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## CHRISTMAS MENU 2022

Slagerij De Leeuw Amsterdam  
traditional butcher - gourmet - deli

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### — AMUSES BOUCHES —

#### FOIE BONBON

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

#### CAVIAR CAN

Perle Imperial caviar

#### BABA GANOUSH **V**

Eggplant - lemon curd cheese - Le Puy lentils - red quinoa - yellow beet

#### WAGYU 'BITTERBAL'

the famous Dutch fried snack

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

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### — FISH STARTERS —

#### RICH SALAD

Lobster - goose liver - black winter truffle - truffle mayonnaise

#### 1/2 LOBSTER

Riso venere (black rice) - sauce albufera - coffee - artichoke

#### FISH TERRINE

Cod - scampi - spinach - fennel - scampi mayonnaise

#### MONKFISH

Green curry - pearl barley - fennel - dried tomato  
sweet-and-sour nameco mushroom

- \* **PERLE IMPERIAL - RUSSIAN ASETRA - BAERI CLASSIC CAVIAR 30 - 50 - 125g**  
\* **BELUGA CAVIAR 50g: only pre-orders**  
**Optional: 8 blinis and yuzu creme fraîche**

## **— MEAT STARTERS —**

### **PATÉ EN CROûTE**

Duck breast - duck liver - pistachio - poultry liver - pork  
Szechuan pepper - jelly of 'vin jaune'

### **MARBRÉ TERRINE**

Stew of wagyu 'harinkje' (a specific part of wagyu)  
Duck liver - pancetta - jelly of wagyu stock  
Optional: our homemade balsamico cornichons and/or onion compote

### **VEAL RAGOUT**

Veal sweatbread in creamy veal ragout with morel - cream butter puff pastry

### **RAVIOLI**

Mezzelune - poultry/black winter truffle stuffing - sauce suprême - hazelnut

### **WAGYU CARPACCIO**

Exceptionally tasteful carpaccio of Wagyu beef, freshly sliced for you  
Suggestion: with Parmigiano Reggiano parmesan cheese  
and/or capers (both in our assortment)  
(Serving suggestion: on lettuce/with pine kernels)

### **VITELLO TONNATO**

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

## **— TRUFFLE —**

### **'TRUFFLED' EGG** **V**

Poached daily fresh farm egg  
creamy mascarpone sauce with black winter truffle and parmesan 'parmigiano Reggiano'  
Optional: with fresh white or black winter truffle

### **POTATO GNOCCHI**

Parmesan 'Parmigiano Reggiano' - 'SdL' black winter truffle cream butter

### **FRESH WHITE TRUFFLE**

Tuber Magnatum Pico - with the most culinary and delicate aroma

### **FRESH BLACK WINTER TRUFFLE**

Tuber Melanosporum - the most gastronomical truffle - can be heated too

### **FRESH AUTUMN TRUFFLE**

Tuber Uncinatum - for the basic truffle experience

### **'SDL' WINTERTRUFFLE CREAM BUTTER**

Serving suggestion: with crispy toasted Max Poilâne rye bread,  
in your own risotto, pasta or potato dish

## **— FOIE —**

### **FOIE GLASS**

Goose liver - ristretto - Grand Marnier - chocolate coffeebean - orange zest

### **CANELÉ**

Stuffed with goose liver - yuzu jelly

### **DUCK LIVER TERRINE**

Duck liver 'mi-cuit' - physalis - pistachio - Colombo spices  
Optional: 'fleur de sel' salt flakes (in our assortment)

### **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  
nameco (small mushroom) garniture

### **LOBSTER SOUP**

Bisque de homard - optional: extra lobster meat

### **TRUFFLE/MOREL/CEP SOUP**

(not vegetarian)

### **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 —

### **BEEF 'WELLINGTON' - ONE OF OUR EVERGREENS!**

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

### **BOEUF BOURGUIGNON**

Stew of Irish Black Angus beef - red wine - bacon - mushroom - onion - carrot

### **'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 - star anise - thyme  
piment d'Espelette - garlic - serves 2-3 persons

### **CHRISTMAS CAPON**

(boneless - serves approx. 8 persons)

Minced veal - goose liver - black winter truffle

Also available as the very delicate 'Bresse' capon '**demi-deuil**':  
with **50g black winter truffle under the skin**.

Make it even better with extra fresh black winter truffle!

Sauce suggestion: our homemade sauce Périgieux (truffle gravy),  
sauce suprême, creamy morel sauce,  
or wagyu/shiitake gravy

### **ORIGINAL JAPANESE WAGYU & FRESH CAVIAR**

Tenderloin, sirloin or entrecote of original Japanese wagyu,  
grade A4, marbling score 9 - bokchoi  
and on top one of our varieties of fresh caviar  
Optional: with our wagyu/shiitake gravy

## — GAME & POULTRY —

### **VENISON PIE**

(serves 1 person)

pastry crust - optional: with extra stew of venison

### **JUGGED HARE - one of our evergreens!**

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

### **'ROYAL' SADDLE OF VENISON**

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 from 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 VEAL ROAST 'SdL'**

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
- Dutch veal roast with with goose liver - Colombo spices
- Ibérico (Spanish, acorn fed pork)
- Dutch lamb (Texels' breed)
- Spanish suckling lamb

**(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 in our dryage cabinet.

## — GAME —

Pheasant, Dutch saddle of hare (trimmed), venison steak, 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**, **Bresse poussin** 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), wagyu/shiitake gravy, ]creamy morel sauce or sauce Béarnaise*

### SPANISH SUCKLING LAMB

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

## — AND EVEN MORE —

**GOOSE LIVER & DUCK LIVER (raw)**  
**MAGRET DE CANARD (duck breast)**

### **PAIN MAX POILÂNE**

Rye bread (pain seigle), grand mères & petits pains,  
every Wednesday, 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 - EKO chicken roast

**BOUDIN BLANC** - plain - truffle - pata negra

**SCRAMBLED DAILY FRESH FARM 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) - **truffle/morel/cepe soup**  
**clear wagyu bouillon**

**Dutch pea soup** (not wecked)

Suggestion: with our homemade beef- or pork smoked sausage

### **TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT**

### **OUR STEWS:**

Beef 'bourguignon' stew - veal blanquette - venison stew - jugged hare

### **OUR BURGERS:**

Wagyu burger with Thai herbs

Ibérico burger - Texels' lamb burger (these only pre-order)

## — HOMEMADE SAUCES, STOCKS & MAYONNAISES —

Sauce Périgueux (black winter truffle gravy) - sauce suprême  
creamy morel sauce - wagyu/shiitake gravy - game gravy with blueberry  
sauce Béarnaise

Wagyu beef stock - veal stock - game stock - lamb stock

Homemade mayonnaises: truffle \* scampi \* aioli \* classic (natural)

Available: **small ± 150g**: serves 2-3 persons | **large ± 250g**: 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

Beurre noisette - mustard - maple syrup

#### GREEN VEGETABLE MIX

Haricots verts - sugar snaps - mange-touts - green asparagus

#### WINTER VEGETABLE MELANGE

Celeriac - carrot - mushrooms - fennel seed

#### MUSHROOM MELANGE

Mix of seasonal mushrooms

#### PUMPKIN

Parsnip - pieds de mouton mushrooms - hazelnut oil

#### POTATO GRATIN 'DAUPHINOIS'

classic French recipe - approx 175g/pc

#### RICH POTATO PUREE

#### SMALL BABY POTATOES IN THE SKIN

Rosemary - garlic

#### COOKED PEARS

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

#### COMPOTES ETC:

\* lingonberry compote ('veenbessencompote'/small cranberry compote)

\* pear chutney - verveine - red pepper

\* yellow onion compote \* balsamico cornichons

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

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## — SPECIAL REQUESTS —

For special requests like carpaccio and Japanese style cuts, please feel free to contact us for any other part of meat not mentioned in this menu, mostly we can order it for you.



## — COOKING INSTRUCTIONS —

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

## — WINES AND CHAMPAGNE —

Online you will find our selection of wines we suggest to combine with  
dishes from our Christmas brochure.  
Do you need personal advice? We are happy to help you!

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

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## — ATTENTION: HOW TO ORDER —

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 in December till January 8, 2023).

A lot of our products **can be bought earlier in advance**,  
like **vacuum packed meats** and **wecked products like soups**.

To avoid the busiest 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.

We kindly ask you to write down the desired weight of vegetables and sidedishes  
on the order form, however, this will be taken out of the counter for you  
the moment you pickup your order.

Thank you for your understanding!

## **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.

**No delivery in December till January 8, 2023.**

## **MERRY CHRISTMAS AND A GOOD AND A TASTY 2023!**

**Team Slagerij De Leeuw**

your traditional butcher - gourmet - deli Propriétaire: Arno A.C. Veenhof

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