

Food book

Erasmus

Paviljoen

2024

Welcome to the Erasmus Paviljoen!

The Erasmus Paviljoen is a lively meeting place central to the campus of Erasmus University Rotterdam. The Grand café with terrace, the multi-functional theatre, foyer, study area and meeting room offer many possibilities with all the amenities and activities of the university around it.

You can book various arrangements with us for a wide range of events such as meetings, drinks, receptions, conferences and dinners.

This food book will give you an impression of the possibilities. We are open to your specific (dietary) wishes and we are happy to think things through with you.

The following food arrangements can be found in our food book:

- Breakfast, lunch & dinner arrangements
- Reception arrangements
- Dessert, coffee & tea and sweet arrangements
- Wine selection and other beverages

We are here for you, and always ready to help you make your event or reservation a success.

For more information and bookings:

www.erasmuspaviljoen.nl or send an email to **events@erasmuspaviljoen.nl**.

We hope to welcome you soon at our Pavilion!

All prices exclude VAT, mastic and service costs. Vegetarian  Vegan 

Our Kitchen

Our inspiration comes from world cuisine. Our chefs strive to use local, organic and honest products, which are traditionally prepared in the kitchen with respect for animals and the environment.

Vegetarian and vegan

Our kitchen is also specialised in preparing vegetarian and vegan dishes. With all our arrangements the meat and fish can be replaced by vegan alternatives. If you want to go completely vegan or try a mix of vegan and vegetarian, this is always possible, just let us know your preferences.

Our Regular Suppliers

Vegetables, lettuce, and herbs: Frank Kesteloo

Fruit and vegetables: Van Gelder (www.vangeldernederland.nl)

Fish: Schmidt Zeevis (www.schmidtzeevis.nl)

Meat and meat products: De Zeeuws (www.rundvlees.nl)

Olives and related products: Olijfbedrijf (www.olijfbedrijf.nl)

Bread: Brood van Jordy (www.broodvanjordy.nl)

Cakes and biscuits: Koekela (www.koekela.nl) & Sue (www.sue-food.nl)

Coffee: Man met Bril Koffie (www.manmetbrilkoffie.nl)

Pinky Rose (www.pinkyrose.nl)

Italian specialties: Delicatezze Italia (www.delicatezzeditalia.com)

Vegan bitterballen: Cas en Kas (www.casenkas.nl)

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Breakfast, Lunch & Dinner arrangements

All arrangements are possible starting from 10 persons. Lunch and dinner **arrangements** are also possible in buffet style from 30 people or more.

For reservations up and until 30 persons we will serve our dishes in family style. In Family style a variety of dishes will be served in big bowls and plates for everyone to share and choose from.

Breakfast arrangement

€ 16,97 p.p.

This arrangement includes:

- A mix of mini croissants and mini chocolate rolls 🍪
- Hard boiled eggs 🍳
- Slices of young cheese and brie 🧀
- Ham and smoked chicken (not with our vegetarian guests)
- Tomato and cucumber 🍅
- Scrambled eggs 🍳
- Bacon (not for our vegetarian guests)
- Sweet spreads 🍯
- Mini fruit yoghurts with cruesli 🍓

Fresh orange juice, organic apple juice and filtered water with mint and lemon. Coffee, espresso and (mint) tea are included.

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Luxury sandwich arrangement

This menu includes one piece of fresh (seasonal) fruit p.p., carafes with filtered water with mint and lemon, organic apple juice and fresh orange juice. It is also possible to prepare the sandwiches on gluten-free bread.

You can order the luxury sandwiches until 17:00. The soup, salads and warm sandwiches can be ordered until 20:00.

We offer 2 different kinds of luxury sand arrangements:

- 2 buns €12,76 p.p.
- 3 buns €15,14 p.p.

Toppings (3 choices per arrangement):

- Mature cheese with cucumber, mayonnaise & mesclun 🌿
- Smoked chicken with chipotle mayonnaise, tomato, cucumber & mixed lettuce
- Hummus with roasted seasonal vegetables, pine nuts & mixed lettuce 🌿
- Prosciutto with pesto, parmesan cheese, pine nuts & mixed lettuce
- Smoked Salmon with lemon mayonnaise, red onion, cucumber and mesclun
- Topping of the week, you can choose from vegetarian, vegan, fish or meat

Options for you to add to the arrangement:

Home-made soup

- Soup of the week € 3,53 p.p. (This soup is not always vegetarian/vegan)
- Tomato soup € 3,53 p.p. 🌿



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Hot buns

- Croque-Monsieur €4,95 p.p. (vegetarian or vegan also available)
- Brioche bun with Rotterdam croquette (beef) €3,76 p.p.
- Brioche bun with vegan croquette €3,76 p.p. 
- Sausage roll €3,99 p.p.
- Cheese pasty €3,99 p.p. 

Salads

€ 3,99 p.p.

- Caprese salad with buffalo mozzarella, tomato, mixed lettuce and balsamic vinegar dressing 
- Couscous salad with rucola and seasonal vegetables 
- Caesar salad with chicken (or without) romaine lettuce, egg, croutons, and Caesar dressing

Carafes per litre:

- Fresh orange juice € 15,14
- Organic apple juice €14,17
- Water with mint & lemon € 3,30
- Pinky Rose lemonade € 13,21

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Lunch and dinner arrangements

We serve a wide selection of lunch and dinner arrangements. The arrangements have different prices and themes. Also see our wine selection for a suitable wine with your arrangement.

Burger arrangement

€ 12,61 p.p.

This menu includes our home-made beef burger made from Meister beef with chipotle mayonnaise, red onion, bacon, cheddar cheese, pickles, and tomato salsa.

With the following accompaniments:

- Fresh fries 
- Mayonnaise & ketchup 
- Coleslaw salad 

Our burgers can also be served on gluten-free bread and the fries can be replaced with a gluten-free potato alternative. It's possible to prepare the beef burger without pork/cheese. The burger patty can be replaced with a vegetarian or vegan option.


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Firenze Pasta arrangement

€ 17,89 p.p.

An extensive family style pasta menu suitable for both lunch and dinner. By using daily fresh and fair trade products, our chefs know time and time again to serve delicious dishes. The following dishes are included:





Starters

- Bread with 2 spreads like home-made pesto, tapenade or olive oil.
- Caprese salad with buffalo mozzarella, tomato, rocket, pine nuts and balsamic dressing 
- Seasonal salad

Main course

- The chef will serve two types of pasta.

Pasta toppings (2 per arrangement)

- Bolognese: tomato sauce with mince beef, parsley and Parmesan cheese.
- Courgette pesto 
- Ricotta, pepper and walnuts 
- Norma 
- Mushrooms, olives and dried tomatoes 
- Pistachio and shrimp

Supplements

- Chicken €1,42 p.p.
- Shrimps €2,06 p.p.

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Additional option to add to your Firenze arrangement

- Antipasti consisting of a platter with olives, olive oil with coarse sea salt, prosciutto, salami, and Italian cheese €3,67 p.p.

Asian surprise arrangement

€23,58 p.p.

Let us take you to culinary Asia. From Indonesia to China and from Thailand to India.

- Asian platter (This can vary per cuisine. Variations can be naan bread, prawn crackers, atjar, spring rolls.)
- Salad (e.g., noodle salad, atjar, gado gado)
- Rice (e.g., white rice, yellow rice, nasi) 🌿
- Asian meat, fish, or vegetarian dish

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Surprise arrangement (Family style)

€ 27,34 p.p.

- Bread with two spreads like home-made pesto, tapenade, or olive oil.
- Two entrées (e.g., salads, cheese platter, meat platter)
- Three main dishes (meat, fish, and vegetarian)
- Two components (gratin, baby potatoes, mashed potatoes, rice, pasta etc.)

Surprise arrangement (plate service)

€ 27,34 p.p.

- Bread with 2 spreads like homemade pesto, tapenade, or olive oil.
- Entrée
- Main dish (meat, fish, vegetarian or vegan)

The arrangements can be extended with:

- Dessert of the chef €6,61 p.p.

Of course, we will take in account any dietary wishes, for example completely vegetarian or vegan.

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Classic arrangement



2 courses €25,96 p.p.

3 courses €30,69 p.p.



This menu has of a variety of classic dishes to choose from, consisting of an entrée, main course, and dessert. You can choose 1 dish for every course for the whole group (3 courses) or you can choose a starter and a main course for the whole group (2 courses).

Of course, we will take in account any dietary wishes or allergies.

Entrée

- Salmon tartare with celeriac salad, wasabi cream and potato chips
- Beetroot carpaccio with goat cheese, arugula accompanied with mustard vinaigrette 
- Grilled zucchini with babaganoush, roasted almonds accompanied with a Za'atar mint vinaigrette 
- Classic beef carpaccio with Parmesan cheese, pine nuts, pesto and rucola

Main course

- Steak (150 gr) with Rosevale potatoes seasonal vegetables and a classic red wine sauce.
- Salmon fillet with potato mousseline, seasonal vegetables, and a lemon-dill vinaigrette.
- Stuffed Portobello mushrooms with (vegan) blue cheese, sweet potatoes and fried onion rings  / 

Desserts

- Pavilion brownie with vanilla cream and red fruit
- Lemon tart with merengue and red fruit ice cream
- Chef's dessert

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Walking dinner arrangement

A walking dinner is a perfect arrangement for drink receptions. Multiple small dishes that u can eat sitting down or standing up. If you choose for the walking dinner than you can choose 1 dish for every course.




Minimum 10 persons - Maximum 80 persons - One dish per course

3 courses € 21,74 p.p.




4 courses € 23,62 p.p.

5 courses € 25,96 p.p.

First course

- Small tomato soup or soup of the week 
- Tomato gazpacho 
- Bruschetta with tomato tapenade 
- Bruschetta with salmon tartare & a herb cream

Second course

- Small caprese salad with mozzarella, tomato, rocket, basil & pesto dressing 
- Small classic beef carpaccio with Parmesan cheese, pine nuts, pesto and rucola
- Small couscous salad with pumpkin & feta cheese 
- Small Caesar salad with a poached quail egg, Parmesan cheese, croutons & Caesar dressing (add chicken + € 1,42)
- Small grilled zucchini with babaganoush, roasted almonds accompanied with Za'atar mint vinaigrette 

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Third course

- Mini ravioli (3 pieces) artichoke or another seasonal ravioli with a matching sauce 🌿
- Mini hamburger deluxe with cheddar cheese, bacon, red onions, chipotle mayonnaise, pickle, tomato salsa & romaine lettuce
- Mini veggie or vegan burger with romaine lettuce & tomato salsa 🌿 / 🌿
- Potato fries in a cone with mayonnaise 🌿

Fourth course

- Small cod with herb puree & mustard sauce
- Small steak with fried onions, mushrooms, and a classical red wine sauce
- Grilled aubergine with a mint-coriander dressing, potato fries with rosemary & garlic herbs 🌿
- Quiche (vegetarian, fish, or meat)
- Chicken or prawn skewer in spicy coconut sauce with rice

Fifth course

- 2 Rotterdam Erasmus chocolates from Chocoholic 🌿
- Cheesecake with a red fruit coulis 🌿
- Home-made stroopwafel, vanilla ice cream and whipped cream 🌿
- Chocolate hazelnut brownie with vanilla cream and red fruits 🌿
- Fruit salad (seasonal from April - October) 🌿

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Summer arrangement

3 items €23,62 p.p.

4 items €28,81 p.p.

5 items €33,03 p.p.

6 items €37,06 p.p.

This menu is available from April up to the end of October.

Two salads of your choice plus bread and spreads are included.

Salads (2 choices)

- Pasta Salad with seasonal vegetables 🌿
- Couscous salad with feta, pumpkin and mesclun lettuce 🌿
- Fish salad (+€1,56 p.p.)
- Potato salad 🌿

A variety of bread and spreads

- Herb butter 🌿
- Aioli 🌿
- Tomato / avocado salsa 🌿
- Tzatziki 🌿
- Olive oil with sea salt 🌿

According to the number of dishes you would like you can pick your favourite dishes from the options listed below:

Meat dishes

- Small pita bread with pulled chicken and BBQ sauce
- Chicken thigh Shashlick

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- Mini beefburgers with cheddar cheese and bacon
- Spicy drumsticks

Vegetables

- Vegetable curry with naan bread and yoghurt dip 🌿
- Pesto marinated grilled vegetables 🌿
- Gazpacho 🌿
- Vegetable quiche 🌿

Fish dishes

- Fish papillote with cod, fennel, and tarragon
- Gambas in spice coconut cream
- Pasta fruit de mer

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Dutch stampot arrangement

You can book this package from the beginning of November to the end of March.

You can choose 1 dish for every course for the whole group (3 courses), or you can choose a starter or dessert with a main course (2 courses).

2 courses €23,95 p.p.

3 courses €27,34 p.p.

This menu has of a variety of dishes to choose from, consisting of an entrée, main course, and dessert. All 'stampots' are accompanied with:

- Smoked sausage
- Small meatball
- Gravy
- Home-made apple sauce is served at the table.

Vegetarian smoked sausage and meatball are also available. 

Entrée

- Classic split pea soup with ham and rye bread.
- Creamy mushroom soup 
- Potato salad with toast 

Main dish

- Sauerkraut stampot 
- Kale stampot 
- Hotchpotch 

Dutch desserts

- Apple crumble accompanied with whipped cream and vanilla sauce.
- Mousse of macaron, advocaat crème (a traditional Dutch alcoholic beverage), rum beans and vanilla ice cream.

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Desserts

- Dessert chef's choice €6,61 p.p.
- Home-made panna cotta with red fruit €6,61 p.p.
- Susie ice cream (sorbet), vegan €3,03 p.p.
- Home-made cheesecake with red fruit ice cream €6,61 p.p.
- Home-made brownie with vanilla cream and red fruit €6,61 p.p.
- Fresh fruit salad €5,64 p.p. (available from April up to October)
- Lemon tart with merengue and red fruit ice cream €6,61 p.p.

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Reception arrangements

Do you have something to celebrate?

We offer different arrangements below.

Table snacks

- Cocktail nuts €2,29 per bowl 🌿
- Hoeksche crisps €2,75 per bowl 🌿
- Greek olives €2,75 per bowl 🌿
- Pieces of mature farmers cheese €3,44 per bowl 🌿

Fried snacks

Mixed snack platter €24,31

- 15 Rotterdam Bitterballen (Beef)
- 10 Butterfly shrimps
- 10 Cheese snacks 🌿

Vegetarian snack platter €24,31

- 10 Cheese snacks 🌿
- 10 Mini spring rolls 🌿
- 15 Vegan bitterballen from Cas en Kas 🌿

Vegan snack platter €24,31

- 15 Vegan bitterballen from Cas en Kas 🌿
- 10 Jackfruit croquettes 🌿
- 10 Dumpling with Edamame beans and ginger 🌿

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Hot luxury snacks (per 10 pieces per choice)

- Chicken / prawn skewer in spicy coconut sauce €27,84
- Small portion of chips with garlic and rosemary €30,28 🌿
- Vegetarian quiche 🌿 or quiche Lorraine €34,04
- Mini beef burger or halloumi burger 🌿 €55,05

(small portion of fries can also be ordered per piece 🌿 €3.03)

Luxury snacks (per 10 pieces per choice) €27,52 🌿

- Salmon tartare with cream cheese and red onion
- Buffalo mozzarella with tomato, rocket, basil & pesto 🌿
- Prosciutto with olive tapenade & Parmesan cheese
- Spicy chicken salad with chipotle mayonnaise & sundried tomatoes
- Stuffed mushroom with feta cheese & green herbs 🌿

Luxury vegan snacks (per 10 pieces per choice) €27,52 🌿

- Crostini with olive tapenade, sun dried tomatoes, parsley, pine nuts and rocket
- Grilled aubergine with sun dried tomatoes, an herb salsa and pistachios
- Red beet carpaccio with olive oil, tarragon dressing and spring onions
- Vegan feta, olives, tomato, red onion, and a vinaigrette
- Grilled vegetables with hummus, nuts and rucola

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Do you have something to celebrate? We have different festive bubbles available:

- Cava Brava, BIO en vegan: glass €4,75
- Cava 0.0% glass €4,73
- Pinkyrose: glass €3,44 carafe €13,21

Pinkyrose is a festive alcohol-free option in the flavors Spiced lemon & Rose or Floral Ginger & Orange. You can also add a touch of Pinkyrose through your prosecco or cava.

Coffee & tea and sweet arrangements

Coffee and tea arrangement

€11,93 per litre (5 persons)

We also offer a coffee and tea package which includes the following:

- With coffee and tea thermoses
- Sugar, milk, Stevia (sweetener) and honey
- Carafe with filtered water, mint and lemon
- Biscuits
- Optional: Fresh mint or ginger tea €0,32 p.p.

Sweet arrangement 🌿 € 1,26 p.p.

A variety from:

- Brownie
- Granola bar
- Blondie

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Sue sweets

Sweets without sugar, different choices €3,94 per choice

Pie & cake € 3,94 p.p. 1 pie slice p.p.

A variety from:

- Apple pie
- Chocolate cake
- Lemon Merengue pie
- Carrot cake

Sweet pastries (per 10 pieces)

- Mini croissant €14,68
- Mini pain au chocolat €14,68

Erasmus bonbons €2,29 per piece (Minimum purchase 15 pieces)

- Milk chocolate and honey filling
- Pure dark chocolate with mint filling
- White chocolate with rose and pink pepper filling

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Extra wines:

White

- Gérard Bertrand Change –Chardonnay, BIO

Glass €3,93 Bottle €16,12

Frankrijk, Languedoc. Powerful and complex, with aromas of white flowers, acacia, citrus fruits, grapefruit and orange blossom. Fresh and fruity, unctuous and rich. The wine offers pleasant aromas of honeysuckle, ripe pear and herbs.

- Cattarrato-Pinot Grigio, BIO en vegan

Glass €3,93 Bottle €16,12

Italië, Sicilië. An exciting blend of Sicilian Cattarrato and Pinot Grigio. Wonderfully fresh and floral with citrus notes.

Red

- Fedele Nero d'Avola, BIO en vegan

Glass €3,93 Bottle €16,12

Italië, Sicilië. A dry and full wine with intense aromas and notes of dark berries.

Rosé

- Gérard Bertrand Change – Grenach, BIO

Glass €3,93 Bottle €16,12

Frankrijk, Languedoc. A dry, powerful and aromatic wine. A shiny ruby red, light red, strawberry pink in the glass.

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