

5-course Christmas menu

December 24 & 25, 2022

Fruits of the sea

Fisherman's pallet including smoked eel, smoked salmon, Dutch shrimp, brown trout rillettes, mackerel, lime mayonnaise and fine herbs mesclun

Margrette d'canard

Baked tame duck breast with an apricot chutney, puffed quinoa, an orange and Grand Marnier sauce

Boisson Frappé

Lime ice cream with limoncello and bubbles

Cuisse de cerf

Venison steak with red cabbage strudel, stewed pears, Brussels sprouts, celeriac and a sauce of gingerbread and dark bitter chocolate
90%

Dessert de Noël

Vegetarian

5-course vegetarian Christmas menu

December 24 & 25, 2022

Champignon et Tête de Moine

Mushroom pallet with florets of Tête de Moine cheese
and pickled vegetables

Risotto atruffe noir

Black truffle risotto with poached eggs
and a crunch of hazelnuts

Boisson Frappé

Lime ice cream with limoncello and bubbles

Assiette de vegetarian avec couscous legume et feta

Baked feta cheese with a fresh pearl couscous, a parade
of seasonal vegetables and a red pepper coulis

Dessert Noël

Christmas brunch buffet

December 26, 2022

Sweet

Liège waffles with Hague hops, pouring syrup, vanilla curd and blueberries • fritters filled with marmalade • chocolate muffins
• forest fruit muffins • pastel de nata • strawberry chocolate •
Dutch Christmas bread • Danish pastry

Various bread types

A.o. brioche, pistolet, sourdough, diamond buns • soups • pomodori
soup with basil cream • pumpkin soup with cumin and ginger

Savoury

Various savory quiches • wrap filled with carpaccio pesto pine nuts
and Grana Padano • wrap filled with smoked salmon and cream
cheese • egg truffle salad • old Dutch hussar salad • waldorf salad
• fish salad with various garnishes • various types of candy fruit with
delicious fresh dips

Warm items

Vol au vent veal ragout in pasty dish • Boeuf bourgingon
• hot lightning • ratatouille of various winter vegetables including
Brussels sprouts, pumpkin, carrot, onion, parsnip and celeriac •
vegetarian lasagna • grilled sea bass