

A-LA-CARTE RESTAURANT

# Faculty Club



*Let yourself be  
tastefully surprised*

**DURING DECEMBER & JANUARY IN THE FESTIVELY DECORATED  
FACULTY CLUB & PRIVATE DINING**



For information or reservations  
call 015-2785077 or e-mail to  
[FacultyClub@tudelft.nl](mailto:FacultyClub@tudelft.nl).



Open from Monday - Friday  
from 9:30 until 22:00 o'clock.  
The Faculty Club is closed  
in week 52 and week 1.



Also try the dishes  
from our  
a-la-carte menu.

# Faculty Club

## FESTIVE 3 OR 4 COURSE CHRISTMAS & NEW YEAR MENU



### APERITIF WITH AMUSE

#### BEETROOT ROASTED AT 250 DEGREES WITH GOAT CHEESE

Beetroot from Delft with soft goat cheese, thyme,  
pecan nuts and honey from TU Delft

#### PASTA ROLL WITH SPINACH (ROTOLO) ★

Pasta roulade with spinach and pumpkin

#### DUTCH 'FORGOTTEN' VEGGIE WELLINGTON

Crispy puff pastry with parsnip, turnip, swede and  
tricolore carrot from the Beemster region

#### VEGAN PAVLOVA

Chocolate swirl , coconut cream, fresh fruit and  
eatable rose gold

## MATCHING DRINK ARRANGEMENT:

3 courses: € 15,95 / 4 courses: € 19,95

Available from  
December 4th  
until  
January 12th.

3 courses  
€ 39,95 p.p.  
incl. aperitif.

4 courses ★  
€ 49,95 p.p.  
incl. aperitif.

Available  
during  
lunch and  
dinner.

## DRINKS ARRANGEMENT "SPLASHING"



### SURPRISING APERITIF

with homemade mini-Berliner buns and  
savory canape's consisting of:

Canapé with goat cheese, figs and red port sauce

Canapé with jack fruit and quail egg

Canapé with baked mushroom and guacamole

## DRINKS ARRANGEMENT "POPPING"



### SURPRISING APERITIF

with homemade mini-Berliner buns and  
savory canape's consisting of:

Canapé with jackfruit and quail egg

Blini with tempeh, beans and tomatoes

Puff pastry with brie and green aspergus

Chickpea quiche with beet root and feta cheese

Available from  
December 4th  
until  
January 31st.

alcoholic  
beverages  
from 17:00.

Splashing  
€ 15,95 p.p.

Popping  
€ 22,00 p.p.