



Celia

Amsterdam



3-COURSE MENU

€75 per person

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 Cava

Wine pairing with each course

Christmas cocktail

Marie Stella Maris still/sparkling water



DIETARY REQUIREMENTS

Should you have any food allergies or specific dietary requirements,
please let our staff know and we will be happy to accommodate.



Celia

Amsterdam

4 - COURSE MENU

€90 per person

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

Wine pairing with each course

Christmas cocktail

Marie Stella Maris still/sparkling water



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