in the oven

STEWED PEARS

'Gieser Wildeman' slow-cooked in red wine and star anise

TRIMMINGS:

* 'veenbessencompote' (small cranberry compote)

* fig compote

* 'Amsterdam pickled onion'

**Fresh white or black 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? Our sommelier is happy to help you!

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

— DELIVERY @ HOME —

All-year round we send your weborders to you in The Netherlands or Europe via PostNL or TNT. And within the ring of Amsterdam, the same evening with Fietskoeriers.nl

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.

— SLAGERIJ DE LEEUW —

your traditional butcher - gourmet - deli

Propriétaire: Arno A.C. Veenhof

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www.slagerijdeleeuw.nl



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