
CHRISTMAS MENU 2021

Slagerij De Leeuw Amsterdam
traditional butcher - gourmet - deli

— AMUSES BOUCHES —

JAPANESE WAGYU SKEWERS

Original Japanese wagyu - lightly smoked - papaya salad

BLOC DE FOIE

Goose liver - sour cherry - hazelnut - Valrhona Guanaja chocolate 70%

OYSTER

Oyster from Zeeland - virgin 'bloody mary' - sellery

YELLOW BEETROOT **VEGETARIAN**

Small cubes of yellow beetroot - mustard cream - belly of basil - crispy corn

ALSO TRY OUR WIDE SELECTION OF 'BLAZQUEZ' JAMON IBÉRICO
jamón bellota reserva, hand cut from the bone
jamón cebo del campo - jamón cebo - paleta bellota

— FISH STARTERS —

SOLE

Seasonal mushroom duxelles - parsnip - fenugreek - potato mousseline
bauren speck - king oyster mushroom - old sherry sauce

FISH TERRINE

Pike perch - octopus - potato - chorizo - olive - romesco sauce

SALAD 'LES CINQ SENS'

Salad with lobster, Dutch shrimps, king boletus,
small-diced vegetables and winter truffle mayonnaise
Optional: with toasted Max Poilâne rye bread and/or fresh white or black winter truffle

LOBSTER

Pearl barley - black winter truffle - mascarpone cream
Optional: bisque de homard (lobster soup)

RICH SALAD

Lobster - goose liver - black winter truffle

'PERLE IMPERIAL' / RUSSIAN ASETRA / BAERI CLASSIC CAVIAR

30 / 50 / 125 gram (Beluga caviar 50g: only pre-orders)
Optional: 8 blinis and citrus crème fraîche

— MEAT STARTERS —

SWEETBREAD

Creamy morel mushroom sauce - morel mushroom

PATÉ EN CROÛTE

Duck liver - black winter truffle - pistachio - jelly of vinho Madeira

CANNELLONI

Lamb stew 'Borrego' style - Chantenay carrot - burnt leek

MARBRE TERRINE

Goose liver - wagyu tongue - wagyu cheek - cecina de Leon - cauliflower piccaililly
Optional: cornichons

WAGYU CARPACCIO

Exceptionally tasteful carpaccio of Wagyu beef, freshly sliced for you
Tip: with our Parmigiano Reggiano parmesan cheese, pine kernels and/or capers

VITELLO TONNATO

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

— TRUFFLE —

'TRUFFLED' EGG **VEGETARIAN**

Poached daily fresh farm egg - sauce of black winter truffle and parmesan
Optional: with fresh white or black winter truffle

'WINTER TRUFFLE PANNACOTTA' **VEGETARIAN**

Black winter truffle - green asparagus - shiitake mushroom - 'briquette'

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 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

— FOIE —

CANELE

Stuffed with goose liver - citrus jelly

FOIE 'CUBA LIBRE'

Goose liver - rum - cola - lemon zest

FOIE 'À L'OMBRE' TERRINE

Duck liver mi-cuit - pistachio - cranberry - Jamaica pepper
Optional: old balsamic vinegar and/or 'fleur de sel' salt flakes

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

— SOUPS & BROTHS —

WAGYU BOUILLON

Double cooked clear wagyu beef soup
nameko (small mushroom) and vegetable garniture

GAME BOUILLON

Double cooked clear game soup - small vegetable garniture

LOBSTER SOUP

Bisque de homard - optional: extra lobster meat

CELERIAC SOUP **VEGETARIAN**

parsnip - verveine oil

FOREST MUSHROOM SOUP

Creamy mushroom soup - mushroom melange - ceps - caraway seeds

BASIC BROTHS (BOUILLONS)

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

BASIC STOCKS

The purest basis for your own sauce: wagyu beef - veal - game - lamb stock

— MAIN DISHES / PIÈCES DE RÉSISTANCE —

MULARD DUCK BREAST

Mustard seeds - Zolfino beans - soy beans - corn - duck gravy

PARMENTIER WAGYU

Stew of Spanish wagyu beef - black winter truffle
potato mousseline - carrot/celeriac cubes

BEEF 'WELLINGTON' - ONE OF OUR EVERGREENS!

Black Angus Tenderloin - seasonal mushroom duxelles - pastry crust (serves 3-4 persons)

BRASATO AL BAROLO

Stew of Irish Black Angus beef - Barolo red wine - vegetable garniture

'BLANQUETTE DE VEAU' - ONE OF OUR EVERGREENS!

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

SPANISH SUCKLING LAMB LEG

Slowly cooked for 12 hours - lamb gravy - piment d'Espelette
'Provençal style' - (serves 2-3 persons)

LAMB STEW 'CON CERVEZA'

Dutch lamb stew (Texels' breed) - Affligem blond beer - tomato - piment - bell pepper

CHRISTMAS CAPON (boneless) (serves approx. 8 persons)

Minced veal - goose liver - black winter truffle

(Also available as the very delicate 'Bresse' capon with 50g black winter truffle under the skin. Make it even better with extra fresh black winter truffle!)

*Sauce suggestion: our creamy truffle sauce, creamy morel sauce,
sauce Périgieux (truffle gravy) or chanterelle gravy*

BRESSE POULARDE ROULEAU

Poultry stuffing with mushrooms - sauce 'suprême'

— GAME & POULTRY —

WILD BOAR PIE (serves 1 person)

Wild boar - pork - garlic - chervil - gravy (oven dish included)

LIÈVRE 'À LA ROYALE'

Fillet of hare - goose liver - jugged hare - caul fat

JUGGED HARE - ONE OF OUR EVERGREENS!

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

'ROYAL' SADDLE OF ROE DEER (VENISON) - ONE OF OUR EVERGREENS!

One of our classics: with goose liver

— MEATLESS VEGETARIAN —

Besides fresh truffles, we have several other vegetable dishes, see our website or call the butcher shop for the daily freshly homemade dishes of our chef

— JAPANESE CUTS —

shabu shabu - sukiyaki - yakiniku from:

100% original Japanese wagyu (grade 4, no.9)

Spanish wagyu (Kobe style beef)

Ibérico pork from 'Blazquez' - fresh and cured meats

— CHRISTMAS SPECIALS FROM ARNO'S BUTCHER'S BLOCK —

TOURNEDOS ROSSINI

Tenderloin of Spanish wagyu, Galician beef or veal, Irish Black Angus, combined with goose or duck liver, fresh black winter truffle, pain Max Poilâne and sauce Périgueux (winter truffle gravy)

ROLLED ROAST 'SdL' - ONE OF OUR EVERGREENS!

Dutch veal roast with goose liver and Colombo spices

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 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 4, no. 9) - wagyu (Kobe style beef from Spain) beef (Spanish, Galician beef) - ternera (Spanish, Galician 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!) - A.O.C.

CAPON AND GOOSE

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

DUCK

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

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

— FRESH MEAT —

WAGYU BEEF

The best cuts of the exceptionally tasteful 100% original Japanese wagyu (grade 4, no. 9) or Kobe style wagyu beef (direct import from Spain)

GALICIAN BEEF

The best cuts of Spanish Rubia beef; direct import from Spain

SPANISH TERNERA *

Spanish heifer from Galicia, not older than 10-11 months; direct import from Spain.

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

SPANISH SUCKLING LAMB *

Available: the legs, racks, saddles and shoulders; direct import from Spain

— AND EVEN MORE —

SPANISH PIGLET *

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

** Direct, selected import from Spain*

GOOSE LIVER & DUCK LIVER (raw)

MAGRET DE CANARD (duck breast)

PAIN MAX POILÂNE

Rye bread (pain seigle), grand mères & petits pains, weekly fresh import 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 - EKO chicken 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 HOMEMADE SOUPS *(wecked, so can be stored for weeks in your fridge)*

Bisque de homard (lobster soup) - morel soup - mushroom soup
clear wagyu bouillon - clear game bouillon

Dutch pea soup (not wecked; tip: with our homemade beef- or pork smoked sausage)

TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT

OUR STEWS:

Beef stew al Barolo - veal blanquette - wild boar stew,
lamb stew 'al cerveza' - jugged hare

OUR BURGERS:

Wagyu burger with Thai herbs - Ibérico burger - Texels' lamb burger

— HOMEMADE SAUCES, STOCKS & MAYONNAISES —

Creamy truffle sauce - creamy morel sauce - sauce Périgueux (black winter truffle gravy)
wagyu gravy - chanterelle gravy - sauce Béarnaise
Wagyu beef stock - veal stock - game stock - lamb stock
Homemade mayonnaises: truffle * aioli * classic (natural)

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 - with pork meat

RED CABBAGE

Balsamic vinegar - raisins soaked in balsamico

BRUSSELS SPROUTS

Chestnut - maple syrup

MUSHROOM MIX

Melange of seasonal mushrooms

GREEN VEGETABLE MIX

Haricots verts - sugar snaps - mangetouts - green asparagus

CARROT MIX 'CHERMOULA'

Carrot melange - bell pepper - piment

FENNEL

Cherry tomatoes - black Taggiasca olives

PUMPKIN GRATIN

with crumble - approx 175g/pc

POTATO GRATIN 'DAUPHINOIS'

classic French recipe - approx 175g/pc

POTATO PUREE

SMALL BABY POTATOES IN THE SKIN

From the oven, with lightly smoked oil

POMMES 'RÖSTI'

Cookie of grated potato with rosemary

STEWED PEARS

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

COMPOTES ETC:

* lingonberry compote ('veenbessencompote', small cranberry compote)

* 'meloeskes' - small white pearl onions - sweet and sour - sherry - vanilla

**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,
mostly 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! \(in Dutch\)](#)

— ATTENTION: HOW TO ORDER THIS YEAR? —

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 personally, (temporarily no delivery possible as from the mid of December).

For safety reasons and in order to maintain 1,5m distance between clients, we can only welcome a maximum amount of persons of different households at one time in the butcher shop (as indicated on location).

To avoid busy queues as much as possible, please take note of our opening hours as stated on our website (attention: these can be changed last-minute depending on the national rules/the situation).

A lot of our products can be bought earlier in advance, like vacuum packed meats and wecked products like soups. To avoid the busy days just before Christmas you can think of an earlier visit and keep products in the fridge or freezer.

We kindly advise you to order via the order form in our Christmas brochure which can be downloaded online as well.

Where you see a line, you can preorder that product in advance. All other products will be available (sufficient supplies) in the butcher shop, preorders not necessary.

Thank you for your understanding!

FOR POSSIBLE LAST-MINUTE CHANGES:

[verify our website at all times](#)

NO DELIVERY @ HOME around Xmas

All-year round we send weborders to you in The Netherlands/Europe via PostNL/TNT.

Within the ring of Amsterdam, we deliver the same afternoon with E-bakkie and the same evening with Fietskoeriers.nl.

ATTENTION: from mid December till Xmas delivery is not possible!

MERRY CHRISTMAS AND A GOOD AND HEALTHY 2022!

— team SLAGERIJ DE LEEUW —

your traditional butcher - gourmet - deli

Propriétaire: Arno A.C. Veenhof

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www.slagerijdeleeuw.nl



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