

## **KERSTMENU | CHRISTMAS MENU**

### **LANGOUSTINE**

**GEPLETTE LANGOUSTINE | PERLE IMPERIAL KAVIAAR | CRÈME FRAÎCHE | CITRUS**

LANGOUSTINE CARPACCIO | PERLE IMPERIAL CAVIAR | CRÈME FRAÎCHE | CITRUS

### **\* COQUILLE**

**GEBAKKEN COQUILLE | AARDAPPEL | PREI | KOOLRABI**

FRIED SCALLOPS | POTATO | LEEK | KOHLRABI

### **TARBOT**

**GEGRILDE TARBOT | TOPINAMBOER | SPINAZIE | TRUFFEL**

GRILLED FILLET OF TURBOT | JERUSALEM ARTICHOKE | SPINACH | TRUFFLE

### **\* ZWEZERIK**

**GEGLACEERDE ZWEZERIK | HOORN DES OVERVLOEDS | ARTISJOK | KNOFLOOK**

GLASSED SWEETBREADS OF VEAL | BLACK TRUMPETS | GARLIC

### **REERUGFILET**

**GEBAKKEN REERUGFILET | PASTINAAK | SINAASAPPEL | STOOFPPEER**

SADDLE OF VENISON | PARSNIP | ORANGE | STEW OF PEAR

### **VIJG**

**VIJG | CHOCOLADE | LAURIER IJS**

FIGS | CHOCOLATE | LAUREL ICE-CREAM

**4 GANGEN | 4 COURSE LUNCH MENU € 89,50**

**\*6 GANGEN | 6 COURSE DINER MENU € 125,00**

**WIJNARRANGEMENT | WINE PAIRING 4 €50,00**

**WIJNARRANGEMENT | WINE PAIRING 6 €75,00**