

# *the* PLAYING CIRCLE

## BREAKFAST

### FRESH FRUIT | €3,00

Selection of seasonal fruit

### BREAKFAST PASTRY FROM KUYT | €3,75

Selection of croissants & pain au chocolat

### BASIC BREAKFAST | €12,50

Seasonal fruit juice, croissants from patisserie Kuyt with a delicious marmelade and fresh butter & seasonal fruit

### EXTENSIVE BREAKFAST | €15,00

Seasonal fruit juice, croissants from patisserie Kuyt with a delicious marmelade and fresh butter, seasonal fruit, organic yoghurt & delicious granola

## LUNCH

### THE SIMPLE LUNCH BY DIS | €19,00

Our daily lunch menu is designed to provide a diverse and balanced meal, featuring one flatbread, quiche and salad.

In total three items per person that changes with the season and locally sourced. Designed to provide the right amount of energy for a focused and productive day at the office, without compromising on taste and quality.

### DAILY LUNCH | €29

Our daily lunch menu is designed to provide a diverse and balanced meal, featuring five items per person that changes with the season and locally sourced. Designed to provide the right amount of energy for a focused and productive day at the office, without compromising on taste and quality.

### EXTENSIVE LUNCH BY DIS | €29,75

Warm soup with various garnishes, delicious bread, richly topped with special combinations of sustainable ingredients, classic homemade quiches, a lightly filled green salad with herbs and cress.

---

## SWEET & SALTY

### SELECTION OF FRESHLY BAKED CAKES |

€3,75

A selection of freshly baked cakes with seasonal ingredients

### APPEL SQUARE FROM KUYT | €4,25

A delicious apple square with apple, currants, raisins, almonds and cinnamon

### SWEET PIES BY KUYT (6 PEOPLE) | €30,00

Selection of sweet pies

### MINI PIES FROM WALDO | €5,75

A selection of mini pies from Waldo in different flavours (vegan possible)

### DATE TRUFFLES BY SUE (2 FLAVOURS

PER PERSON) | €4,00

A selection of cacao nibs, chocolate pistachio, and coconut flavours. All products are free from refined sugars, gluten, and lactose and are vegan.

### SEASONAL QUICHE | €7,50

A homemade quiche, made of different seasonal products

### SEASONAL FRITTATA | €7,50

A homemade frittata, made with different seasonal products

### WARM CULINARY SOUP | €6,50

A homemade soup made of different seasonal products

# *the* PLAYING CIRCLE

## BITS & BITES

### SALTY BITES | €4,00 P.P.

Different kind of crisps and salted nut mix

### 'TPC' SNACK PLATTER | €7,00 P.P.

Dried sausage, salted nut mix, veggie crisps, seasalt chips & olives (per six persons)

### SAVORY PLATTER BY DIS | €70,00

A mix of delicious savory pastries, grapes, cherry tomatoes & radishes (for 12 people)

### CRUDITÉ PLATTER BY DIS | €105,00

A classic hand-cut crudité platter of Dutch vegetables, served with dip, a home made sweet-spicy nut mix & a sweet cookie (for 12 people)

### AFTERNOON PLATTER BY DIS | €125,00

Savory snack, grapes on the vine, salty snack, homemade sweet-spicy nut mix, pickles, cherry tomatoes, radishes & garnish (for 12 people)

### DELUXE PLATTER | €150,00

A top segment of Dutch cheeses and charcuterie, dried muscat grapes, figs bread and roasted nuts (for 15 people)

## DINNER

### EASY DINNER BY STERK STAALTJE | €27,50

A delicious vegetarian lasagne served with a green salad and a fresh loaf of bread with salted butter by Sterk Staaltje.

### EXTENSIVE DINNER BY STERK STAALTJE | €37,75

A delicious dinner by Sterk Staaltje consisting of a seasonal soup, main course, and dessert.

### VEGETARIAN MEZZA BUFFET | €31,50

A vegetarian mezza buffet from The Lebanese Sajeria. Contains a mix of six dishes (minimum of 20 people)

### MEZZA BUFFET | €33,50

A mezza buffet from The Lebanese Sajeria. Contains a mix of six dishes (minimum of 20 people)

### PRIVATE DINING | PRICE ON REQUEST

Private dining from one of our catering suppliers

---

## DRINKS

### BEVERAGE PACKAGE HALF DAY | €12,50

Unlimited Nespresso, oat milk & cow milk, teaCulture, still & sparkling water, a selection of organic sodas & cookies

### BEVERAGE PACKAGE FULL DAY | €17,50

Unlimited Nespresso, oat milk & cow milk, teaCulture, still & sparkling water, a selection of organic sodas & cookies

### ALCOHOLIC BEVERAGES | BASED ON CONSUMPTION

Crément de Limoux: Luc Pirlet, Brut reserve at € 37,50 per bottle

White wine: Il Corzanello Bianco, Chardonnay & Sauvignon blanc at € 29,50 per bottle

Red wine: El Mozo Herrigoia Tinto, Tempranillo at € 29,50 per bottle

Birra Moretti per bottle €3,60, Birra Moretti 0.0 per bottle €3,60, craft beer per bottle €4,30, craft beer 0.0 per bottle €4,30