



Christmas menu

24th of December

Starter

Scallops | tangerine gel | chives | smoked eel
hazelnut | herring caviar

Entremets

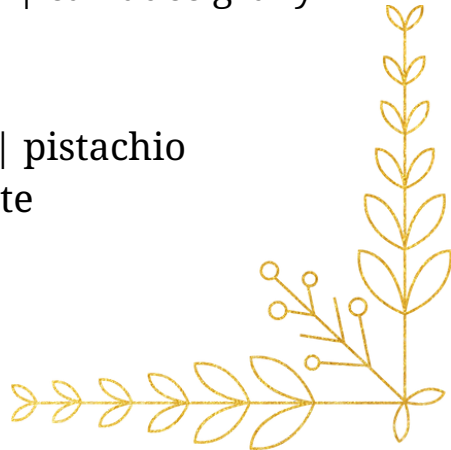
Monkfish | vanilla risotto | sweet-and-sour pumpkin
beurre blanc | herb crust

Main course

Tenderly cooked veal | pearl barley root | black salsify
bundle mushroom | pistachio | calvados gravy

Dessert

Passion fruit cremeux | pistachio
white chocolate





Christmas menu

25th of December

Starter

Marinated salmon | horseradish | sambal
cucumber | shiitake | foam of curry

Entremets

Sea bream fillet | zucchini | couscoupe pearls
Confit paprika | chorizo broth | chives

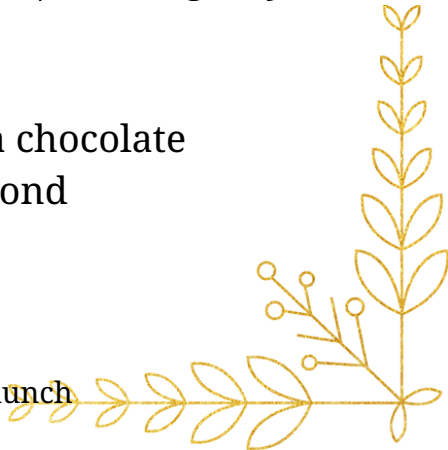
Main course

Beef tenderloin | celeriac | chestnut mushroom
cracklings | pommes fondant | truffle gravy

Dessert

Buche | pure Valrhona chocolate
raspberry | almond

* Entremets is available as a supplement to lunch





Christmas menu

26th of December

Starter

Halibut smoked a la minute | quinoa | salty vegetables
cocktail sauce foam | Dutch shrimps

Entremets

Salmon trout tenderly cooked | sauerkraut
mouseline | cockles | bay leaf gravy

Main course

Veal loin | parsnip | green cabbage
red onion compote | savora gravy

Dessert

Christmas tiramisu | mascarpone | coffee | mango

* Entremets is available as a supplement to lunch

