



CHRISTMAS MENU 2018

24/25/26 December

starter

- Dutch shrimp cocktail with grapefruit wedges and toast
- Sirloin carpaccio with Manchego cheese and truffle dressing
- French toast with pan-fried duckliver, apple and a Calvados pear sirup
- “Salad Belhamel”
- Salad with grilled avocado, soy beans, beetroot and antiboise (VEGETARISCH)

soup

- Bound oxtail soup with croutons
- Bisque d’homard

second course

- Homemade ravioli stuffed with mozzarella, basil and a paprika tomato sauce (VEGETARIAN)
- Prawn and scallop in a puff pastry shell, with a chive-shrimp beurre blanc

main course

- Pan fried gnocchi with shiitakes and grilled eggplant and a grilled crouton with trompettes de la mort butter (VEGETARIAN)
- Pan fried turbot fillet with vongole, spinach and a mussel white wine-cream sauce
- Roasted rack of Scottish venison calf with red cabbage, stewed pear and cranberries sauce
- ‘Tournedos Rossini’
- Dutch “MRIJ” beef tenderloin with sautéed duck liver, winter truffle, potato rösti and salsify

cheese/dessert

- Selection of Dutch cheeses
- Petit grand dessert

3-course menu 49.50
4-course menu 59.50
5-course menu 68.50
6-course menu 76.50