

Catering provided by caterer 'Duchateau on board the Rivertours ships.
 VAT 12% included. For further questions concerning catering, please contact:
 Traiteur Duchateau - Sint Lendriksborre 5 - 1120 Brussel - ING BE08 3630 8504 6913
 T.: 02 262 21 68 / 0496 57 72 33 - Fax.: 02 262 17 99 - restoduc@skynet.be - frederic@restoduc.be

Last update: 26-03-2026 | Subject to changes in price

• Zakoeskis at € 2 per piece •

• Cold zakoeskis •

*Example according to our inspiration
(no free choice):*

- Mini bagels with foie gras.
- Tomato mozzarella marinated in basil.
- Italian-style beef tartare.
- Goat cheese tart with fine herbs.
- Tartlet of dried tomato and Serrano.
- Blinis of fresh cheese and smoked eel.
- Salmon skewer with dill and lime.
- Skewer of tomato and mozzarella with fresh basil.
- Moelleux of salmon and forgotten vegetables.
- Toast with foie gras.
- Blinis with squid ink and salmon.
- Wraps of serrano ham with pesto.
- Wraps of duck breast with foie gras.
- Goose liver mousse.

• Warm zakoeskis •

*Example according to our inspiration
(no free choice):*

- Mini burger. Cheese sandwich.
- Camembert crisp.
- Mini pizza. Empanadas, scallop.
- Crusty of escargots.
- Chicken samosa. Tuna triangles.
- Chicken spring roll.
- Appetizers of vegetables and potatoes.
- Satay skewer.
- Crab spring roll.
- Arancini with porcini mushrooms.
- Cod acra.
- Crispy feta and spinach.
- Parmesan croquette.
- Grey shrimp croquette.





Cateringlist 'Duchateau' (2/6)



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• Cold buffets at € 30 p.p. •

• 5 fish dishes of your choice •

Salmon steaks with herbs
Smoked salmon
Traditionally smoked salmon
Salmon marinated in dill
Duo of trout and smoked eel
Blinis and fresh cheese
Prawns natural way
Bite of red tuna, with light wasabi cream
with wasabi and wakame seaweed
Fried scallops on tapenade of black olives
Sea bass fillet in virgin oil sauce
Niçoise salad and linguine salad
with scampi
Sole roulade with Florentine cream
Salmon tartare spring roll
and mango
Skewers of scampi with light Madras curry
½ lobster 900g en belle vue (*suppl. € 15*)

***Served with side salad,
bread and butter***



• 5 meat dishes of your choice •

Beef carpaccio with Parmesan shavings
and walnut oil
Holstein beef roulades
Smoked duck breast in a peppercorn crust
Ganda ham with seasonal fruit
Ardennes ham with pear bavarois
Ham rolls with Thai asparagus
Serrano and tortillas with southern vegetables
Roast suckling pig with honey and mustard
Tortillas with chorizo
Antipasti (pancetta, coppa and lomo)
Smoked free-range chicken roulades
with olive tapenade and red peppers
Farm steaks seasoned
with tartare of zucchini
Duo of white and black tripe
Duo of Ardennes ham and cooked ham
Duo of rabbit terrines with hazelnuts
and terrine of marcassin en croûte
Pepper sausage and pure pork rillettes
Spicy Thai salad with chicken
Duck liver with candied onion
(*suppl. € 3*)





Cateringlist 'Duchateau' (3/6)



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• Mixed cold and warm buffets at € 35 p.p •

• 4 cold fish dishes of your choice •

Salmon steaks with herbs
Smoked salmon
Traditionally smoked salmon
Salmon marinated in dill
Duo of trout and smoked eel
Blinis and fresh cheese
Prawns natural way
Bite of red tuna, with light wasabi cream
with wasabi and wakame seaweed
Fried scallops on tapenade of black olives
Sea bass fillet in virgin oil sauce
Niçoise salad and linguine salad
with scampi
Sole roulade with Florentine cream
Salmon tartare spring roll
and mango
Skewers of scampi with light Madras curry
½ lobster 900g en belle vue (*suppl. € 15*)

***Served with side salad,
bread and butter***

• 3 cold meat dishes of your choice •

Beef carpaccio with Parmesan shavings
and walnut oil
Holstein beef roulades
Smoked duck breast in a peppercorn crust
Ganda ham with seasonal fruit
Ardennes ham with pear bavarois
Ham rolls with Thai asparagus
Serrano and tortillas with southern vegetables
Roast suckling pig with honey and mustard
Tortillas with chorizo
Antipasti (pancetta, coppa and lomo)
Smoked free-range chicken roulades
with olive tapenade and red peppers
Farm steaks seasoned
with tartare of zucchini
Duo of white and black tripe
Duo of Ardennes ham and cooked ham
Duo of rabbit terrines with hazelnuts
and terrine of marcassin en croûte
Pepper sausage and pure pork rillettes
Spicy Thai salad with chicken
Duck liver with candied onion
(*suppl. € 3*)

• + 2 warm dishes of your choice •

Fish and scampi waterzooi
with baby vegetables
Scampi with lemongrass and Thai vegetables
Salmon steak with capers olives and chili pepper
Cod in a fine champagne sauce
and spinach sprouts
Sea bream fillet with watercress
and carrots



Oriental red mullet fillet
Ravioli of lobster with fine Champagne sauce
Oriental glazed salmon
Supreme of guinea fowl in Greek sauce
and northern cherries
Quail fillet with Beaume de Venise
and Muscatel grapes
Sauté of veal with morels and mushrooms
Lamb confit stew
Duck confit with mushroom risotto
Veal saltimbocca la Romana
Pork cheeks in Marsala sauce
Chicken tagine with candied lemons
and Tunisian spices
Aiguillettes of duck with orange sauce
or with honey and sherry vinegar
Malines cuckoo schnitzel with crayfish



Cateringlist 'Duchateau' (4/6)



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• Themed buffets at € 35 p.p. •

• Mixed Italian buffet •

COLD

Red mullet fillet with olive tapenade
Linguine salad
Jumbo prawns Italian style
Grilled scallop tapenade
Salmon tartare with coriander and apples
Italian pork tenderloin
Parma ham and pasta frittata
Beef carpaccio with parmesan shavings
and walnut oil
Peppers stuffed with sheep's cheese

WARM

Ricotta and spinach cannelloni
Milanese-style chicken cutlet
Scampi a la diable

• Spanish buffet •

COLD

Octopus carpaccio
Grilled prawns with herbs
Bonito tuna salad
Tortillas with vegetables
Toast bread:
with tomato and scrambled eggs
with anchovies
with Serrano ham
with chorizo/lomo

WARM

Paella Valenciana with seafood

• Belgian buffet •

COLD

Salmon in Bellevue
Tomatoes with grey shrimps
Scrambled eggs with chives and smoked salmon
Smoked trout
Pork fillet with honey and mustard
Poultry roulade with asparagus
Terrine of wild boar
Ganda ham and Poire Williams bavaois

WARM

Guinea fowl with wild mushrooms
Fish waterzooi
Potatoes with parsley

• Asian buffet •

COLD

Red tuna fish sashimi with Nori samphire
Spring roll of salmon tartare and mango
Scampi and Thai vegetables with green curry sauce
Sashimi of scallops 'Saint Jacques' with soy sauce
Caramelised duck breast with Asian vegetables
Roast beef roll with coriander and sesame oil
Fried beef with oyster sauce
Tagliatelle of vegetables Merin coriander
and chicken strips

WARM

Chicken tikka massala
Sweet and sour scampi
Rice with vegetables



• Themed buffets at € 35 p.p. (resumption) •

• Pelopones buffet •

COLD

Tabouleh
 Grilled eggplant and zucchini
 Hummus
 Wine leaves
 Cottage cheese (tzatziki)
 Salad of feta tomato, cucumber
 and kalamata olives
 Baby salad
 Tarama
 Feta cheese bric leaves

ON THE GRILL

Octopus
 Grilled shrimp
 Poultry keftedes (dumpling)
 Lamb kebab
 Poultry kebab
 Beef kebab
 Lebanese bread, mayonnaise and garlic sauce



• Grill buffet •

Extra mild smoked and marinated salmon
 Shrimps natural
 Niçoise salad
 Baby salad with balsamic vinegar
 Mini salmon papillote
 Skewer of scampi marinated in curry sauce
 Pure fillet of Argentinean beef
 Lamb chop
 Duck breast with acacia honey
 Quinoa salad with eggplants
 and grilled zucchini
 Italian pasta salad (arugula,
 parmesan, pesto, mozzarella balls),
 potato salad with hazelnut oil
 and mimosa eggs
 Seasonal salads and raw vegetables, sauce,
 basket of bread (2 pieces) and butter

• Dessert at € 5 p.p. •

DESSERT BUFFET

Examples according to our inspiration:

Long pastries
 (Javanais, tiramisu, raspberry bavarois, chocolate,
 passion fruit, apricot, nougat, etc.).
 Salad of fresh fruit
 Chocolate mousse, vanilla rice pudding, speculoos
 mousse

THEME CAKES

To your taste





Order 'Duchateau'



Tablecloths, woven paper napkins and cutlery are included in our prices. Cloth and non-woven napkins on quotation only. This is a 4-hour service for staff (suppl. 35 € / hour / per waiter). Departure locations: Vilvoorde, Brussels, Temse, Willebroek and Halle (not Antwerp, Ronquières and Thieu).

Prices are valid for groups of 30 people or more. Less than 30 persons: + 10%. Table service on request (min. 60 pers.).

Full payment 5 days before the cruise. All our prices include 12% VAT.

The exact number of persons will be communicated 10 days in advance.

Your other wishes and suggestions are always welcome. We are at your disposal for further information.

Traiteur Duchateau

Font St Landry 5 - 1120 Bruxelles

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ING BE08 3630 8504 6913

E-mail: restoduc@skynet.be - frederic@restoduc.be

Name:

Address:

.....

Phone - Fax: E-mail:

VAT number:.....

Date boat trip:

Boat:.....

Place and time of departure:.....

Place and time of arrival:

On the occasion of:

Choice:	Price:
.....
.....
.....
.....

Other wishes - suggestions:
.....
.....
.....

Number of persons:

Date:..... Signature:

