
CHRISTMAS MENU 2020

Slagerij De Leeuw Amsterdam
traditional butcher - gourmet - deli

— AMUSES BOUCHES —

TRUFFLE CROQUE-MONSIEUR **VEGETARIAN**

Toasted Max Poilâne rye bread - black winter truffle - bechamel sauce

BRIOCHE

Veal stuffing - ceps

BLOC DE FOIE

Goose liver - Indonesian layer cake - hazelnut

EEL IN GREEN SAUCE

Eel - water cress - green herbs - sauce hollandaise

ALSO TRY OUR WIDE SELECTION OF 'BLAZQUEZ' JAMON IBÉRICO
jamon bellota reserva, hand cut from the bone
jamon cebo de cebo - jamon cebo - paleta

— FISH STARTERS —

COCKLE

Lamb - celeriac bouillon - leek

LOBSTER

Fregula sarda - lobster bouillon - artichoke - estragon oil

SCALLOP IN ITS SHELL

Chanterelle mushroom - black salsify - beetroot - lard - wild rice

MONK FISH

Potato gnocchi - morel - beurre blanc - lemon chutney

SALAD 'ZOALS HET KLOKJE THUIS TIKT'

Salad with lobster, Dutch shrimps, king boletus,
small-diced vegetables and winter truffle mayonnaise

Optional: with toasted Max Poilâne bread and/or fresh white or black winter truffle

'PERLE IMPERIAL' / RUSSIAN ASETRA / BAERI CLASSIC CAVIAR

30 / 50 / 125 gram (Beluga caviar 50g: only pre-orders)

Optional: 8 blinis and citrus creme fraiche

— MEAT STARTERS —

PATÉ EN CROÛTE

Black pudding - goose liver - pistachio - pine kernel - apple jelly

TERRINE CELERIAC/TRUFFLE

Celeriac - black winter truffle - Bauern speck

TERRINE EKO CHICKEN

'EKO' chicken thigh - goose liver - red wine/beetroot jelly - leek

RUSSIAN WAGYU SALAD (MOTHER VEENHOF'S RECIPE)

Wagyu - Doré potato - small pickles - silver onion - fine vegetables
daily fresh farm egg - mayonnaise

WAGYU CARPACCIO

Exceptionally tasteful carpaccio of Wagyu beef, freshly sliced for you
Tip: with our Parmigiano Reggiano parmesan cheese, pine kernels and/or capers

VITELLO TONNATO

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

— TRUFFLE —

'UOVO CARDINALE' **VEGETARIAN**

Poached daily fresh farm egg - black winter truffle sauce - nutmeg - Parmigiano Reggiano
parmesan cheese - petit pain Max Poilâne included
Optional: with fresh white or black winter truffle

'GNUDI' **VEGETARIAN**

Buffalo ricotta balls - boletus - summer truffle sauce
Optional: with fresh white or black winter truffle

FRESH WHITE TRUFFLE

Tuber magnatum pico - with the most culinary and delicate aroma

FRESH BLACK WINTER TRUFFLE

Tuber melanosporum - the most gastronomical truffle

FRESH AUTUMN TRUFFLE

Tuber uncinatum - for the basic truffle experience

'SDL' TRUFFLE SALSAS

* fresh winter truffle salsa - garlic - olive oil - and our secret ingredient

* fresh summer truffle salsa - portobello mushroom - garlic - olive oil - our secret ingredient

— FOIE —

TERRINE DOMINO

Wagyu - goose liver - carrot - vadouvan jelly

TORCHON

Duck liver mi-cuit - cacao - coriander seeds - quince jelly

CANELÉ

Stuffed with goose liver

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 BROTH

Double cooked clear wagyu beef broth - beef minced balls - mushroom
small vegetable garniture

LOBSTER SOUP

Bisque de homard - optional: lobster meat

MOREL SOUP **VEGETARIAN**

CHICORY SOUP

Pata negra - potato crisps

CAPPUCCIONO

Partridge - chestnut - optional: with fresh white or black winter truffle

BASIC BROTHS (BOUILLONS)

The purest basis for your own soup, risotto or stew: veal - poultry

BASIC STOCKS

The purest basis for your own sauce: veal - game - lamb - poultry

— MAIN DISHES / PIÈCES DE RÉSISTANCE —

BEEF 'WELLINGTON' - ONE OF OUR EVERGREENS!

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

'BLANQUETTE DE VEAU' - ONE OF OUR EVERGREENS!

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

RUBIA BOEUF BOURGUIGNON

Stew of Galician beef - red wine - bacon - mushroom

PORK BELLY

Dutch free range pork - glazed - pumpkin cream - vadouvan granola

SPANISH SUCKLING LAMB

Crumble of lemon, Taggiasca olive and potato -
lamb gravy - sweet & sour oxheart cabbage - sesame seed (serves 1 person)

SHORT RIBS

Irish Black Angus - brown ale beer from Texel - glazed with gravy

POULET BLANC

Veal stuffing with morel and mushroom - ballotine (serves 4-6 persons)

CHRISTMAS CAPON (boneless)

Minced veal - goose liver - black winter truffle
(Also available as the ultimate and delicate 'Bresse' capon with black winter truffle under the skin. Make it even better with extra fresh black winter truffle!)

*Sauce suggestion: our creamy truffle sauce, creamy morel sauce,
sauce Périgueux (truffle gravy) or Albufera sauce*

— GAME & POULTRY —

GAME PIE

Wild boar - pork - garlic - chervil - gravy (oven dish included)

PARTRIDGE

Stuffed with goose liver - chestnut - gingerbread - lard (serves 2 persons)

JUGGED HARE - ONE OF OUR EVERGREENS!

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

'ROYAL' SADDLE OF ROE DEER (VENISON) - ONE OF OUR EVERGREENS!

One of our classics: with goose liver

— MEATLESS VEGETARIAN —

Besides fresh truffles, we have several other vegetable dishes, see hereunder
or call the butcher shop for the dishes of the day

— JAPANESE CUTS —

shabu shabu - sukiyaki - yakiniku from:

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

Spanish wagyu (Kobe style beef)

Ibérico pork from 'Blazquez'

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

TERNERA LOIN 'À LA TALLEYRAND'

Stuffed with winter truffle - Tip: with our sauce Périgieux (winter truffle gravy)

ROLLED ROAST 'SdL' - ONE OF OUR EVERGREENS!

Dutch veal roast with goose liver and Colombo spices

TOURNEDOS 'ROSSINI'

Irish Black Angus or Rubia steak with goose liver and fresh black winter truffle
The best with our sauce Périgieux (winter truffle gravy)

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
- Ibérico (Spanish, acorn fed pork)
- Dutch lamb (*Texels' breed*)
- Spanish suckling lamb
- **veal roast**

Our classic: with goose liver - Colombo spices
(*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
boeuf (Spanish Rubia Gallega) - ternera (Spanish 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.

— GAME —

Pheasant, Dutch saddle of hare (trimmed), venison calf,
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 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 from Spain

RUBIA GALLEGA

The best cuts of the Spanish Rubia beef (Galicia)

TERNERA

Spanish heifer from Galicia, not older than 10-11 months.

*Beef serving suggestions: serve with its own gravy, enriched with our veal stock
or our sauce Périgueux (truffle sauce), creamy truffle sauce,
creamy morel sauce or sauce Béarnaise*

SPANISH SUCKLING LAMB

Available: the legs, racks, saddles and shoulders

— AND EVEN MORE —

SPANISH PIGLET

Whole suckling pigs (\pm 4,5 kg) can be ordered in time, please give Arno a call

GOOSE LIVER & DUCK LIVER (raw)

PAIN MAX POILÂNE

Rye bread (pain seigle), grand mères & petits pains, weekly fresh import 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

BOUDIN NOIR / BLANC / BLANC TRUFFLE

SCRAMBLED 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

Bisque de homard - morel soup - wagyu bouillon - chivy soup - cappuccino

Dutch pea soup (tip: with homemade beef- or pork smoked sausage)

TRADITIONAL FRENCH 'ELZASSER' SAUERKRAUT

OUR STEWS:

RUBIA BOEUF BOURGUIGNON, VEAL BLANQUETTE , JUGGED HARE

OUR BURGERS:

Wagyu burger with Thai herbs

Ibérico burger

— HOMEMADE STOCKS, SAUCES & MAYONNAISES —

Veal stock * game stock * lamb stock * poultry stock

Albufera sauce - sauce Périgueux (black winter truffle gravy)

creamy truffle sauce - creamy morel sauce - port sauce - sauce Béarnaise

Homemade mayonnaises: truffle * aioli * classic (natural)

Available: 150g sauce: serves 2-3 persons | 250g sauce: 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 - maple syrup - mustard

MUSHROOM MIX

Melange of seasonal mushrooms

GREEN VEGETABLE MIX

Haricots verts - sugar snaps - mangetouts - green asparagus

WINTER MELANGE

Green cabbage - mushroom - carrot - cabbage turnip - celeriac - celery

CABBAGE TURNIP MOSTARDA

Cabbage turnip - slightly spicy

RED BEETROOT IN CRUST

Roasted Chioggia and red beetroot - rosemary

POTATO PUREE

SMALL BABY POTATOES IN THE SKIN

From the oven with slightly smoked oil

POMMES 'RÖSTI'

Cookie of grated potato with rosemary

KOHLRABI/POTATO GRATIN

Potato - kohlrabi - rosemary - 'gratin' dish, approx 175g/pc

ROSEVAL POTATOES roasted in the oven

STEWED PEARS

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

COMPOTES ETC:

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

* apple/fig compote

* 'petits oignons à la Monégasque'

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

— SPECIAL REQUESTS —

Special requests like **carpaccio** and **Japanese style cuts** are always possible.
Please feel free to contact us for **any other part of meat** not mentioned in this menu,
mostly we can order it for you.

For all details and prices we refer to our Dutch Christmas brochure.

— COOKING INSTRUCTIONS —

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

— WINE ADVICE —

Do you need personal advice? Our sommelier is happy to help you!

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

— ATTENTION: HOW TO ORDER THIS YEAR? —

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).

For safety reasons and in order to maintain 1,5m distance between clients,
we can only welcome a maximum of 4 persons of different households
at one time in the butcher shop.

To avoid busy queues as much as possible, please take note of our extended opening hours as stated on our website.
A lot of our products can be bought earlier in advance, like vacuum packed meats and wecked products like soups.
To avoid the busy days just before Christmas you can think of an earlier visit and put products in the 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 (no preorders possible).
Thank you for your understanding!

FOR POSSIBLE LAST-MINUTE CHANGES:
[verify our website at all times](#)

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 and the same evening with Fietskoeriers.nl

MERRY CHRISTMAS AND A HEALTHY 2021!

— SLAGERIJ DE LEEUW —

your traditional butcher - gourmet - deli

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