taste

FOOD BOOK







Raoul Adelaar

Head chef

Since November 2021, Raoul has been the chef at Taste. Together with his team, he prepares refined dishes of a high culinary standard. Sometimes for an intimate group of 30 guests, other times for events of 500 people. Behind every dish, however, lies a story of roots, travel and a pure passion for flavour and cooking.

“I draw a lot of inspiration from social media. You see so many trends and new techniques passing by, but what really inspires me is travelling. I visit markets, taste a lot of different things and often eat out. I’m drawn to Greek cuisine and cuisines that are rich in spices; that also has to do with my Surinamese background. Those flavours run deep.”

His dishes feature seasonal vegetables, fresh herbs such as parsley and garlic, and grass-fed beef. “One of my favourite dishes at the moment is a leek vichyssoise with crayfish, Bildtstar potatoes and fresh dill. A beautiful dish, with subtle flavours.”

Raoul describes Taste as modern French cuisine with an open mind. “Clients are increasingly asking for Asian influences or fusion. We love working with clients to create something unique. That’s how the pinchos we frequently serve today came about: small bites of bread with a classic Spanish topping. Perfect for an Perfect for a long drinks reception and informal gathering!”

“Raoul’s passion for cooking started at an early age. “At thirteen, I was working as a dishwasher on De Dam in Zaandam. After culinary school, my career progressed quickly. Thanks to my appearance on MasterChef, I was offered a job by one of the judges, Peter Lute. Under his guidance, I learned a tremendous amount and helped build several restaurants as a head chef. In 2019, I joined Brasserie Lolita as head chef, working under Casper Moolhuijzen, co-owner of Taste. Since 2021, I have been part of the Taste team.” His favorite dish? “As a chef, I would choose crispy sweetbreads with foie gras and morel jus. But when my mother cooks, all I really want are the Surinamese flavors of home.””
His favourite dish? “As a chef, I’d choose crispy pan-fried sweetbreads with foie gras and morel jus. But when my mother cooks, I simply want her saoto soup.”

Which event caused him the most stress? “Cooking for 3,300 people at Passenger Terminal Amsterdam, under the leadership of Peter Lute. Five days of preparation, fifty chefs across three different locations. Truffle risotto seems simple, but cooking it for 3,300 people is pretty nerve-racking. But also incredibly cool!”

When asked which event he would still love to cater, Raoul doesn’t have to think for long. “Not necessarily something bigger, but working with beautiful ingredients in a special setting is what makes an event special. The Westerkerk, for example: when it’s lit properly, you get a truly magical atmosphere. I’m no expert in technical production, but I can see how much it enhances the overall experience, but I can see how much it completes the experience.”

What makes Taste special? “Our strength lies in our flexibility and attention to the client’s wishes. Of course, we have a food book as a starting point, but we always think along with our clients and love a culinary challenge. We’re not a concept caterer: no glitter without substance. We collaborate, tailor everything to the occasion and put everything into the flavour. That’s what it’s all about.”



Breakfast

Classic

SELECTION OF CROISSANTS
Butter and chocolate croissant and Danish pastries

ORGANIC YOGHURT
Home-made granola, honey, freshly roasted seeds

SOURDOUGH BREAD
Beemster cheese, arugula

VARIETY OF HAND FRUIT
Apples, mandarins, bananas

Luxe

SELECTION OF CROISSANTS
Butter and chocolate croissant and Danish pastries

ORGANIC YOGHURT
Home-made granola, honey, freshly roasted seeds

EGGS BENEDICT
Toasted brioche bread, hollandaise sauce

VARIETY OF HAND FRUIT
Apples, mandarins, bananas

FRESH ORANGE JUICE/APPLE JUICE













Lunch

The lunch consists of three different types of sandwiches, soup, and salad.

Sandwiches

EMMENTALER
Home-made Dijon mayonnaise, tomato

ROASTED CHICKEN FILLET
Pickled cabbage, chipotle mayonnaise

SMOKED SALMON
Herb mayonnaise, capers

VEGAN CHICKEN CURRY SALAD
Pickle, rocket

SALMON COCKTAIL
Pickle, rocket

EGG SALAD
Chives, little gem

FILET AMERICAIN
Tomato, shallot, mustard mayonnaise

SURINAMESE CHICKEN
Pickles, sweet potato

MANGO HUMMUS
Roasted vegetables, pumpkin seeds

GOAT'S CHEESE
Walnut crumble, apple syrup

Soup

HOME-MADE SOUP
Seasonal

Salad

LITTLE GEM SALAD
Shallot dressing, croutons, sunflower seeds

Optional supplement

APPLE CRUMBLE
Brandy raisins

Optional juice

FRESH ORANGE JUICE

GREEN SMOOTHIE
Green apple, spinach, pear, coconut milk

RED FRUIT SMOOTHIE
Blueberries, blackberries, raspberries, coconut milk



International Lunch

Soup

HOME MADE SOUP
Seasonal

Sandwich

ROASTED CHICKEN FILLET
Pickled cabbage and chipotle mayonnaise

Warm dish

RIGATONI PASTA
Basil, Parmesan and chicken thigh

Salad

LITTLE GEM SALAD
Shallot mayonnaise, croutons and sunflower seeds

Sweet item

MUFFINS AND CHOCOLATE BROWNIES











Bites

Amuse platter

BLINI
Sour cream, herring roe and fresh dill

CORROLE
Creamy goat's cheese, balsamico, chives and a Coppa di Parma crumble.

CROUSTADE
Crayfish, fine mirepoix and dill

WASABI NORI TEN
Avocado purée, crispy chili, pickled shallot and Ghoa cress

Pinchos

CALAMARES 'A LA ROMANA' (squid)

GAMBA (prawns)

JAMON (various types of ham)

POLLO (chicken thigh)

QUESO (manchego)

HONGO OSTRA (oyster mushroom)



Sitdown Dinner

Also available to order shared, with a choice of 3 or 4 courses.

Starters

SMOKED RIBEYE
Grana Padano, caper mayonnaise and sourdough bread

SMOKED SALMON
Beetroot romesco, celeriac and pickled onion

CAPONATA
Creamy stracciatella, basil oil and focaccia

Second course

CELERIAC VELOUTÉ
Bildtstar potato, lovage and black olive

Main courses

FLAT IRON STEAK
Creamy skordalia, French beans and green peppercorn jus.

SLOW-COOKED COD
Parsnip purée, courgette and saffron beurre blanc

BAKED PORTOBELLO MUSHROOM
Potato purée, sauerkraut and cèpe jus

Desserts

GÂTEAU CHAUD
Chocolate crumble and crème anglaise

ORANGE
White chocolate namelaka and carrot cake

BRIE DE MEAUX
Pecan crumble and honey









Vegan Sitdown Dinner

Also available to order shared, with a choice of 3 or 4 courses.
Including ciabatta with herb dip

Starter

TOMATO SALAD
Watermelon, basil, sourdough

Second course

VICHYSSOISE
Leek, Bildtstar potato, dill

Main course

VEGAN RAVIOLI
Seasonal garnish, sage

Dessert

PASSION FRUIT
Citrus crumble, pecan nuts



Walking Dinner

Including ciabatta with herb dip

STRACCIATELLA
Caponata, focaccia, basil oil and garden cress

CELERIAC VELOUTÉ
Smoked salmon, Agria potato brunoise, dill and olive oil

PUMPKIN RAVIOLI
Saffron beurre blanc, Serrano ham crumble, chives and tarragon oil

FLAT IRON STEAK
Creamy skordalia, French beans, green peppercorn sauce and chive oil

CHOCOLATE TEXTURES
Atsina cress

Vegan Walking Dinner

Including ciabatta with herb dip

TOMATO SALAD
Watermelon, basil, sourdough

VICHYSSOISE
Leek, Bildtstar potato, dill

VEGAN RAVIOLI
Seasonal garnish

PORTOBELLO
Roasted sweet pepper, caponata, sauce verte

PASSIONFRUIT
Citrus crumble, pecans



Basic Walking Dinner

Including ciabatta with herb dip

PUMPKIN VELOUTÉ
Sautéed mushrooms, pumpkin seed oil

STEAMED GYOZA
Crispy chili, coriander, spring onion

CHEESEBURGER
Brioche, gherkin, tomato, cheddar

PORTION OF FRIES
Mustard mayonnaise

CHOCOLATE
Strawberries, peanut, meringue











BBQ Dinner

Cold dishes

FRESH CREAMY SALAD
Shredded cabbage, carrots, mayo-mustard dressing

TOMATO SALAD
Basil, olive oil, balsamic

BREAD
With dips

Hot dishes

HAMBURGERS
Matching garnishes

MARINATED CHICKEN SKEWERS
Satay sauce

CHEF'S DAILY SPECIAL
With dips

MARINATED GRILLED VEGETABLES





BBQ Deluxe Dinner

Cold dishes

SUMMER SALAD

BBQ COURGETTE
Flambéed goat cheese

KAMADO FLOOR BREAD
Honey butter, aioli, home-made tapenade

Hot dishes

GRILLED VEGETABLES

SLOW COOKED RIB-EYE
Veal jus, bay leaf

BLACK ANGUS BURGER
Brioche bun, Old Amsterdam or gorgonzola, matching garnish

SMOKED SALMON FILLET
Home-made rub, lemon

CHEF'S ROTATING SURPRISE BBQ ITEM
With dips, marinated grilled vegetables

STICKY ANANAS
Dark rum syrup

Food Stations

Italian bar

PASTA PISTACHIO PESTO
Parmigiano reggiano, parsley

CLASSIC PIZZA MARGHERITA (SLICES)
Tomato, mozzarella, parsley

American bar

CREAMY CHEESEBURGER
Black angus, pickles, cheddar, tomato

LOADED HOTDOG
Brioche, honey mustard, chives, fried onion

Asian bar

STICKY HONEY BUTTER CHICKEN
Honey butter chili, spring onion, sesame

STEAMED GYOZAS
Yakitori sauce, crispy chili oil, chives

Sweet bar

MACARONS

LEMON MERINGUE TART

CHOCOLATE BROWNIES

CHEESECAKE CARAMELISED APPLE






American bar
Creamy mini
cheeseburger





Snacks

Table bites

MIXED NUT BLEND

MARINATED OLIVES

REYPENAER CHEESE

GRAND RESERVA SERRANO HAM (EXTRA OPTION)

CRUDITÉS (EXTRA OPTION)
lemon yoghurt, muhammara

Oysters

FINE DE CLAIRE OYSTER
Mignonette, lemon

Fried snacks

CHEESE SOUFFLÉ

BITTERBALLEN

MINI SPRING ROLL

Luxury fried snacks

DEEP-FRIED PRAWNS

RISOTTINI BITTERBAL
Mozzarella, tomato

RENDANG CROQUETTE

DEEP-FRIED GYOZA
Chicken

Vegan fried snacks

RED BEETROOT BITTERBALLEN

VEGAN CHICKEN POPCORN

OYSTER MUSHROOM BITTERBAL

THE VEGAN BITTERBAL

Late night snacks

BLACK ANGUS BURGER
Brioche bread, gherkin, cheddar cheese

PORTION OF FRIES
Mayonnaise

HOTDOG
Brioche bun, gherkin, crispy onion, chives

PIZZA MARGHERITA (SLICES)
Tomato, mozzarella, parsley



Break Snacks

Sweet

BANANA BREAD WALNUTS

BUTTER CAKE

CHOCOLATE BROWNIES

ASSORTED LUXURY MUFFINS

FILLED SPECULAAS

Savoury

BAG OF VEGETABLE CRISPS

GAZPACHO
Celery

HOMEMADE SOUP
Seasonal

VEGETARIAN SAUSAGE ROLL
Mushrooms

SAUSAGE ROLL

WHITE ROLL VEGAN CROQUETTE
Paprika mayonnaise

WHITE ROLL VEAL CROQUETTE
Zwolle mustard



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TASTE TASTE.AMS



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