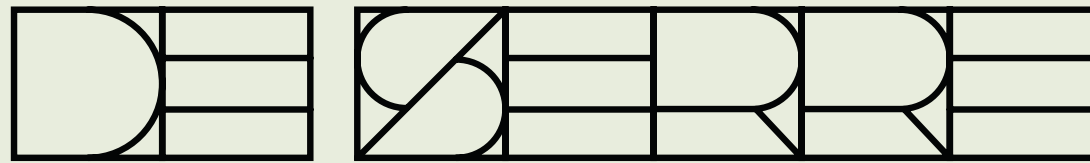


Foodbook



an urban jungle in the heart of antwerp





general

Food is culture, memory, meaning, art, emotion and so much more...

Catering is therefore a crucial part of any event. Delicious and beautifully presented dishes can make your celebration unforgettable. But food can be so much more, it can reinforce a theme, tell a story, highlight a concept, ...

By constantly 'scouting' for new culinary trends and then translating these into our catering, we are able to consistently create original and surprising menus that appeal to all the senses.

We always guarantee a professional approach and take care of everything for you, from preparation to the choice of original serving dishes, and from flawless service to additional experiential elements. This allows you and your guests to enjoy every moment without a single worry... and every dish. Enjoying delicious food together brings people closer.

herbalist

De Serre is situated right next to the Botanical Garden of Antwerp. Here you will find a large number of exceptional trees, plants and shrubs, but also an impressive collection of herbs comprising more than two thousand different varieties. The perfect source of culinary inspiration that we are delighted to work with. In this menu, we transform natural ingredients with healing properties into creative dishes where herbs take centre stage. Herbs and spices give dishes a wonderful array of flavours, aromas and colours.

De Serre is also known as the Urban Jungle in the city, where this herbalist's menu will really come into its own. Let's spice up your life!

sarter

CHIVES & ALOE VERA

Salmon tartare with chives | aloe vera and citrus gel | crispy squid ink | wakame with toasted sesame seeds | marinated black radish | edible flower

intermediate course **VERBENA & EASTERN CAPER**

Smoked duck | hand-rolled M'hamsa couscous with beetroot and radish | marinated fennel | sour cream with horseradish | verbena and purple shiso gel | Eastern Caper

main course

NETTLE & HOPS

Ardennes pork tenderloin | parsnip gratin | pea and nettle cream | snow peas | hazelnut crumble | Duvel Tripel Hop sauce | pea cress

dessert

EUCALYPTUS & LAVENDER

Apples stewed in calvados and cinnamon | quenelle of hangop and lavender | almond cake | crumble made with Bastogne biscuits and freeze-dried yoghurt | eucalyptus gel | honey cress

fingerfood 1 (cold)

CHAMOMILE sea bass sushi | chamomile cream | nori | white sesame

fingerfood 2 (hot)

MARJORAM pumpkin cappuccino | marjoram foam | smoked chicken

luxury appetiser 1 (cold)

BASIL oyster | basil and lime sorbet | dashi | apple

luxury appetiser 2 (hot)

ROSEMARY lamb chop | roasted garlic cream | rosemary crumble

labo-tanique

LABO-tanique, LA_BOtanique, La_Botanique, ... a play on words to draw a connection between a laboratory and the botanical garden next to De Serre. Or, as the people of Antwerp say: 'den botaniek'.

This experimental menu offers a delicious all-round experience. Think test tubes, dry ice, steaming and fragrant dishes being served... Or a plate where guests can snip herbs themselves to add to their dish.

We combine flavour with innovation and creativity to give your guests an unforgettable evening. This menu certainly provides the necessary chemistry!



starter

MIN 79° CELSIUS

Scallop served in its shell on a bed of steaming seaweed | cauliflower cream | sapphire | marinated beech mushroom | puffed quinoa | lime zest | pea cress

intermediate course TEST THAT TUBE

Celeriac, celery and walnut salad | light mustard dressing | goat's cheese from De Polle | bacon crumble | apple shooter | matcha | kefir | celery foam

main course

SPICE IT UP

Grilled guinea fowl fillet | Jerusalem artichoke gratin with panko and ras el hanout crumble | green asparagus | black garlic cream | marinated yellow beetroot | stock with Szechuan pepper | assorted mini herbs of your choice (to be cut yourself)

dessert

POP CANDY

Javanese rice cake | raspberry quenelles | passion fruit gel | crumble made with Antwerp biscuits and almonds | fresh raspberries | sugar web | rose petal filled with popping candy

fingerfood 1 (hot)

PIPETTE Eel croquette | pipette with green herbs

fingerfood 2 (cold)

PILL Garam masala macaron | smoked carrot cream | orange zest

luxury appetiser 1 (hot)

ERLENMEYER Quail dim sum | finely chopped ginger | shiitake and quail stock | sesame oil

luxury appetiser 2 (cold)

PETRI Pumpkin cannelloni stuffed with fresh North Sea crab | sea buckthorn and dill gel | dill oil | salmon roe



farm-to-table

For this menu, we draw inspiration from the philosophy of the American top chef Dan Barber. His zero-waste philosophy involves processing high-quality farm products with respect and in a sustainable manner. Without waste.

This aligns closely with De Serre's ecological commitment, which includes reducing food waste and using only seasonal products that are locally sourced.

For the farm-to-table menu, we therefore also use lesser-known, sometimes daring ingredients or parts, which we prepare in a gastronomic way to serve elegant and contemporary dishes. Waste isn't waste, until we waste it ...

starter

THE CHICKEN AND THE EGG

Smoked chicken | assorted grains cooked in vegetable stock | grilled baby corn | grilled mini courgettes | yellow beetroot | chicken liver purée | popcorn | quail's egg | edible flower | optional: edible grasshopper

intermediate course

TO THE BONE

Calves' tartare | basil mayonnaise | mustard seeds cooked in soy sauce | marrow cream | grated shiitake mushrooms | marinated radishes | pea cress

main course

NOSE TO TAIL

Glazed pork belly | pulled pork | green herb and Brussels sprout cream | parsnip crisps | celeriac gratin | marinated shaved fennel

dessert

ROOTS

Roasted beetroot tartare | cherry and Mandarine Napoléon syrup | yoghurt and mascarpone espuma | marinated fig | honey biscuit | citrus zest | cardamom crumble | beetroot powder | marigold

fingerfood 1 (cold)

BOERENPATE Cup with boerenpaté | marinated pearl onions | pickle cream

fingerfood 2 (hot)

WHITE GOLD Asparagus soup | Époisses foam | Onion crumble

luxury appetiser 1 (cold)

THE GARDEN Pea panna cotta | lemon verbena | oxtail | garden herbs | edible flowers | hazelnut

luxury appetiser 2 (hot)

BLACK GOLD Morel mushroom stew (in season) with quail leg | smoked almonds



belgian classics restyled

Belgian cuisine is renowned for its Burgundian character, with many classics that we all know. Thanks to its rich history, Belgium is characterised by a wide variety of influences. When you think of 'delicious Belgian food', you think of mussels and French fries, Flemish-style asparagus, stewed meat, chicory rolls in cheese sauce ...

And why not experiment with those delicious classics from grandma's kitchen?

We've taken a closer look at our favourite recipes and given them a contemporary and quirky twist.

So classic certainly doesn't have to be boring!

starter

STEAK TARTAAR

Belgian beef steak tartare | tarragon mayonnaise | quail's egg | parsnip crisps | fresh garden herbs | mustard seeds

intermediate course

TOMATO AND SHRIMP

Bisque panna cotta | grey shrimp | roasted cherry tomatoes | marinated green tomatoes | sour cream | Bloody Mary gel | watercress | roasted quinoa Option: Bloody Mary shooter

main course

VIDEE

Guinea fowl roulade stuffed with tartufata | potato gratin | watercress cream | pan-fried king oyster mushrooms in veal stock | hollandaise sauce | puff pastry crisp

dessert

DAME BLANCHE

Tonka bean and vanilla quenelle | dark chocolate brownie | cigar biscuit crumble | white chocolate sticks | salted caramel cream

fingerfood 1 (cold)

CHICORY Grilled mini chicory | ham cream | mature cheese crumble

fingerfood 2 (hot)

MEATBALLS IN TOMATO SAUCE Minced meatballs coated in breadcrumbs with a tomato crumble | celery and horseradish dip

luxury appetiser 1 (cold)

ASPARGUS A LA FLAMANDE White asparagus salad | grated egg | smoked trout | smoked buttermilk dressing | marigold

luxury appetiser 2 (hot)

RABBIT WITH PLUMS Grilled rabbit fillet | plum gel | hazelnut crumble | purple shiso

garden lovers

There was a time when the idea of becoming a vegetarian or vegan seemed like an act of rebellion, and you couldn't always count on much understanding. Fortunately, times are changing. The demand for vegetarian and vegan menus is growing steadily.

With our Garden Lovers menu, we'd like to show you that we don't always need meat to prepare gourmet dishes. By giving fruit and vegetables the starring role in this menu, you'll be surprised by the flavour bombs we serve up, dish after dish.

Welcome to our culinary garden!

starter

SQUIRREL MUSHROOMS

Sardinian fregola with courgette tartare | apple marinated in ginger and sesame oil | miso and yuzu dressing | fried porcini mushrooms | cashew cream | parsnip crisps | sprig of Thai basil

intermediate course

BEETROOT

Smoked beetroot tartare | pistachio oil | almonds | marinated beech mushrooms | umeboshi cream | burrata espuma | edible flower

main course

GREEN ASPARAGUS

Grilled green asparagus | edamame beans | pea and vanilla cream | potato gratin | fried quail's egg | truffle-based sauce | hippoleaves

dessert

CHEESECAKE

White chocolate cheesecake | slow-cooked rhubarb in white tea | deep-fried glass noodles | blood orange gel

fingerfood 1 (cold)

CARROT Cup with carrot and olive oil cream | string beans | coconut espuma | pecan and toasted butter crumble

fingerfood 2 (hot)

JERUSALEM ARTICHOKE Jerusalem artichoke soup | celery oil | smoked tempura of black trumpet mushrooms

luxury appetiser 1 (cold)

GOAT'S CHEESE Grilled yellow courgette | goat's cheese | brunoise of Nashi pear | saffron prawn crackers

luxury appetiser 2 (hot)

TRUFFLE Kohlrabi purée | Parmesan foam | fresh truffle

measure-made

Our team consists of experienced and passionate foodies and chefs. Our strength lies in combining flavour and creativity, whilst always keeping a close eye on the latest trends.

We can also design and execute a fully bespoke menu for any event, using the theme of your event or celebration as our guide. This incurs a small additional charge for the menu design, preparations and testing phase.

In addition, we have around ten other pre-designed themed menus that we would be delighted to present to you.

With over 10 years' experience, we offer high-quality catering for weddings, communions, receptions, anniversaries, corporate events, ...





impressions































