



# André Rieu BUFFET

CROWNE PLAZA DINNER BUFFET 2025

## ANDRÉ RIEU BUFFET

THURSDAY - SUNDAY  
6PM - 8PM

**PRICE €47,50 P.P.**

(CHILDREN UNDER 12 YEARS  
RECEIVE A 50% DISCOUNT)

## STARTERS

- **Tuna tataki** with wakame and wasabi cream
- **Poached salmon fillet** with cocktail sauce
- **Bulgur salad** with fine vegetables, turmeric and jumbo prawns
- **Smoked trout fillet & smoked salmon fillet**
- **Beef carpaccio** with Parmesan cheese, salad with nuts and roasted pine nuts
- **Cooked pork loin** with mustard cream and black olives
- **Mediterranean charcuterie, coppa di parma, serrano ham** and cantaloupe melon
- **Summer vegetable salad**
- **Caprese salad** cherry tomatoes, mini mozzarella, basil and olive oil
- **Limburg potato salad**
- **Mesclun** baby lettuce such as lollo rosso, mizuna, arugula, red chard
- **Limburg mustard dressing, balsamic vinegar, olive oil** and an assortment of various breads
- **Various side dishes** such as croutons, capers, olives, silver onions, grated cheese, sun-dried tomatoes

## SOUP

- **Tom Kha Kai** Thai soup made with chicken broth, coconut cream, lemongrass, coriander, ginger

## MAIN COURSES

- **Veal entrecote** cooked at low temperature with dukkah spices and veal jus
- **Mahi mahi, pike-perch** and redfish fillet with fennel, dill and beurre blanc
- **Ravioli** with a tomato salsa, fresh herbs and olive oil
- **Summer stir-fried vegetables** with butter
- **Creamy potato gratin** with Gruyère cheese

## DESSERTS

- **Fresh fruit salad** flavored with Licor 43
- **Panna Cotta**
- **Crema Catalana**
- **Chocolate mousse**
- **Assorted pastries**
- **Mango coulis strawberry coulis** and vanilla sauce
- **Cheese platter** served with grapes, Limburg syrup and fruit bread

*"I make music to touch people's souls, because I believe that music is the language we all speak." - André Rieu*

