

Foodbook

Erasmus

Paviljoen

2020



Welcome to the Erasmus Paviljoen

Due to the current corona measures, we have adapted our Foodbook options for you. We have carefully compiled this new selection, taking into account the guidelines and hygiene advice of RIVM.

In order to give you a pleasant experience, we have taken the following measures and we ask you to keep to the following agreements:

- As an organization, you are responsible for administering health checks to your guests prior to your visit
- Disinfect your hands upon entry
- Disinfectant and tissues are made available to you
- Wash your hands often
- Cough and sneeze into the inside of your elbow
- Use tissue paper
- Do not shake hands, and avoid physical contact
- We have created a setting with sufficient distance between tables
- All staff will be complying with the new safety rules and regulations
- All door frames and handles and sanitary facilities are regularly cleaned
- After use all tables and chairs are disinfected
- Glassware, plates and cutlery are additionally cleaned

From page 5 you can find the event packages you may choose from.

All prices exclude VAT, mastic and service costs. Vegetarian



Vegan



The Erasmus Paviljoen is the 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 packages 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. Of course, we are open to your specific (dietary) wishes and we are happy to think things through with you.

The following packages can be found in our food book:

- Lunch & Dinner packages
- Reception & Drinks packages
- Dessert & Coffee/Tea packages
- Wine selection and other drink packages

We are here for you, and always ready to help you make your event a success. For more information and bookings:

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

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.

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Our kitchen is also specialised in preparing vegan dishes. With all our packages the meat and fish can be replaced by vegan alternatives. So 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)

Vegan products: Tidjoori (www.tidjoori.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)

Rotterzwam bitterballen (www.rotterzwam.nl)

Disposables: Boodi (www.boodi.nl)

We hope to welcome you soon at our Pavilion!

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Breakfast, Lunch & Dinner

Packages

All packages are possible from 10 people.

We will work with plate service as much as possible. It is also possible that various items are served separately by our staff at the table.

For larger groups, a buffet may be required. This is possible in consultation with our chefs. In case of a buffet, the food will always be served by our staff.

Breakfast Package

Are you early on campus?

We offer a delicious and extensive breakfast package.

For € 13.77 p.p.

This package includes:

- A mix of mini rolls, mini croissants and mini chocolate rolls
- Hard boiled eggs
- Slices of young cheese and brie
- Ham and prosciutto
- Tomato and cucumber
- Scrambled eggs
- Bacon
- Sweet spreads

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- Mini fruit yoghurts with cruesli

This package also includes fresh orange juice, organic apple juice and water with mint and lemon. Coffee and (mint) tea are also included.

Farm bread Package

The items of this package will be served at the table by our staff. You can choose which sandwich and which piece of fruit you would like.

The drinks will also be served by the staff.



We offer 2 different types of farm bread packages:

- 1 Sandwich € 10.09 p.p.
- 1 ½ Sandwich € 12.15 p.p.

One sandwich consists of two slices of bread. The package includes one piece of fresh (seasonal) fruit per person and water (with mint and lemon), organic apple juice and fresh orange juice.

*It is also possible to prepare the sandwiches on gluten-free bread.


Toppings (3 choices per package):

- Mature cheese with cucumber, lemon mayonnaise & mesclun 
- Smoked chicken with chipotle mayonnaise, leek, cucumber & rucola
- Hummus with roasted peppers, pine nuts & rucola 
- Salami with cucumber, mustard mayonnaise & mesclun
- Prosciutto with mayonnaise, parmesan cheese & rucola
- Smoked Salmon with lemon mayonnaise and mesclun.



There are also various additional options.

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Home-made soup:

- Soup of the week € 2.84 p.p. (This soup is not always vegetarian/vegan)
- Tomato soup with croutons and basil € 2.84 p.p. 

Hot buns:

- Croque-Monsieur € 3.63 p.p. (vegetarian or vegan also available)
- Brioche bun with Rotterdam croquette (beef) € 3.89 p.p.
- Brioche bun with Rotterzwam croquette € 3.89 p.p. 
- Sausage roll € 3.26 p.p.
- Cheese pasty € 3.26 p.p. 

Salads € 3.42 p.p.:

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

The sandwiches are available to order until 17:00, the soup and warm sandwiches can be ordered until 20:00.

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The farm bread package includes drinks, which will be served by our staff.

- Fresh orange juice € 12.38
- Organic apple juice € 10.55
- Water with mint & lemon € 3.21
- Pinky Rose lemonade € 12.38

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Vegan



Dinner Packages

We also have a wide selection of dinner packages to offer you. With plenty of choice for everyone, including the vegetarians and vegans among us.

The various packages have different prices and themes.

You can also see our wine selection for a suitable wine pairing for each package.

Burger Package

€ 10.55 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.

***Wine tip: El Molino Merlot Malbec €15,70 per bottle**

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Firenze Pasta Package

€ 13.08 p.p.

An extensive pasta package suitable for both lunch and dinner. The dishes utilise fresh and honest products. Our chefs know how to put tasty dishes on the table time after time.

The following dishes are included:

Starters:

- Tomato soup 
- Caprese salad with buffalo mozzarella, tomato, rocket, pine nuts and balsamic dressing  Served in individual portions

Main course:

(Served with olive oil, pecorino and Parmesan cheese as standard)

- Penne 
- Spaghetti 

You can choose 1 sauce for the whole group (if you choose a sauce with meat or fish, we can always provide an extra vegetarian variant for the vegetarians among you)

- Bolognese; tomato sauce with mince beef
- Putanesca; tomato, olives & capers 
- Vecchia; creamy smoked tomato sauce, celeriac, leek & sun-dried cherry tomatoes 
- San Giovannino; Laos sauce and fresh mushrooms 

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- Mushroom cream sauce 
- Fish curry with fruits de mer and a base of coconut milk & garam masala

* You can add chicken to the putanesca, vecchia, San Giovannino or mushroom cream sauces for € 0.99

You also have the choice of adding the following dishes to your package:

- Antipasti (for 4 people) consisting of a platter with olives, olive oil with coarse sea salt, prosciutto, salami and fresh Jordy's bread € 4.68 p.p.

* Wine tip: Gerard Bertrand Reserve Merlot €20,25 per bottle

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Surprise Package

2 courses €19,11 p.p. 3 courses € 22,94 p.p.

With 3 courses you get an entree, a main course and a dessert and with 2 courses you get a main course and you can choose between an entree or a dessert.

Be surprised by our chefs! The surprise menu varies every time. This allows the chefs to show their creativity and work with seasonal produce.

You will receive a starter, main course and dessert and you can indicate in advance your preference of the composition of your menu:

- You can choose from meat, fish and vegetarian dishes
- Or meat and vegetarian dishes
- Or vegetarian and vegan dishes

* Wine tip: El Molino Merlot Malbec €15.70 per bottle & Floralba pinot grigio €14.88 per bottle

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Classic Package

2 courses €17,54 p.p. 3 courses € 21.04 p.p.

With 3 courses you choose an entrée, a main course and a dessert and with 2 courses you choose a main course and an entrée or a dessert.

This package has of a variety of classic dishes to choose from, consisting of a starter, main course and dessert.

Of course, we will take into account the guests with dietary requirements / allergies.

Entrees:

- Salmon tartare with celeriac salad, wasabi cream and potato chips
- Beetroot carpaccio with goat cheese, arugula and mustard vinaigrette
- Prosciutto with marinated melon, a soft honey vinaigrette (season April to October)

Main course:

- Steak (150 gr) with roasted garlic puree, green bean mix and a Madeira sauce
- Salmon fillet with pea puree, mixed seasonal vegetables and a butter sauce
- Artichoke cooked in wine with a honey-mustard vinaigrette, sweet mashed potatoes and breaded onion rings (season June to October)

Desserts:

- Pavilion brownie with a cream of eggnog and banana ice cream
- Chefs panna cotta with a sauce of limoncello and red fruits
- Lemon tart with merengue and red fruit ice cream

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* Wine tip: El Molino Merlot Malbec € 15.70 per bottle & Floralba pinot grigio € 14.88 per bottle (all wines will be served by us)

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Walking dinner

A Walking dinner is perfect during drinks. You can eat several small dishes, either sitting down or standing up. If you opt for a Walking dinner you can choose 1 dish for each course.

Minimum 10 persons – Maximum 80 persons (unless otherwise indicated by RIVM)

3 courses € 13.81 p.p.

4 courses € 17.64 p.p.

5 courses € 21.48 p.p.

First course:

Small tomato soup / soup of the week

Tomato gazpacho

Bruchetta with tomato tapenade

Bruchetta with salmon tartare & a herb cream

Second course:

Small caprese salad with mozzarella, tomato, rocket, basil & pesto dressing

Small prosciutto salad with melon, walnut & balsamic dressing

Small couscous salad with pumpkin & feta cheese

Small Caesar salad with a poached quail egg, Parmesan cheese, croutons & Caesar dressing (add chicken + € 0.99)

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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 halloumi burger with romaine lettuce & tomato salsa

Cones of fries with mayonnaise

Fourth course:

Small cod with herb puree & mustard sauce

Small steak with fried onions, mushrooms & a veal gravy

Grilled aubergine with a mint-coriander dressing, chips with rosemary & garlic herbs

Quiche (Vega, 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

Homemade stroopwafel vanilla ice cream and whipped cream

Chocolate hazelnut brownie with

Fruit salad (seasonal from April - October)

* Wine tip: Gerard Bertrand Reserve Merlot €20.25 per bottle & Floralba Pinot grigio blush €14.88 per bottle

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Desserts

- Panna cotta with red fruit € 3.63 p.p.
- 2 scoops of ice cream (ice cream based on cream or sorbet) € 1.66 p.p.
- Cheesecake € 4.41 p.p.
- Brownie with eggnog cream and banana ice cream € 5.19 p.p.
- Fresh fruit salad € 3.48 p.p. (seasonal from April – October)

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Reception/Drinks Packages

Do you have something to celebrate or would you like to organise a drink?

All snacks are ordered in portions for 10 people.

From a hygienic point of view, we will serve the table sets per person.

We offer the following table snacks:

- Cocktail nuts € 1.65 per bowl 
- Hoeksche Crisps € 1.65 per bowl 
- Greek Olives € 1.80 per bowl 
- Pieces of Mature Farmers Cheese € 3.49 per bowl 


Fried snacks:

All snacks will be served by our staff at the bar.

Mixed snack platter € 20.18:

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

Vegetarian snack platter € 19.08:

- 10 Cheese snacks 
- 10 Mini spring rolls 
- 15 Rotterzwam bitterballen 

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Vegetarian snack platter de luxe € 19.77:

- 10 Jalapeno cheese poppers with cheddar cheese
- 15 Vegetable croquettes
- 10 Mini spring rolls

Hot snacks (10 pieces)

- Chicken / prawn skewer in spicy coconut sauce € 9.60 / € 16.51
- Small portion of chips with garlic and rosemary € 15.54
- Vegetarian quiche € 16.65
- Quiche Lorraine € 16.20
- Mini beef burger or halloumi burger € 23.39

Luxury snacks (10 pieces)

- Salmon tartare with cream cheese and red onion € 18.49
- Buffalo mozzarella with tomato, rocket, basil & pesto € 16.51
- Prosciutto with olive tapenade & Parmesan cheese € 10.52
- Spicy chicken salad with chipotle mayonnaise & sundried tomatoes € 13.54
- Grilled vegetables with hummus, nuts and rocket € 6.70
- Stuffed mushroom with feta cheese & green herbs € 6.70

Luxury vegan snacks (10 pieces)

- Crostini with olive tapenade, sundried tomatoes, parsley, pinenuts and rucola €6,70
- Grilled eggplant roll with sundried tomatoes, herbs oil and pistachios €10,52
- Red beet carpaccio with olive oil, tarragon dressing and spring onions €6,70

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- Tofu with spinach, peach jam and marinated carrot €10,52

Do you have something to celebrate and want to toast?

We have different bubbles sold by the glass or bottle:

- Prosecco, glass € 3.51, bottle € 22
- Cava, glass € 4.13, bottle € 24.50
- Pinkyrose, 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) glass € 2.11, carafe € 12.38

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Coffee, Tea and Sweet Packages

Coffee and tea Package

€ 10.50 per liter (5 persons)

We also offer a coffee and tea package (from 20 persons) which includes the following:

- Large jugs with coffee and tea
- Sugar, milk and Stevia (sweetener) & honey
- Jugs of water with mint and lemon
- Cookies

If you would like a sweet treat with your coffee / tea package, we offer various options:

Sweet Package

€ 2.39 p.p. 1 piece p.p.

Choose from:

- Brownie
- Granola bar
- Blondie

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Cake Package

€ 3.49 p.p. 1 pie slice p.p.

- Apple pie
- Chocolate cake
- Lemon Meringue pie
- Carrot cake

Sweet Pastries Package

Available per 10

- Mini croissant € 14.40
- Mini chocolate sandwich € 12.02

Erasmus Petit Fours

€ 1.61 each

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

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Wine selection

White

House wine:

- Roquende Sauvignon Blanc, glass € 2.64 bottle 0.75lt € 13.64
- Roquende Chardonnay glass € 2.64 bottle 0.75 lt € 13.64
- Kronenland (sweet) glass € 2.64 bottle 1lt € 15.29

Extra (only per bottle 0.75lt):

- Floralba pinot grigio € 14.88 Italy, Sicily. A dry and full-bodied wine with intense aromas
- Cuatro Rayas Verdejo € 15.70
Spain, Rueda. A dry fruity wine with notes of fruit and flowers. This wine is 100% organic
- Inwinectus Chardonnay € 14.88 France, Pays D'oc. This wine is partly aged in oak barrels and therefore full of flavor
- Gerard Bertrand Reserve Chardonnay € 20.25 France, Pays D'oc. A fresh Chardonnay with beautiful notes of tropical fruit. This wine is 100% organic

Red

House wine:

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- Roquende Cabernet Sauvignon glass € 2.64 bottle € 13.64

Extra, only per bottle:

- El Molino Merlot Malbec € 15.70 Argentina. A smooth fruity wine with notes of black cherries and fresh raspberries
- Gerard Bertrand Reserve Merlot € 20.25 France, Pays D'oc. Partially aged in oak barrels, with plum and red fruit tones. This wine is 100% organic

Rose

House wine:

- Inspiration by Cloe rosé € 2.64 bottle € 13.64

Extra, only per bottle:

- Floralba Pinot grigio blush € 14.88 Italy. This rosé is silky smooth with notes of raspberries and black currants

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