

Christmas at Café Americain

# Dear beloved guest,

The most wonderful time of the year is upon us, and we are delighted to celebrate this Festive Season with you at Clayton Hotel Amsterdam American.

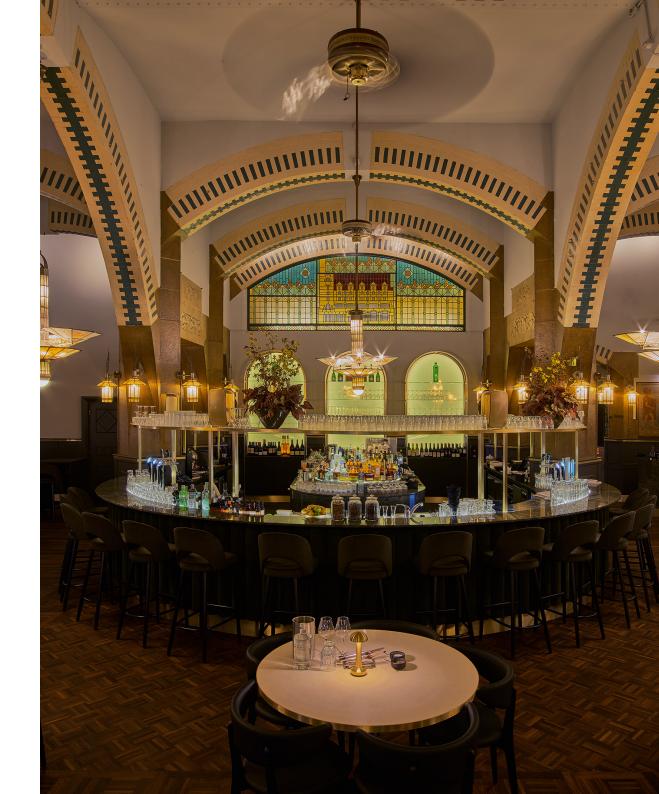
Our team is ready to fill the season with sparkle – lighting our Christmas trees, dressing our iconic Art Deco spaces, and rekindling the warmth of genuine hospitality.

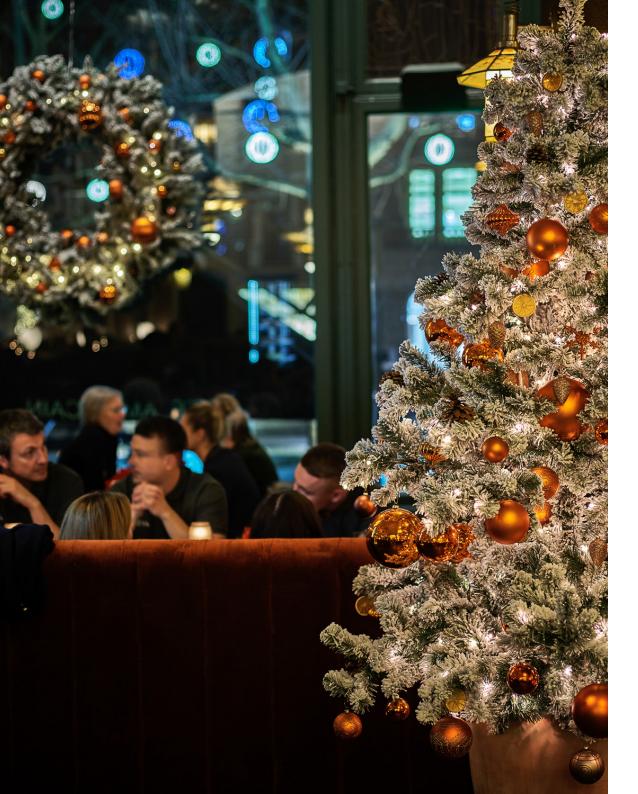
At Café Americain and throughout our hotel, Christmas is all about togetherness, indulgence, and joy from elegant dinners and delightful afternoon teas to cozy winter moments shared with loved ones.

We look forward to welcoming you with heartfelt warmth and festive cheer, making this season one to remember.

Season's greetings, Edward O'Callaghan

General Manager Clayton Hotel Amsterdam American





#### **Your Festive Table Awaits**

Celebrate the magic of the Festive Season at Café Americain, where timeless charm meets culinary delight. Our beautifully decorated Art Deco restaurant is the perfect setting to share joyful moments with family and friends.

Discover our Christmas offerings below, including festive lunches, rich afternoon teas, and exquisite dinners, each available on select days and times throughout december.

24<sup>th</sup>, Christmas Eve Dinner From 18:00

25<sup>th</sup>, Christmas Afternoon Tea From 12:00

**25**<sup>th</sup>, Christmas Lunch From 12:00

25<sup>th</sup>, Christmas Dinner From 18:00

**26**<sup>th</sup>, Christmas Afternoon Tea From 12:00

**26**<sup>th</sup>, **Second Christmas Day Lunch** From 12:00

**26**<sup>th</sup>, **Second Christmas Day Dinner** From 18:00

**31**st, New Year's Eve Dinner From 18:00

### Amuse

Goat cheese, macadamia, honey, marinated apricot

## Hors d'oeuvres

Marbré of duck liver, raw beef sausage, and smoked bacon Burrata with lemon and pistachio Gravad lax with horseradish and dill

# Plat intermédiaire

Sweet potato soup with leek, pancetta crumble, and fresh herbs

# Plat principal

Confit duck leg with red wine pear, sauerkraut, and celeriac mash or

Champagne risotto with scallops in beurre noisette, pea cream, chives, and Parmesan or

Braised veal cheek with red wine pear, roasted parsnip, and beetroot mash

# Dessert

Golden Chai Noël with apple and caramel

or

Raspberry bayarois with pistachio biscuit and raspberry jelly





# **Christmas Afternoon Tea**

Embrace the magic of the season with a festive Christmas Afternoon Tea at Café Americain. Indulge in a delightful selection of sweet and savoury treats, crafted by our chefs with a touch of holiday sparkle.

Savour freshly baked scones, decadent pastries, and delicate sandwiches, all served with rich teas and the timeless charm of our Art Deco setting at Leidseplein.

A perfect way to gather with friends or loved ones and celebrate the most wonderful time of the year in true Café Americain style.

christmas afternoon tea - 54.5 p.p.

book your christmas afternoon tea here

# **Christmas Lunch**

Celebrate the magic of the season and delight your loved ones with a Christmas lunch in the heart of Amsterdam. Enjoy the warm and elegant atmosphere of Café Americain, where every detail is designed to make your holiday gathering special.

Our Christmas lunch menu features carefully crafted dishes, from festive starters to hearty mains and sweet treats, all prepared with the finest seasonal ingredients. Each bite captures the joy and flavors of the holidays.

Whether sharing laughter with family, toasting with friends, or enjoying a quiet festive moment, our Christmas lunch offers the perfect setting to create cherished memories this holiday season.

christmas lunch - 92.5 wine pairing - 31.5 kids menu - 45

book vour christmas lunch here





# **Christmas Dinner**

Celebrate the most wonderful time of the year in the timeless elegance of Café Americain. Our chefs have created a refined 4 course Christmas dinner that brings together the comforting flavours of the season with a modern culinary twist.

Surrounded by the warm glow of twinkling lights and the Art Deco grandeur of our iconic restaurant at Leidseplein, every detail is designed to make your Christmas evening truly unforgettable.

Raise a glass with family, friends, or colleagues and indulge in a festive dining experience filled with flavour, sparkle, and holiday cheer.

christmas menu - 92.5 p.p. wine pairing - 31.5 p.p. kids menu - 45 p.p.

book your christmas dinner here

### New Year's Eve Dinner

Step into an unforgettable evening at Café Americain as we welcome 2026 with style, elegance, and festive cheer. Our beautifully set tables and warm, inviting atmosphere create the perfect backdrop for a night to remember.

Indulge in a specially curated New Year's Eve menu, featuring exquisite dishes crafted from the finest seasonal ingredients. From decadent starters to mouthwatering main courses and delightful desserts, each bite is designed to enchant your senses and make the evening truly special.

As midnight nears, toast with sparkling champagne and celebrate the New Year with friends, creating memories to cherish into 2026.

new year's dinner - 92.5 p.p. wine pairing - 31.5 p.p. kids menu - 45 p.p.

book your new year's eve dinner here





# **Festive Events**

Located within our beautifully restored Art Nouveau hotel, the ground floor spaces provide the perfect setting for intimate dinners, corporate gatherings, or sparkling holiday celebrations.

From tailored set-ups to expert support with decorations and technology, our team ensures every event is as unique as your celebration.

Ask our Meeting & Events Manager, Claudia Tirapani, about our special Christmas group menus and let us help you create an unforgettable festive experience.

## Claudia Tirapani

M&E Sales Manager +31 (0) 20 566 3105 groups.amsterdam@claytonhotels.com

contact claudia tirapani here



Leidseplein 28 1017 PT, Amsterdam The Netherlands

+31 (0)20 556 3010 reservations@cafeamericain.nl cafeamericain.nl

reserve your table here

website

contact us



#### Amuse

#### Geitenkaas, macadamia, honing, gemarineerde abrikoos

Goat cheese, macadamia, honey, marinated apricot

# Hors d'oeuvres

#### Marbré van eendenlever, osseworst en katenspek

Marbré of duck liver, raw beef sausage, and smoked bacon

#### Burrata met citroen en pistache

Burrata with lemon and pistachio

#### Gravad lax met mierikswortel en dille

Gravad lax with horseradish and dill

#### Plat intermédiaire

#### Zoeteaardappelsoep met prei, pancetta crumble en groene kruiden

Sweet potato soup with leek, pancetta crumble, and fresh herbs

# Plat principal

### Gekonfijte eendenbout met rodewijnpeer, zuurkool en knolselderijpuree

Confit duck leg with red wine pear, sauerkraut, and celeriac mash

### Champagnerisotto met coquilles in beurre noisette, erwtencrème, bieslook en Parmezaan

Champagne risotto with scallops in beurre noisette, pea cream, chives, and Parmesan

### Gestoofde kalfswang met rodewijnpeer, geroosterde pastinaak en bietenpuree

Braised veal cheek with red wine pear, roasted parsnip, and beetroot mash

### Dessert

### Gouden Chai Noël met appel en karamel

Golden Chai Noël with apple and caramel

### Frambozenbavarois met pistachebiscuit en frambozengelei

Raspberry bavarois with pistachio biscuit and raspberry jelly

al onze gerechten kunnen sporen van allergenen bevatten, breng ons daarom vooraf op de hoogte van uw allergie of intolerantie.

all our dishes may contain traces of allergens, please inform us in advance if you have any allergies or intolerances.