

Celia

Amsterdam



A COZY CHRISTMAS AT CELIA

Get ready to spark this Christmas at Celia Amsterdam. Whether you celebrate with your loved ones, your colleagues or entire family, we are happy to host you & your group during the most magical time of the year.

Indulge in a festive brunch or dinner, featuring cherished Christmas dishes served in a Celia kind of way.

For groups, we offer the choice of a 3- or 4-course menu. Our menus feature a blend of seasonal ingredients and dishes, each with a festive flair, to surprise and delight your guests.

Please reach out to us, sharing your preferences and desires, and we're excited to collaborate to create an unforgettable Christmas brunch or dinner.

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3 - COURSE PACKAGE

€75 per person, including personalized menu card & Christmas cracker

Toasted bread & hummus

Amuse

Pumpkin Ginger Cappuccino

Starter

Burrata, Truffle, Mushroom

Main

Veal Cheeks, Root Vegetable Sauce, Potato Mash, Glazed Carrots, Spring Onion Oil

Dessert

Chocolate Mousse

Coffee, tea & sweets

Spiced Brownie & Gingerbread Madeleine

WINE PAIRING

€45 per person

Glass of sparkling wine upon arrival

Wine assortment - one glass of wine for each course

Christmas cocktail

Unlimited Marie Stella Maris water

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4 - COURSE PACKAGE

€90 per person, including personalized menu card & Christmas cracker

Toasted bread & hummus

Amuse

Pumpkin Ginger Cappuccino

Starter

Smoked Duck, Endive, Cranberry, Walnut, Citrus Dressing

Intermediate Course

Beetroot Cured Salmon, Horseradish Cream, Fennel, Radish

Main

Veal Cheeks, Root Vegetable Sauce, Potato Mash, Glazed Carrots, Spring Onion Oil

Dessert

Polenta Cake

Coffee, tea & sweets

Spiced Brownie & Gingerbread Madeleine

WINE PAIRING

€60 per person

Glass of Cava upon arrival

Wine assortment - one glass of wine for each course

Christmas cocktail

Unlimited Marie Stella Maris water

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VEGETARIAN 3-COURSE PACKAGE

€75 per person, including personalized menu card & Christmas cracker

Toasted bread & hummus

Amuse

Pumpkin Ginger Cappuccino

Starter

Burrata, Truffle, Mushroom

Main

Pumpkin Ravioli, Beurre Noisette

Dessert

Chocolate Mousse

Coffee, tea & sweet

Double Chocolate Walnut Brownie

VEGETARIAN 4-COURSE PACKAGE

€90 per person, including personalized menu card & Christmas cracker

Toasted bread & hummus

Amuse

Pumpkin Ginger Cappuccino

Starter

Burrata, Truffle, Mushroom

Intermediate Course

Radicchio, Radish, Buttermilk Dressing

Main

Pumpkin Ravioli, Beurre Noisette

Dessert

Polenta Cake

Coffee, tea & sweet

Double Chocolate Walnut Brownie