
CHRISTMAS MENU 2025

Slagerij De Leeuw Amsterdam

traditional butcher - gourmet - deli

— AMUSES BOUCHES —

FOIE BONBON

Goose liver - sour cherry - hazelnut - Valrhona Guanaja chocolate

COCKLES

Buttermilk panna cotta - dill - seaweed salad - fennel

PRAWN

Roll - pumpkin curry - oriental style broth

EGG ✓

Winter truffle panna cotta - egg yolk cream - parmesan crumble

PROFITEROLE

Smoked Amsterdam beef sausage - cornichon - piccalilly - onion

FRESH CAVIAR

Beluga - Perle Imperial - Asetra - Baeri Classic
Optional: serve it with blini's and crème fraîche

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

— FISH STARTERS —

LANGOUSTINE

Escabeche with fine vegetables - verveine - tomato broth
With a brioche with onion and lobster caramel

SCALLOP IN ITS SHELL

Ceviche - sweet potato - radish - wild rice - coriander cress

RICH SALAD

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

PRAWN TERRINE

Pike-perch - estragon - parsil - dill - scampi oil

COD

Roll - Bauern speck - white bean - msir (salted lemon) - tomato - capers

— MEAT STARTERS —

VEAL SWEETBREAD & VEAL KIDNEY

Sherry 'lacquer' - mustard seed - pecorino - green and red pepper shallot - sweet and sour onion - red onion compote

PATÉ EN CROÛTE

Veal cheek - duck liver - pork - black winter truffle - pistachio - port wine and pear jelly
Optional: red onion compote

MARBRÉ TERRINE

Beef cheek - duck liver - pata negra - veal gravy
Optional: small figs soaked in port wine

LAMB NECK TERRINE

Yoghurt - ras el hanout - lavender - cinnamon - prune - apricot

WAGYU CARPACCIO

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

VITELLO TONNATO

'Fricandeau' rolled roast of veal, freshly sliced
Suggestion: with our homemade tuna sauce and/or capers

— TRUFFLE —

TERRINE 'ROYALE'

Roseval potato - black winter truffle - fresh cream - shallot - bacon

ANNIVERSARY SALAD

Lobster - fine vegetables - black winter truffle mayonnaise

'TRUFFLED' EGG **V**

Poached daily fresh farm egg (63°C)
Creamy mascarpone sauce with black winter truffle and parmigiano Reggiano
Optional: with fresh white or black winter truffle

CELERIAC **V**

Egg yolk - mushroom duxelles with winter truffle - hazelnut - aceto balsamico

PROFITEROLE V

Stuffed with truffle/parmesan cream

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

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

— FOIE —

DUCK LIVER TERRINE

Duck liver - pure chocolate - chicken jelly - balsamico syrup - sweet and sour mini corn

BEETROOT & FOIE

Barbabietole arrest - duck liver - prune - sauce Albufera

FOIE GLASS

Goose liver - Granny Smith apple - Oloroso sherry - 'trappeur' salt

CRÈME BRULÉE

Duck liver - red onion/balsamico compote - cane sugar

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 garnish

LOBSTER SOUP

Bisque de homard - optional: extra lobster meat

GAME CONSOMMÉ

Game and poultry bouillon

ONION VELOUTÉ V

White Cevenne onion - gorgonzola cheese - vegetable crisp

CLASSIC MUSHROOM SOUP

Champignons de Paris - poultry stock

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 CHEEK & BRILL FISH

Celeriac cream - portobello duxelles - spring onion - veal & brill fish gravy
(serves 1 person)

SALTIMBOCCA

Veal schnitzel - sage - prosciutto di Parma - parmesan - pointed pepper
corn polenta - garlic/Marsala sauce (serves 1 person)

BEEF 'WELLINGTON' - one of our evergreens!

Beef tenderloin Black Angus - seasonal mushroom duxelles
Bauern speck - pastry crust (serves 3-4 persons)

HENK'S VEAL PACKAGE ('KALFSMELOEN')

Dutch veal - stuffed with veal minced meat with black winter truffle
(serves 2 persons)

STRACOTTO DI MANZO

Black Angus beef stew - nduja - bellpepper - mushroom - onion

'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 - 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!

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

ROLLED VEAL ROAST 'SdL' - one of our evergreens! *

Dutch veal roast with goose liver and Colombo spices

TOURNEDOS ROSSINI *

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

ORIGINAL JAPANESE WAGYU *

Tenderloin, sirloin or entrecote of original Japanese wagyu, grade A4/A5
Optional: with our wagyu/ginger/garlic gravy or one of our balsamico vinegars

— GAME & POULTRY —

DOMESTIC DUCK

Canette - duck leg raviolo - artichoke - duck gravy
(serves 1 person)

DEER PARMENTIER

Deer cheek - beurre noisette - potato mousseline - red cabbage - fig - gravy
(serves 1 person)

GUINEA FOWL

'Ballotine' - poultry stuffing - mushroom - duck liver sauce
(serves 1 person)

WILD BOAR STEW

Neck of wild boar - pure chocolate - ginger - lemon

JUGGED HARE - one of our evergreens!

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

'ROYAL' SADDLE OF VENISON *

One of our classics: natural or with goose liver and Colombo spices
(can be ordered for 4 till 6 persons)

*** to be cooked by you at home**

— MEATLESS - VEGETARIAN —

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

— JAPANESE CUTS —

shabu shabu - sukiyaki - yakiniku from:

100% original Japanese wagyu (grade 4, no. 9 / A5)

Spanish wagyu (Kobe style beef) - Ibérico pork from 'Blazquez' - fresh and cured meats

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

CÔTE DE (RIB OF)

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

ROLLED ROAST

- Spanish 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 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

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

CAPON

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

DUCK

Label Rouge canette (F)

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

— FRESH MEAT —

WAGYU BEEF

The best cuts of the exceptionally tasteful 100% original Japanese wagyu (grade A4/A5) or Spanish Kobe style wagyu beef; direct import from Spain

GALICIAN BEEF

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

SPANISH TERNERA

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

DUTCH VEAL

BLACK ANGUS BEEF

Beef serving suggestions: serve with its own gravy, enriched with our veal stock or our Sauce Périgueux (truffle sauce), sauce Diane (cognac/mustard/shiitake), cepe sauce (mushroom), wagyu/ginger/garlic gravy, duck liver sauce, duck gravy, Marsala sauce, sauce Bordelaise (red wine/bacon) or sauce Béarnaise

SPANISH SUCKLING LAMB

Direct import from Spain

DUTCH LAMB

IBÉRICO PORK - fresh and cured meat

Direct import from Spain; fresh meat plus
cured products: jamon and paleta ibérico, lomo, chorizo, salchichon

— AND EVEN MORE —

GOOSE LIVER & DUCK LIVER (raw)
MAGRET DE CANARD (duck breast; 1 piece serves 2 persons)

PAIN MAX POILÂNE

Rye bread (pain seigle), grand mères & petits pains,
every week directly imported from Paris, arrives usually every Wednesday morning
Cream butter - natural or demi-sel croquant from Normandy (raw milk)
Salted cream butter - from Guernsey
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 (chervil & shallot) - 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 broad 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)

Clear wagyu bouillon with shiitake garnish

Game/poultry consommé

Onion velouté ✓

Classic **mushroom** soup

Dutch pea soup (from the freezer; not wecked)

Suggestion: with our homemade **smoked sausage, beef** or **pork**

TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT

OUR STEWS:

Black Angus 'stracotto di manzo' stew - wild boar stew - veal blanquette - jugged hare

OUR BURGERS:

Wagyu burger with Thai herbs (available every day)

Only pre-order: Ibérico burger - Texels' lamb burger

— **HOMEMADE SAUCES, STOCKS & MAYONNAISE** —

Sauce Périgueux (truffle sauce), sauce Diane (cognac/mustard/shiitake),
cepe sauce (mushroom), wagyu/ginger/garlic gravy, duck liver sauce, duck gravy,
Marsala sauce, sauce Bordelaise (red wine/bacon) or sauce Béarnaise

Wagyu beef stock - veal stock - game stock - lamb stock
Homemade truffle mayonnaise

Sauces & stocks: available containers:
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 - *not* **V**

Shallot confit - *bacon*

GREEN VEGETABLE MIX

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

MUSHROOM MELANGE

Mix of seasonal mushrooms

PUMPKIN

'Antiboise' - tomato - black olives from Liguria - red onion - capers

HUTSPOT 'DECONSTRUCTION'

truffle potato - roseval potato - carrot - ras el hanout - red onion pickle

POINTED CABBAGE

Pink peppercorn - vadouvan - bundle fungus - almond

BEETROOT MELANGE

Red beetroot - orange - aceto balsamico

POTATO GRATIN 'DAUPHINOIS'

classic French recipe - approx 175g/pc

RICH POTATO PUREE

SMALL BABY POTATOES IN THE SKIN

Rosemary - garlic

STEWED PEARS

'Gieser Wildeman' slow-cooked in red wine

CONDIMENTS:

Lingonberry compote ('veenbessencompote'/small cranberry compote)
red onion compote - small figs in port wine

— SPECIAL REQUESTS —

For special requests like carpaccio and Japanese style cuts, please contact us for any other part of meat not mentioned in this menu, generally it can be ordered 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.
For personal advice, Arno and our sommelier Chiel 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 personally pick up your order in the shop (temporarily **no delivery possible in December till January 7, 2025**).

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

To avoid the busiest days just before Christmas we advise
an earlier visit and keep products in the fridge or freezer.

We kindly ask you to order via the order form/price list 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.

ATTENTION: as it is quite busy around Christmas and due to imited staff
we kindly ask you to fill out your form in advance for far as possible,
in the shop or before you order by phone (not possible via email).

Thank you very much for your understanding!

NO DELIVERY AT HOME around Christmas

All-year round we send weborders to you in The Netherlands/Europe via PostNL/TNT.
Within the ring of Amsterdam, we deliver the next day afternoon with a bike courier.
No delivery in December and till January 7, 2025.

MERRY CHRISTMAS AND WE WISH YOU A VERY GOOD 2026!

Team Slagerij De Leeuw

Your traditional butcher - gourmet - deli - Arno & Monique Veenhof
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26/11/2025