

DAALDER

Dear guest,

What an honour to bring Daalder into your home. Trust me, we're going to have a wonderful night together. First, let's create the Daalder vibe. Set your table with your finest cutlery and crockery, bring out your nicest wine glasses and dim the lights. We've included a candle with your order for some extra cosiness. The music has also been taken care of: I've made a playlist for you, just for tonight. Scan the QR-code below and let's welcome Daalder into to your home.



LET'S COOK

With Thuis met Daalder, we dive into the kitchen together for the finishing touch. To me, the quality of the food is extremely important and I want you to be able to really enjoy every course in peace, without having to worry that the next dish will cool off in the meantime. That's why we finalise the dishes together per course. In between cooking, you can fully enjoy the food and your company. Subtitles are available in English and Dutch, which you can activate in the settings within the YouTube video.

Keep in mind: most ingredients for two persons share a container. This is to reduce plastic waste.

Scan the code below for instructions.



Experiencing problems with scanning or don't have a QR-scanner? You can also visit our YouTube channel: 'Restaurant Daalder' to see my instructions. Here you will find playlists with the current Thuis met Daalder menus. Also, the preparation methods and requirements can be found in the descriptions of the accompanying video.

Together with my team, we have created a fantastic dinner for you. How did you like cooking with me? I'm very curious about your experience with Thuis met Daalder so please let me know on social media with #ThuismetDaalder or tag me or restaurant Daalder in your post.

On behalf of Team Daalder and my suppliers I want to thank you for your support.

Enjoy your evening!

Dennis Huwaë
Owner and chef Restaurant Daalder

A handwritten signature in black ink, appearing to read 'Dennis Huwaë', with a stylized flourish at the end.