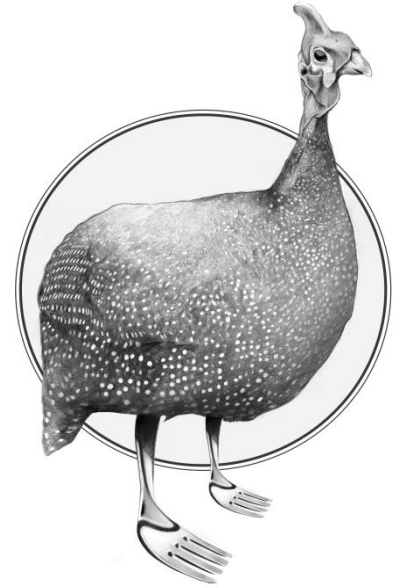


JJ DE NIER FOOD EXPERIENCE

Creating your unique event



KOKKI-KOTIIN 2026

Kesällä saavun kotiinne / mökille / yritykseen tai muuhun paikkaan n.1-2 tuntia ennen ruokailua. Tuon mukanaani ruuan, kattilat, pannut, ruokailuastiat ja -välineet. Tarvitsen siis vain tilan, jossa työskennellä, jossa on liesi.

Jos mahdollista, hoidatte itse lasinne, jotta voitte jatkaa siemailua senkin jälkeen kun olen lähtenyt.

Pääsette nauttimaan päivästä / illasta ystäviinne ja perheenne kanssa ilman huolta ruuan valmistumisesta tai keittiön siivoamisesta.

Tyypillisin ruokailuelämys on 5 – ruokalajin menu maailman makuja. Helpottaakseni menun sisällön valintaa, liitteenä löydätte esimerkkejä eri lajeista. Valitkaa listasta yksi annos per ruokatyyppi. Voitte myös antaa minulle vapaat kädet valita teemanne ja toiveidenne mukaisesti. Pystyn tuomaan teille tuulahduksia maailman ääristä – kansainvälinen keittiö on avoin!

Teen toki myös pienempiä ruokakokonaisuuksia tai voitte kokeilla maistelumenuta – 10 pientä ruokalajia haluamanne teeman mukaisesti. Mitä erikoisempi toive, sitä parempi! Viime aikoina olemme mielikuvituksissamme matkustaneet Indonesiaan, Menu Marsista, 1920-luvulta, duetto-teemalla jne.

5-tuokalajin illallisen hinta alkaen 65€/henkilö sis ALV (min.6 henkilöä).
(2 henkilölle: 100€/ hlö; 4 henkilölle: 85€/hlö)

Mahdollinen kuljetusmaksu riippuu paikasta, ilmoitamme siitä tapauskohtaisesti. Veloitan erikseen pitkistä ajoista esim. Tampere ja Helsinki on + 250 € lisä/keikka

Mikäli tarvitsette erikseen tarjoilijaa, hinta on 45€/tunti (80€/tunti pyhäpäivinä)

Olettehan yhteydessä siitä millaisen ruokailuelämyksen voisin teille tarjota. Liitteenä oleva lista on apunanne, tai sitten voin luoda teille ihan omannäköisen kokonaisuuden.

Pitopalveluterveisin,

JJ de Nier

WELCOME

Spinach and artichoke cream cheese dip with garlic, mozzarella and parmesan.
Served with Injera chips (L;G)

Beef carpaccio cured with garlic, coriander, chili, brown sugar, salt and pepper.
Topped with red wine vinegar, olive oil, pecorino and crispy onions (L;G)

Fresh paprika, chili, garlic, olive oil and vinegar marinated tiger prawns (L;G)

Salmon and shrimp terrine with a curried mayonnaise (L;G)

Potato samosas on a green pea puree with a fruit chutney (L)

Panfried haloumi rubbed with harissa and drizzled with honey (L;G)

Poached tiger prawns with avocado, ruby grapefruit and a sweet chili, lime and
ginger dressing (L;G)

Sesame and spring onion rice cakes topped with edamame hummus, tomato and
toasted pinenuts (L;G)

Deep fried spinach and ricotta ravioli with a spicy tomato dip (L)

JJ's special – let me surprise you with an exotic dish from around the world. Just
let me know about any restrictions you may have

STARTER

Mussel curry with onion, paprika, ginger, garlic, coriander, cumin, cardamom, turmeric and chili in a tomato-coconut sauce. Topped with crispy rice noodles (L;G)

Prawn tempura on a vegetable, soy and sesame rice (L)

Salmon and tuna tartar with red onion and pomegranate seeds. Set on a white wine and dill cream (L;G)

Cumin spiced chicken skewers on sauteed kale and peanuts (L;G)

Prawn and salmon carpaccio topped with avocado, trout roe, fried capers and a coriander-ginger-cayenne and orange dressing (L;G)

Steak tartar flavoured with cayenne pepper, anchovies, garlic, cardamom and butter. Served with warm baby potatoes (L;G)

Creamy mushroom, spinach, tomato, pepper, chili, ginger and garlic vol au vent (L)

Pike, potato, garlic, chili and turmeric flavoured fish cakes with fresh lemon and a green salad (L;G)

Sauteed asparagus and spinach with green peas and crumbed goats' cheese (L)

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SOUP

Butternut and orange soup topped with pumpkin seed oil and toasted seeds (L;G)

Leek and potato soup with turmeric and cardamom with cumin and paprika
spiced chickpeas (L;G)

Black bean, onion, garlic, carrot, celery, chili and lime soup topped with diced
avocado (L;G)

Creamy sweet potato and apple soup with beef and maple meatballs and fried
leeks (L;G)

Creamy Jerusalem artichoke soup with walnuts and crispy chicken bites (L;G)

Onion soup with Gruyere and bacon-onion jam croutons (L)

Roast red pepper, 'nduja and tomato soup (L;G)

Fennel and carrot soup with curried shrimps (L;G)

Chicken, coconut, lime, lemongrass, ginger, cumin, coriander and tomato soup
(L;G)

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MAIN COURSE

Hazelnut, pistachio, almond, sesame, fennel, cumin, coriander and Cayenne spiced fillet of beef on grilled asparagus with a garlic butter (L;G)

Tomato, onion and chili risotto with lemon and herb roast chicken thighs (L;G)

Spinach, lemon, rosemary and date stuffed loin of lamb on herbed couscous with a red wine and mint jus (L)

Wholegrain mustard, shallot, turmeric and curry braised celeriac steak with a creamy marsala, pink peppercorn and cider vinegar jus (L;G)

Kangaroo marinated in sumac, cumin, chili and allspice. Topped with pickled cucumber and yoghurt on roast sweet potato (L;G)

Peanut, paprika, garlic, ginger and brown sugar marinated duck breast on sauteed greens with a spicy cherry and tomato sauce (L;G)

Beetroot, butternut and mushroom with nutmeg, Chestnuts, sage, garlic and cream wrapped in puff pastry (L)

Pike perch drizzled with lemon, salt and pepper on a tomato, fresh coriander, onion, celery cloves, cumin and paprika stew (L;G)

Beef cubes cooked in ginger, garlic, cardamom, berbere and butter set on a wholegrain mustard mash (L;G)

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DESSERTS

Chocolate mudcake topped with assorted, salted nuts set on a berry and cardamom coulis (L;G)

Amarula crème brulee (L;G)

Pavlova filled with vanilla cream and topped with fresh mango, pomegranate, kiwi, banana and berries (L;G)

Lemon cheesecake drizzled with caramel and finished with fresh passion fruit (L)

Nutmeg and vanilla flavoured pancakes with cinnamon, nut butter and maple syrup (L)

Tiramisu with layers of ladyfingers, mascarpone, cream and a peanut butter-nutmeg cream. Topped with cocoa (L)

Lemon and passion fruit meringue pie (L)

Malva pudding with apricot jam and a caramel topping served with vanilla ice cream (L)

Apple and raisin crumble with a vanilla cream (L)

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