
CHRISTMAS MENU 2023

Slagerij De Leeuw Amsterdam
traditional butcher - gourmet - deli

— AMUSES BOUCHES —

FOIE BONBON

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

'TIGER' CHOUX PASTRY

filled with goose liver - duck - port wine - five spices

CARROT GLASS V

Thai curry / carrot / coconut cream - sweet & sour of radish

TRUFFLE CROQUE MONSIEUR V

Rye bread Max Poilâne - black winter truffle - mascarpone

FRESH CAVIAR

Beluga - Perle Imperial - Russian Asetra - Baeri Classic
Blini's & citrus crème fraîche

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

— FISH STARTERS —

OCTOPUS TERRINE

Octopus - potato salad with chorizo and piment d'Espelette

RICH SALAD

Lobster - goose liver - potato - haricots verts - black winter truffle - truffle mayonnaise

1/2 LOBSTER

Pearl barley - black winter truffle - bisque sauce - artichoke

SUPRÈME DE SAUMON

The finest part of the salmon - citrus oil

— MEAT STARTERS —

MARBRÉ TERRINE

Wagyu - goose liver - cecina de Léon - jelly of wagyu stock
Optional: our silver onions in spices (condiment)

PATÉ EN CROÛTE

Poultry - pork - goose liver - apricot - pistachio
thyme - long pepper - jelly of 'vin jaune'

CANNELLONI

Slow cooked lamb neck - egg plant - cavolo nero (kale) - ricotta - tomato

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 —

CELERIAC TERRINE

Celeriac - black winter truffle - cream - shallot - bacon

'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 **V**

Parmesan 'Parmigiano Reggiano' - 'Sdl' black winter truffle cream butter (1-2 persons)

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 tip: with toasted Max Poilâne rye bread, in your risotto, pasta or potato dish

— FOIE —

FOIE GLASS

Goose liver crèmeux - Szechuan pepper - cherry - pistache

CANELÉ

Stuffed with duck liver - citrus jelly

Optional: 'fleur de sel' salt flakes (in our assortment)

DUCK LIVER TERRINE

Duck liver 'mi-cuit' - black winter truffle

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 - shiitake mushroom garniture

LOBSTER SOUP

Bisque de homard - optional: extra lobster meat

CHESTNUT/CEP SOUP

(based on poultry broth; 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 'COCIDO'

Black Angus beef stew - chorizo - bell pepper - carrot - piment d'Espelette - tomato

'BLANQUETTE DE VEAU' - one of our evergreens!

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

SPANISH SUCKLING LAMB - FRENCHED RACK *

Stuffed with lamb merguez minced meat - serves 3-4 persons

SPANISH SUCKLING LAMB LEG

Slowly cooked for 12 hours - lamb gravy - star anise - thyme
piment d'Espelette - garlic - serves 2-3 persons

IBÉRICO RACK *

Pancetta - rosemary - thyme - lemon

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!

Suggestion: our sauce Périgueux (truffle gravy) or creamy morel sauce

ORIGINAL JAPANESE WAGYU *

Tenderloin, sirloin or entrecote of original Japanese wagyu, grade A4, marbling score 9

Optional: with our wagyu/ginger/garlic gravy or one of our balsamico vinegars

— GAME & POULTRY —

WILD BOAR PIE

(serves 1 person)

pastry crust - optional: with extra stew of wild boar:

WILD BOAR CASSEROLE

Wild boar - chocolate - ginger - lemon

PARTRIDGE (STUFFED)

Partridge - ballotine - poultry stuffing - apricot - celeriac - walnut - Pernod sauce

Cooked - serves 2 persons

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

** to be cooked by you at home*

— MEATLESS - VEGETARIAN —

Besides fresh truffles, we have several other vegetable dishes, check our website or call the butcher shop for vegetarian options.

— 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.

— 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/ginger/garlic 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,
arrives every Wednesday morning, freshly direct imported from Paris

Cream butter - natural or demi-sel croquant
Dried morels - dried ceps - daily fresh farm eggs

— 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) - **chestnut/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:

Black angus 'cocido' stew - veal blanquette - wild boar stew - jugged hare

OUR BURGERS:

Wagyu burger with Thai herbs (every day available)
Ibérico burger - Texels' lamb burger (these 2 only pre-order)

— HOMEMADE SAUCES, STOCKS & MAYONNAISES —

Sauce Périgueux (black winter truffle gravy) - creamy morel sauce - Pernod sauce
wagyu/ginger/garlic 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

Bacon - shallot

GREEN VEGETABLE MIX

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

MUSHROOM MELANGE

Mix of seasonal mushrooms

PUMPKIN

'Zucca barucca' - balsamico vinegar - hazelnut - raisin

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

CONDIMENTS:

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

* 'SdL' silver onions with spices

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

— 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 —

We have a broad array of wines to combine with our meats and dishes.
Do you need personal advice? Arno will be happy to help you!

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

— 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, jamon ibérico** 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 give an estimation of what you desire to buy. 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.

All other products will be available in the butcher shop.

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 a bike courier.

No delivery in December till January 8, 2023.

MERRY CHRISTMAS AND WE WISH YOU A VERY GOOD 2024!

Team Slagerij De Leeuw

your traditional butcher - gourmet - deli - Arno & Monique Veenhof
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