



# MENU *design*





# defining taste

Defining taste is about the expectation of taste. Mixing expectations up, breaking them down, and reinventing the experience. My creations result in revelation. I overwhelm you with the eclectic equivalent of life's gifts: It's a ray of light catching your eye at sunset, or a dive in the ocean. It's finding someone who you lost. It's the flirtatious glance from a stranger. It's balance. All at once.

Inspired by travels, daily outdoor pursuits, and arts & design, I create sweet experiences. With the textures and flavours in mind that come with the next season, I examine palates across cultures. In defining taste it's the combination of flavours, textures, cultures and individual palates. The result, however, is always a surprising big bang.





# MY VISION *on pastry*



# MY VISION

## *on pastry*

### I SPECIALIZE IN EARTHED EUPHORIA

I evoke memories by using classics. Think of a tom-pouce, of apple pie, a brownie; all these desserts come with a sense of anticipation. I take your experience and shake it up by using combinations of textures, local ingredients, taste and contrast. In each creation a surprise is hidden you won't see coming. And those who dare to taste get to keep the memory.

### PLANT-BASED CHOCOLATE & PASTRY

Accompanied by a well known food-scientist I am currently investigating how we can go plant-based without sacrificing in flavour, yet staying as clean label as possible. In 2021 this research will be translated into the launching of new pastry focussed ingredients, starting with plant-based dairy replacements. Next will be a whole new line of plant-based (and gluten-free) pastries and desserts. Clean label and great focus on decreasing our carbon footprint.



# MENU *design*

If you're craving a fresh influx of ideas for your upcoming dessert menu, take away cakes and/or chocolates, let's discuss and explore your ideas and options. We can create one dish or a whole menu. The magnitude of the project is entirely up to you. The range of ingredients we can work with starts at true originals and reaches to exclusive items from exotic locales. We can design originality for every wish and budget.

The art of menu design lies in knowing how people all over the world experience flavours and seeking surprising combinations for them. What your guests are used to, depends on their culinary background. Every country is different. Therefore, there's an endless amount of possible creations. The result, however, is always a surprising big bang.

Venues hire me to bring originality to the table. I inspire seasoned chefs when they long for fresh ideas, but I also train the pastry teams to create new dishes. This includes reflecting on kitchen logistics and inventory to make sure you make the most out of the new menu as a team. We discuss, up front, the extent of our collaboration and I'm always open to suggestions. Want to talk further? Let's go!



# CREATIONS





MILKY NUTS  
HAZELNUT & YOGHURT CREMEUX,  
TEXTURES OF MILK CHOCOLATE & YUZU

All images © Marieke van Beurden, no use without permission



CHAI TEA, BLACKCURRANT & MILK CHOCOLATE





**BANOFFEE PIE 2.0**



**SPECULAAS TART**  
TOPPED WITH APPLE TATIN  
& ALMOND MOUSSE



**CHOCOLATE MASTER WINNING BONBON**  
YIRGACHEFFE COFFEE CARAMEL, KUMQUAT GANACHE  
TOPPED WITH A POPPED AMARANTH CRISPY





**CERSIER 2.0**  
TRADITIONAL CAKE RESTYLED  
IN A LIGHTER AND FRUITIER VERSION



**ZAYA**  
CRUSHED LEMON & WHITE CHOCOLATE MOUSSE  
CAKE WITH STRAWBERRIES



**SUMMER TARTS**  
LACTOSE FREE SUMMER TARTS  
CRISPY SABLE FILLED WITH SUMMER  
BERRIES MARMALADE & CREAM AND  
TOPPED WITH A BLACKBERRY GLAZING



**RASPBERRY DONUT**





SUMMER TARTS  
LACTOSE FREE SUMMER TART  
STRAWBERRY & BASIL





MOJITO & RASPBERRY TART  
LACTOSE FREE



All images © Marlie van Beurden, no use without permission





# *vegan* CREATIONS



**VEGAN POUND CAKE**  
HAZELNUT CAKE FILLED WITH CARAMELISED  
APPLES AND A CHOCOLATE CARAMEL, DIPPED  
IN PANELA CHOCOLATE





**VEGAN CAKE**  
CHOCOLATE, PEANUT CARAMEL & COFFEE



**GREEN APPLE & MATCHA**  
CRISPY VEGAN TARTS



All images © Marieke van Beuuden, no use without permission



**BLOOD ORANGE**  
VEGAN & GLUTENFREE BUCKWHEAT,  
HAZELNUT & BLOOD ORANGE TARTS



All images © Marieke van Beuident, used without permission





**PLANT-BASED DESSERT**  
TAHITI VANILLA, TEXTURES OF  
GREEN APPLE & ARUGULA SALAD



**END OF SUMMER ON A PLATE**  
LANTBASED & GLUTEN FREE DESSERT:  
FIGS, RASPBERRY, BLACKBERRY & BUCKWHEAT

All images © Marie van Beurden, no use without permission





# THOSE WHO DARE TO TASTE

*- get to keep the memory -*

For more information don't hesitate to contact me.  
e-mail - [hello@marikevanbeurden.com](mailto:hello@marikevanbeurden.com)  
insta - [@marikevanbeurden](https://www.instagram.com/marikevanbeurden)  
phone - +34 665 87 38 85