

Kerstdiner / Christmas dinner

Donderdag 25 december 2025

Thursday December 25, 2025

6-GANGENDINER | 6-COURSE DINNER

€ 77,50
p.p.

Amuse

Gebraden tonijn | yuzu gel | avocadocrème | nori chips
Roasted tuna | yuzu gel | avocado cream | nori chips

Voorgerecht | Starter

Tartaar van hert | zwarte truffel | Parmezaankrokant | PX Gel | radijs
Deer tartare | black truffle | Parmesan crisp | PX Gel | radish

Voorgerecht | Starter

Sashimi van zalm | krokante andijvie | doperwtten crème | zeewier velouté
Salmon sashimi | crispy endive | cream of peas | seaweed velouté

Tussengerecht | Intermediate dish

Kabeljauw | sepiacrumble | gele biet | peterselie olie | champagne beurre blanc
Cod | sepia crumble | yellow beet | parsley oil | champagne beurre blanc

Tussengerecht | Intermediate dish

Zwaardvis | gekarameliseerde knoflook | lamsoor | sinaasappel bouillon
Swordfish | caramelized garlic | sea aster | orange bouillon

Hoofdgerecht | Main course

Eend | jus van framboos | crème van rode peen | mizuna
Duck | raspberry jus | red carrot cream | mizuna

Dessert | Dessert

Crème brûlée van port | kastanje gel | duindoornbessaus | roodfruit tuile
Port crème brûlée | chestnut gel | sea buckthorn sauce | red fruit tuile

Inclusief
Amuse & glas bubbels
bij ontvangst

Including
Amuse & sparkling
wine upon arrival

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