



# Food & Drinks

to put a smile on your face

# Philharmonie

conference & event venue in greater Amsterdam





# Fruity since time immemorial

The Philharmonie literally flourished from an apple orchard, which was there around 1250. You can also see this from the street names around our building.

The apple orchard has fertile soil. The oldest almshouse in the Netherlands, dating back to 1395, also originated here.



## Oldest almshouse in Haarlem



### A riddle

Above the entrance to the Hofje van Bakenes almshouse on the Wijde Appelaarsteeg, the following riddle appears on a brick in the façade:

Entrance to the Dirck van Baekenes Institution for Women eight and two times six.

This riddle has two meanings:

$$[8+2] \times 6 = 60$$

The age of the women who lived there.

$$8 + [2 \times 6] = 20$$

The number of women who could live in the almshouse.

# The apple

The apple is simple, recognisable and available in a variety of flavours. It can be sweet, tart or fruity and it comes in all sorts of colours and sizes.

Just as the versatility of the Dutch apple, our food and drinks offer a wide range of flavours, featuring seasonal products from local suppliers.

Each bite offers both physical and mental sustenance. Your guests choose what and when they eat and drink, to suit their own lifestyle. Everyone enjoys!



**Haarlem water is the  
most delicious tap water  
in the Netherlands!**



## **Water bar**

Our water bar offers refreshment all day long. We pour this crystal clear Haarlem water from our own purification system.



Our authentic water cocktails are served in preserving jars, filled with seasonal fruit and fresh herbs.

Let yourself be inspired by combinations such as wild peach and thyme, apple and aromatic cinnamon, raspberry and lemon.



**Honest, sustainable  
and delicious**



#### **Coffee**

Cappuccino, caffè latte, espresso and good old-fashioned filtered coffee.

#### **Tea**

In addition to all the well-known flavours, we also have liquorice root, fresh mint and ginger.

#### **Fusion**

Haarlem mixture of dried herbs, fruits, flowers and other products of nature. Fusion is a naturally warm taste sensation, entirely in keeping with the story of the Philharmonie apple. With flavours which naturally contain apple, such as Grandma's Orchard, Hot Fudge Apple Pudding, Grandma's Apple Pie and the Energy Boost!



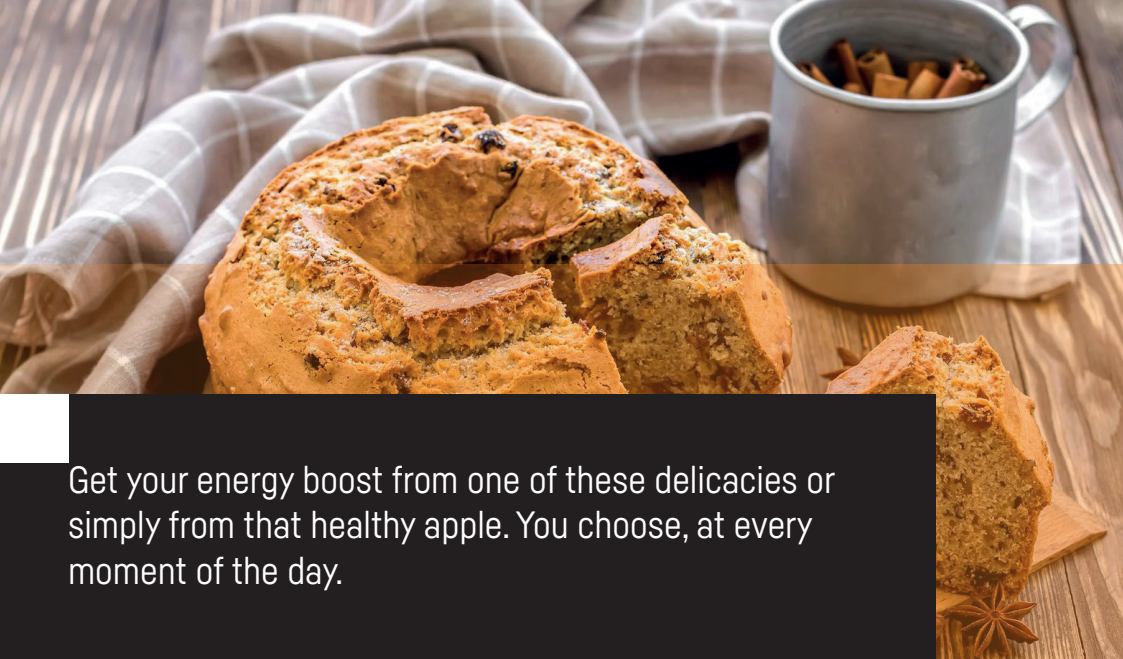
## **Coffee & tea**

#### **Coffee with a good story**

Our coffee is produced environmentally friendly and fits with our sustainability policy. The supplier invests in responsible product technology. The coffee beans meet the standards and and environmental criteria laid down in the code of conduct of the UTZ hallmark. We think that sounds good! And it is!



# To enjoy here & now



Get your energy boost from one of these delicacies or simply from that healthy apple. You choose, at every moment of the day.

## Haarlem sweet bites

Cookies from the Haarlem baker  
Crispy dried fruit crunch  
Haarlem gingerbread

## Sweets as they should be

Sweets to scoop up with a nod to the past

## Peppy peppers

Chocolate with such delights as pink peppercorns and cayenne pepper  
Raw nuts and dried fruits  
Pick-you-up popcorn







### Refreshing boost

Fruit and vegetable smoothies  
Skewered seasonal fruit  
Organic snack-size fruit and vegetables



## Relaxed snack



### Good balance

The better snack ball, with cheese or vegetables, oven-baked  
The ubiquitous Dutch bitterbal, filled with beef and veal  
Crisps of sweet potato, calabash and beans  
Spicy roasted legumes



# Marketplace tastes

Did you know that the market in Haarlem has been one of the best market squares in the Netherlands for years?

Frits van Dongen, the architect of the Philharmonie, built the Great Foyer as a market square. The red bricks for the old buildings, the glass façade represents open air and the marble floors remind you of classic cities. It is a square full of energy, where supply and demand converge.



## **Bread**

Source of energy. A crispy multigrain or spelt roll, a thickly cut sandwich or Mediterranean bread served with cold meats from the butchers, North Holland cheese, a selection of fish or hummus with grilled vegetables. A fitting selection, every season.

## **Juice**

A glass bottle filled with fruit from mainly Dutch orchards. Pure taste, free of added sugar, colouring, aroma or flavouring. In apple and elderberry, tomato, orange, pear, apple and rhubarb.







### **Salad leaves**

Get optimum nutrition from our green salad leaves. A basis of unprocessed products, combined with the pure flavours of grains, legumes, grilled vegetables, seeds and nuts and served with a fresh dressing.



## **Pure enjoyment**



### **Soup**

Get to know our misfit vegetables: a touch too small and a little rooked, but full of flavour and delicious in soup. These vegetables don't make it on to the supermarket shelves because of their looks. But they make it into our soups: pumpkin, tomato with rosemary, parsnip or beetroot. Served in season.



### **Bites**

To satisfy any cravings you might have, we offer a tasting of small croquettes filled with such deliciousness as goat cheese, Serrano ham, truffle or vegetables. We also serve vegetable rolls, filled with crispy seasonal vegetables and accompanied by a fresh dressing. Cheese sticks with a twist are on the table.





**Take it, taste it and  
experience it!**

### **Dairy**

Farm yoghurt with sweet biscuit crumb and apple with cinnamon or fresh soya yoghurt with banana, figs and roasted almonds. We serve various flavours which suit the time of the season.

### **Sweet**

The right kind of sweet with banana bread, carrot and walnut muffins, little currant and muesli buns.







# Chef's latest

In every corner of the square, you'll see our chefs preparing easy and international dishes, made mainly with local and seasonal Dutch products.



That might be

- Vegetable egg roll served with coriander dip
- Madras chicken and coconut curry served with fresh yoghurt and jasmine rice
- Penne pasta with funghi, basil pesto, Parmesan cheese and truffle
- Thai noodles with shrimp or chicken, bean sprouts and mange tout in oyster sauce
- Pizza with local seasonal vegetables
- Beef or vegetable burger in a bun with onions fried in Haarlem Jopen bier (beer!) and raisins
- Flammkuchen with crème fraîche, bacon, mature cheese, spring onions and peas
- Spicy turkey hot dog with salsa and rocket leaves



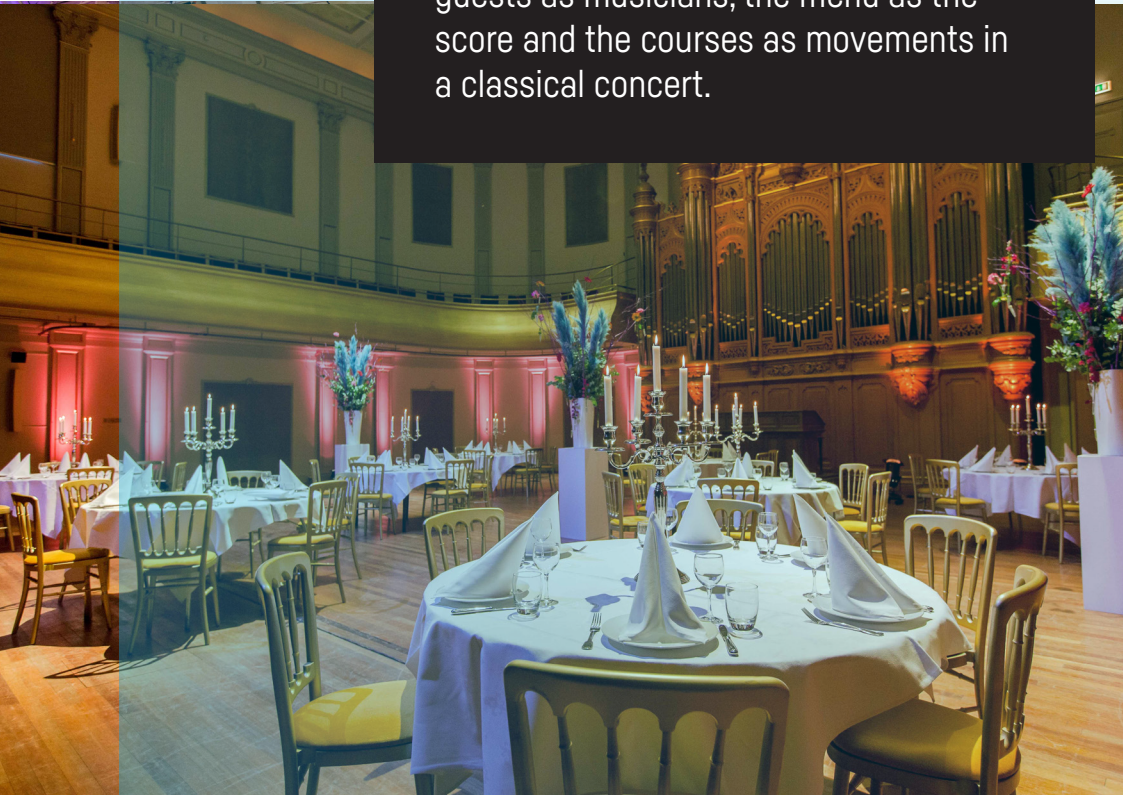
# Dining as a symphony

In the concert hall where, since the 18th century, the greatest orchestras have performed the most beautiful symphonies, your guests will be invited to dine beneath the imposing Cavallé-Coll organ.





Dinner as a living symphony with the guests as musicians, the menu as the score and the courses as movements in a classical concert.



# SCORE

A menu composed for the season

## Prelude

Tuna in sesame | sweet and sour cucumber | ginger mayonnaise

## Overture

Tomato with soft Italian burrata cheese |  
candied cherry tomato |  
tomato crumble | parsley cream and tomato gel

## Intermezzo

Cod | fried chicory | carrot |  
potato soufflé | parsnip cream

## The soloist

Dutch-grown Palmesteyn Boeuf Blonde beef  
with beef cheek in jus |  
polenta with mature cheese | seasonal vegetable

## Postlude

Caramelised banana with banana and  
walnut bread | mocha mousse

## Coda

Friandises







Our food and drinks are consumed in foyers furnished by mainly Dutch up-and-coming design talent.



# Our story

**We are an inspiring theatre and congress venue, where classic and modern come together, and we believe that the whole picture should be just right. Our food and drinks are no exception to this.**

Eating together brings people together, starts conversations, nourishes the body and gives energy. In that way, it forms the basis of every meeting and every congress. A wide range of flavours and recognisable, pure seasonal products, supplied where possible by local suppliers. Every mouthful feeds body and mind. You choose what you eat and at which time of the day. As versatile as a Dutch apple. With our roots in the apple orchard, the apple is the character of our food and drinks. Our catering takes into account today's lifestyles. You will find a vegetarian and a vegan dish in each assortment. Naturally, we can customise an alternative if someone has food intolerances. Let our food and drinks inspire you. Take it, taste it and experience it!







## Credits

This food book and the accompanying price list is a Stadsschouwburg & Philharmonie Haarlem digital publication. Text and idea: Anne-Marije Hogenboom and Joyce Otten. With the inspiration and cooperation of the Horeca & Hospitality Team. Photography: Bibi Veth, Maarten Nauw and In Bloei Fotografie. Design: Renske Nieuwboer.



# Small print

- All elements in the price list are given a price per person.
- The prices do not include VAT.
- Prices quoted include waiting staff, the assembly and dismantling and the preparation for the catering.
- Not included is any additional kitchen staff and mastic. With the exception of 'dinner as a symphony'.
- We will make you a tailor-made proposal.
- We like to receive notification of any food intolerances 10 working days before the event.
- We also like to know the guaranteed numbers of guests 10 working days before the event; this can be changed by up to 10% at no extra charge, up to 5 working days before the event. Any necessary changes can still be made after that date by mutual agreement.
- Our General Terms and Conditions apply, see: [www.theater-haarlem.nl/events](http://www.theater-haarlem.nl/events)





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