

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: 27-02-2024 | 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.



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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 bavaois  
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)



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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





## Cateringlist 'Duchateau' (5/6)



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### • 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 bavares, 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, cutlery and napkins are included in our prices. Surcharge for cloth tablecloths: € 2,50 p.p. and non-woven napkins: € 1 p.p. 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.

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E-mail: [restoduc@skynet.be](mailto:restoduc@skynet.be) - [frederic@restoduc.be](mailto: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:
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Other wishes - suggestions:  
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Number of persons: .....

Date: ..... Signature: .....

