



**visaandeschelde**

RESTAURANT AMSTERDAM-ZUID

---

EVENT BROCHURE



## ABOUT VISAANDESHELDE

For over 27 years, Visaandeschelde has been *the* seafood restaurant of Amsterdam-Zuid. Situated on Scheldeplein, next to the RAI, it has become a favorite destination for both locals and visitors. Since opening in 1999, founder and chef-owner Michiel Deenik has earned acclaim for his refined yet approachable cuisine, combining signature classics with fresh, seasonal innovations.

At Visaandeschelde, we celebrate the very best the sea has to offer. Our kitchen works mainly with North Sea fish, prepared fresh and sustainably, with respect for the whole product so that nothing goes to waste.

Dining at Visaandeschelde is personal, relaxed, and timeless. An experience that delights both regulars and first-time guests alike.

### **Did you know?**

In addition to our restaurant service, Visaandeschelde also hosts private dinners, walking dinners, receptions, and exclusive events for larger groups. This brochure highlights some of the ways you can enjoy Visaandeschelde — from intimate gatherings to unforgettable dinners.



# RESTAURANT SETUP



	SEATED EVENT	STANDING EVENT
KITCHEN AREA	MAX. 16	UPON REQUEST
CENTRAL AREA	MAX. 32	UPON REQUEST
WINDOW AREA	MAX. 18	UPON REQUEST
TERRACE	MAX. 40	MAX. 80
FULL RESTAURANT EXCL. TERRACE	MAX. 67	MAX. 100
FULL RESTAURANT INCL. TERRACE	MAX. 107	MAX. 180



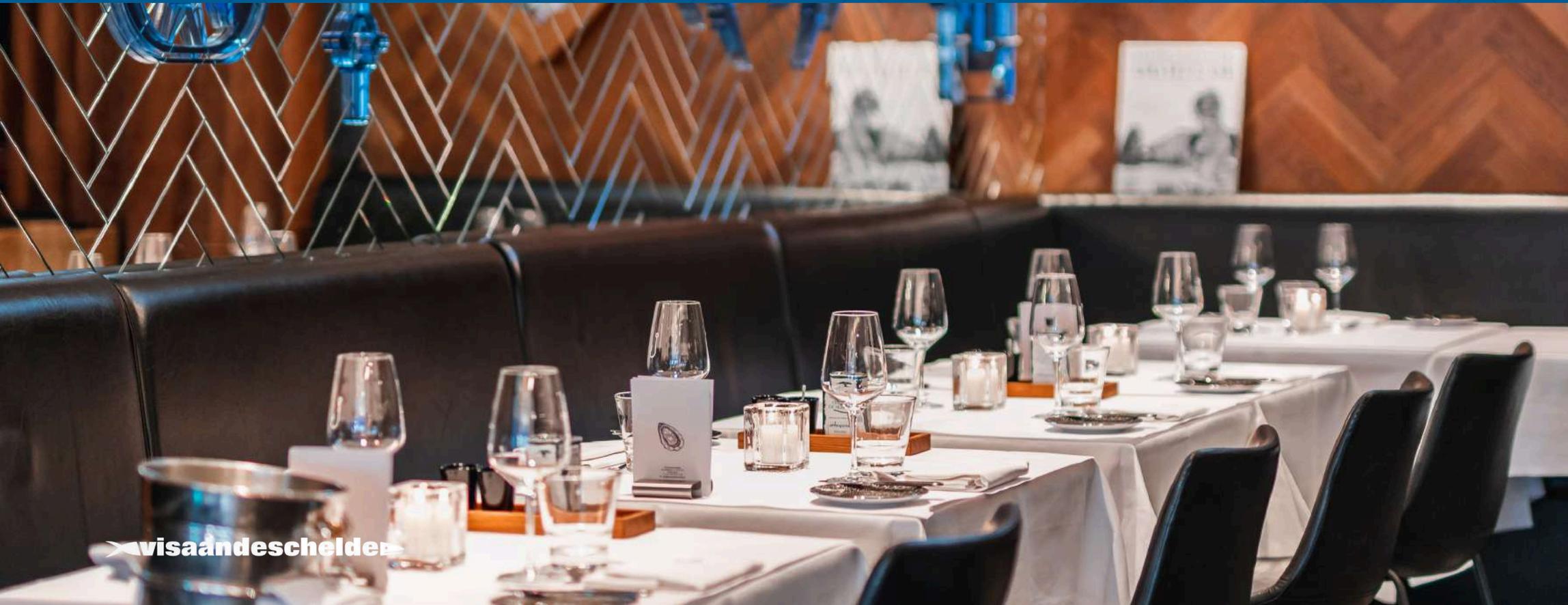
# KITCHEN AREA



A semi-private spot with a view of the bustling kitchen — perfect for an intimate lunch or dinner. Watch the team at work while enjoying your meal, or combine it with the Central Area for a slightly larger gathering.

## CAPACITY AND SETUP

SEATED      Maximum 16 guests  
STANDING    Upon request





# CENTRAL AREA

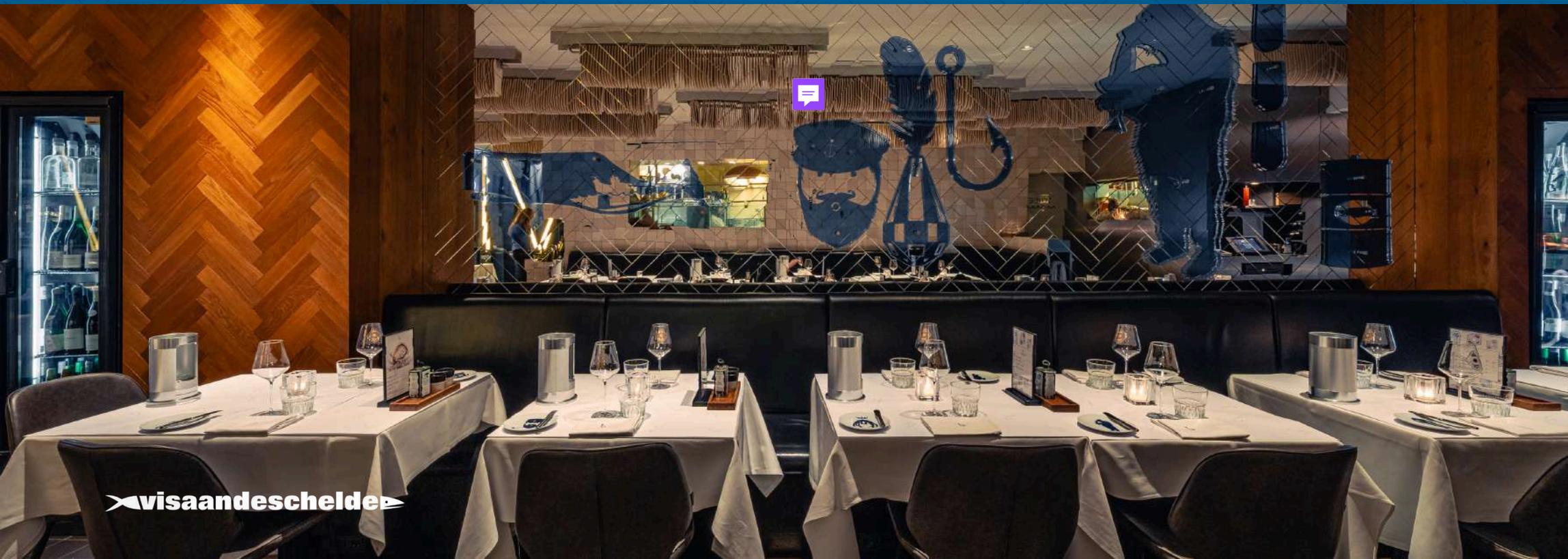


Located at the heart of the restaurant, the Central Area features two long tables accommodating up to 16 guests each. Enjoy the vibrant atmosphere while still having your own dedicated space. Ideal for lunches, dinners, or in combination with the Kitchen or Window Area for added flexibility

## CAPACITY AND SETUP

SEATED            Maximum 32 guests

STANDING        Upon request





# WINDOW AREA



Bright and bathed in natural light, the Window Area sits at the front of the restaurant with large windows overlooking the terrace. Perfect for a long, celebratory lunch or dinner, or for combining with the Central Area to extend your space.

## CAPACITY AND SETUP

SEATED            Maximum 18 guests  
STANDING        Upon request





# TERRACE



Our terrace brings the energy of Scheldeplein right to your event. Perfect for standing receptions or a relaxed dinner at two long tables or four smaller tables. Rent it on its own or in combination with the full restaurant. Rain or shine, the covered and heated terrace provides a cozy atmosphere for your gathering, available April to September.

## CAPACITY AND SETUP

SEATED            Maximum 40 guests  
STANDING        Maximum 80 guests





# FULL RESTAURANT



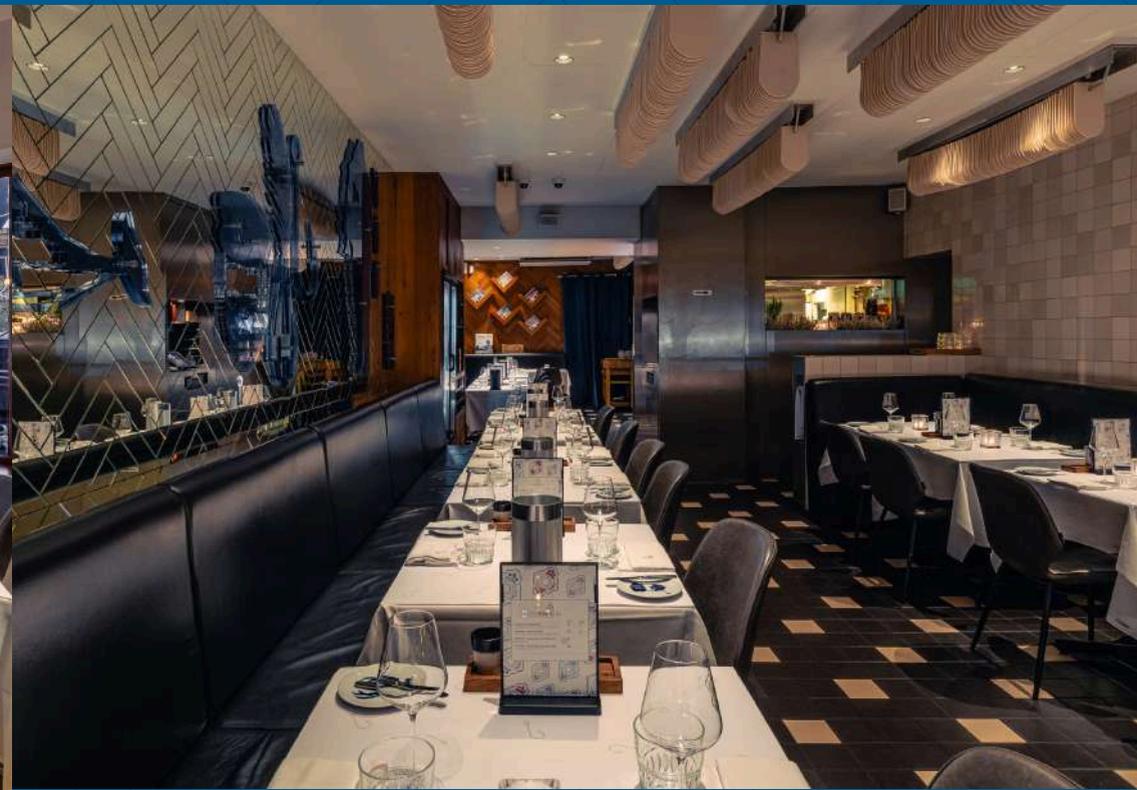
Enjoy the exclusive use of the entire restaurant for a fully tailored experience. Whether you prefer a seated dinner with multiple long tables or a stylish standing event with high tables, the space is yours to design. Include the terrace for arrivals, add branding, or keep it elegantly minimalist — the choice is yours.

## CAPACITY AND SETUP (EXCL. TERRACE)

SEATED	Maximum 67 guests
STANDING	Maximum 100 guests

## CAPACITY AND SETUP (INCL. TERRACE)

SEATED	Maximum 107 guests
STANDING	Maximum 180 guests



# SEATED LUNCH AND DINNER

At Visaandeschelde, we offer a wide variety of options for lunch, dinner, drinks, and more — breakfast is available on request. From set menus to fully customized experiences, whether seated or standing, there's something for every occasion. Below is a selection of our offerings — and of course, we're happy to tailor everything to your needs. For our current menus, please visit our website.

## SEATED LUNCH AND DINNER OPTIONS

Enjoy a carefully selected menu designed for a relaxed, seated lunch or dining experience.

### Chef's Menu

- 3 courses €65.00 (lunch only)
- 4 courses €77.50
- 5 courses €90.00
- 6 courses €105.00

### Favorites Menu

- 4 courses €95.00
- 5 courses €110.00



# GASTRONOMIC WALKING DINNER

## FESTIVE WALKING LUNCH OR DINNER - OPTION 1

Perfect for a social and interactive lunch or dinner, allowing guests to move, mingle, and enjoy multiple courses.

### THE MENU

#### 7 Course Gastronomic Menu €90.00 pp

Oyster - Prestige de Zélande

\*\*\*

Blini – salmon – crème fraîche – chives

\*\*\*

Tuna tataki – aubergine – Liki Laki sauce – pak choi

\*\*\*

Bouillabaisse – shellfish – salmon – rouille

\*\*\*

Market fresh fish – potato mousseline – béarnaise – spinach

\*\*\*

Braised beef – truffle mousseline – jus – truffle – pickled Amsterdam vegetables

\*\*\*

Vanilla - yogurt - honey

### CANAPÉS TO ADD

To kick off your event, we recommend starting with an assorted selection of canapés, such as the following.

#### COLD

Oyster - Irish Mór €7.50 pp

Stuffed half egg – anchovies – bottarga €4.50 pp

Roasted almonds from Valencia €5.00 pp

Sourdough bread €2.50 pp

#### WARM

Croquette – red prawn €3.75 pp

Croquette – oyster mushroom €3.00 pp

Calamari gyoza – crispy chili – bang bang sauce – spring onion €4.50 pp



# PREMIUM WALKING DINNER

## FESTIVE WALKING LUNCH OR DINNER - OPTION 2

In addition to our gastronomic walking dinner, we offer a luxury premium walking lunch or dinner menu showcasing our signature Visaandeschelde creations.

### THE MENU

#### 8 Course Premium Menu €129.50 pp

Oyster - Irish Mór

\*\*\*

Blini – salmon – crème fraîche – chives -  
Perle Imperial caviar from 'House of caviar'

\*\*\*

Tuna tartare – furikake - hoisin

\*\*\*

Smoked eel – toast – horseradish –  
herring caviar

\*\*\*

Bisque – shellfish – pernod

\*\*\*

Lobster – fennel – beurre blanc

\*\*\*

Market fresh fish – potato mousseline –  
béarnaise – spinach

\*\*\*

Chocolate – coffee – caramel

### DELIGHTS TO ADD

To kick off your event, we recommend starting with an assorted selection of delights, such as the following:

Stuffed half egg - €14.50 pp

caviar perle imperial - chives

Croquette – red prawn €3.75 pp

Crispy rice cracker - tuna - €7.00 pp  
wasabi - spring onion

### HOUSE OF CAVIAR

Indulge your guests with Perle Imperial Caviar from House of Caviar. The caviar is served elegantly by hand to your guests, using a pearl spoon, while circulated through the venue.

Caviar perle imperial  
Starting from 125grams €295.00

Large special edition cans of caviar available!



# RECEPTION ARRANGEMENTS



In addition to our walking dinner, you can choose to host a standing reception featuring drinks and light bites. These arrangements are available with full venue rental, accommodating up to 100 guests indoors or 180 guests including the terrace. Below is a selection of bites we offer, with additional options available upon request.

## BITES

Sourdough bread – seasonal butter	€2.50 pp
Roasted almonds from Valencia	€5.00 pp
Stuffed half egg – anchovies – bottarga	€4.50 pp
Stuffed half egg – caviar perle imperial – chives	€14.50 pp
Blini – salmon – sour cream – herring caviar *	€3.75 pp
* Supplement caviar perle imperial	€10.00 pp
Seared oysters – potato mousseline – spinach – jus	€8.00 pp
Crispy rice cracker – tuna – wasabi – spring onion	€7.00 pp
Shrimp croquettes – rouille	€3.75 pp

## LATE NIGHT SNACKS

Veal croquette – mustard mayonnaise	€3.00 pp
Fish & chips – herb mayonnaise	€12.00 pp
Fries – Parmesan - truffle - mayonnaise	€7.50 pp



# WINES AND DRINKS



Enjoy drinks at your own pace, with billing based on consumption. Choose from our extensive wine list with expert pairing recommendations available, or select your own favorites. We also offer the following drink packages:

## WELCOME DRINK

Kick off your event with a sparkling aperitif

### Champagne

Pommery Apanage 1874	€15.00
Pommery Apanage Rose	€18.00
Pommery Apanage Blanc de Blancs	€18.00

## CLASSIC DRINKING PACKAGE

With our Classic drinking package you can enjoy unlimited Warsteiner Pilsner, Warsteiner 0.0%, sodas, water, white wine Rioja Blanco DOCA 'Conde Valdemar', red wine Rioja Tinto Crianza DOCA 'Conde Valdemar', coffee and tea.

Classic   2 hours	€40.00 pp
Classic   3 hours	€47.50 pp
Classic   4 hours	€52.50 pp

Didn't find your favorite wine? We can tailor the wine selection for at a custom price.

## PREMIUM DRINKING PACKAGE

With our Premium drinking package you enjoy everything from the Classic package plus Brouwerij 't IJ Ijwit, port, rum, vodka, and gin.

For wine you can choose one white and one red from the following selection:

### White

- Grand Ardèche Louis Latour - Chardonnay Ardèche - France 2023
- Sancerre La Grande Maison - Sauvignon Blanc Loire - France - 2024
- Toques et Clocher - Chardonnay - Limoux - France - 2022

### Red

- Gachot-Monot 'Côte d'Or' - Bourgogne - Pinot Noir - France - 2023
- Gran Reserva 'Conde Valdemar' - Tempranillo - Rioja - Spain - 2018
- Tedeschi Amarone - corvina - corvinone - rondinella - Veneto - Italy - 2021

Premium   2 hours	€55.00 pp
Premium   3 hours	€65.00 pp
Premium   4 hours	€72.50 pp



# EXTRAS

To elevate your event, we offer a selection of extra features. Below we highlight a few popular additions, but we are always happy to think along with you — whether you are envisioning a champagne tower, a personalized décor or a special ambiance for your celebration.

## Staff

Professional hostesses or security staff can be arranged to welcome guests and support your event.

*Hourly rates are available upon request.*

## Light & Sound

For technical support, we work with a trusted AV partner and can provide essential equipment such as a microphone or TV screen. We also offer the possibility to add a background DJ to your event.

If you require additional lighting or sound solutions, we are happy to explore the possibilities with you.

*Pricing is available upon request.*





# ROUTE & CONTACT



## PARKING

You can park at Rai parking facilities P1–P4, located approximately a 5-minute walk from Visaandeschelde. Street parking is also available in the surrounding area, and on Sundays you can park along the Europaboulevard.

## PUBLIC TRANSPORT

Visaandeschelde is very well connected by public transport. The North–South metro line (Metro 52) stops almost at our doorstep at Europaplein station. Amsterdam RAI station is also within walking distance, about a 7-minute walk to the restaurant.

## KITCHEN OPENING HOURS

### Monday – Friday

Lunch: 12:00 – 14:30

Dinner: 17:30 – 22:00

### Saturday

Lunch: on request

Dinner: 17:30 – 22:00

### Sunday

All day: 12:00 – 20:00

The restaurant is open daily until 01:00