

Brunch

Donderdag 25 december en vrijdag 26 december 2025

Thursday December 25 and Friday December 26, 2025

Brood station | Bread station

Roomboter | tapenade | aioli | oliën | diverse dips
Butter | tapenade | aioli | oils | various dips

€ 85,00
p.p.

Koude gerechten | Cold dishes

Grav lax, rode biet | carpaccio, truffel, rucola, pijnboompit |
knolselderij carpaccio, sinaasappel dressing, mizuna, pistache | gamba cocktail
*Gravlax, beetroot | carpaccio, truffle, rocket, pine nuts |
celeriac carpaccio, orange dressing, mizuna, pistachio | prawn cocktail*

Salades | Salads

Caesar salad | waldorf salade | makreel salade, aardappel, biet
Caesar salad | waldorf salad | mackerel salad, potato, beetroot

Soep | Soup

Tomaat consommé | pastinaakroomsoep
Tomato consommé | parsnip cream soup

Warme gerechten | Hot dishes

Ragout kip (vegetarisch) | schorseneer in roomsaus | rumpsteak, rode wijn jus
| aardappel gratin | egg station | haricot verts | ravioli | tomaat beurre blanc |
geroosterde groente | zeebaars, honing mosterd saus |
crepinette, paddenstoelensaus
*Chicken Ragout (vegetarian) | salsify in cream sauce | rump steak, red wine jus |
potato gratin | egg station | green beans | ravioli | tomato beurre blanc | roasted
vegetables | sea bass, honey mustard sauce | crepinette, mushroom sauce*

Zoet | Sweet

Passievrucht longuer | chocolademousse | amarene kersen | kerststol |
profiterols | petit four | crêpes suzette station | Danish pastry
*Passion fruit longuer | chocolate mousse | amarene cherries | Christmas loaf |
profiteroles | petit four | crêpes suzette station | Danish pastry*

Inclusief
non-alcoholische
dranken

Including
non-alcoholic
drinks