

CHRISTMAS MENU

DECEMBER 24 | 25 | 26, 2022

MENU 1

BBQ CARROT
BARGAMOT AND KIMCHI
(18,- EURO)

COD FROM ICELAND
LOTUS ROOT AND CHARD
(26,- EURO)

FILLET OF CHAROLAIS BEEF
CELERIAC, SALT LEMON AND HERB MUSHROOMS
(32,- EURO)

DESSERT FROM THE DWARF ORANGE
SPECULOOS AND IVOIRE CHOCOLATE
NUT BUTTER ICE CREAM
(12,- EURO)

3 COURSES - EUR 59 PER PERSON
4 COURSES - EUR 79 PER PERSON

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MENU 2

BALFEGO TUNA WITH SPICE CRUST
DASHI AND LEMON CREAM
(22,- EURO)

RAVIOLI OF PORCINI MUSHROOMS AND RICOTTA, HOMEMADE
PERIGRORD TRUFFLE AND BEURRE BLANC
(19,- EURO)

BREAST OF CHALLANS DUCK
RUTABAGA AND TERIYAKI JUS
(32,- EURO)

DESSERT FROM THE DWARF ORANGE
SPECULOOS AND IVOIRE CHOCOLATE
NUT BUTTER ICE CREAM
(12,- EURO)

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4 COURSES - EUR 79 PER PERSON