



Dinner options

Enjoy a festive dinner in our restaurant. Catch up with all your guests after a long day filled with meetings or training sessions. Simply take your pick, book it and enjoy!

Daily special

€ 20,50 pp.

Our specials change daily. You have a choose of meat, fish or vegetarian. And it always includes a small salad.

Three course dinner

€ 37,50 pp.

A tailor made three course dinner with a starter, main course plus side salad and dessert of your choice.

A photograph of two women in a kitchen or buffet area. One woman is wearing a yellow sweater and a patterned skirt, and the other is wearing a green top. They are standing next to a buffet table filled with various dishes, including salads, soups, and casseroles. The background shows kitchen equipment and hanging copper pots.

Buffets

Starting from
groups of 20 people

Mediterranean buffet *

€ 35,75 pp.

French onion soup | Antipasti misto 'Trio of olives' | Antipasti misto 'Bella Italia' - mix of sun dried tomatoes, grilled courgette and balsamic pickled onion | Ensalada di vitale - fresh leak and apple salad with egg, pineapple and clementines | Tuscan chicken casserole with paella | Moussaka - potatoes, aubergine and mincemeat | White chocolate mousse with fruit salad.

Indonesian buffet *

€ 35,75 pp.

Soto Ayam - aromatic clear chicken broth | Nasi Goreng with white rice | Ayam Asem Manis - sweet and sour chicken with pineapple | Daging Rendang - spicy beef and coconut | Babi Ketjap - braised pork with ketjap | Sateh Ayam - chicken skewer with an peanut sauce | Ikan Goreng - Victoriabaars | Sambal Goring Buncis - green beans in a spicy sauce | Sayur Lodeh - mixed vegetables and coconut broth | Spekkoek - Indonesian layered cake with a fruit salad.

Do you have specific wishes? Please let us know in advance. We are happy to create a buffet according to your wishes.

* Ingredients may vary depending on availability and season.

aristo
meeting center

Rates apply from January 1, 2023