



## CHRISTMAS MENU 2017

24/25/26 December

### **starter**

Prawns and scallop in a puff pastry shell, with a chive-shrimp beurre blanc

Ecsalope of grilled langouste tail with thinly sliced iberico ham, deep-fried Roseval potato matchsticks and a mild aioli

Sirloin carpaccio with Manchego cheese and truffle dressing

Terrine of duck liver with vanilla, fresh truffle, Sauternes and a confit of green grapes

### **soup**

Bound oxtail soup with croutons

Bisque d'homard

### **second course**

Homemade ravioli stuffed with mozzarella, basil and a paprika tomato sauce (VEGETARIAN)

Pickled wild Norwegian salmon with horseradish-crème fraiche and a fennel salad

### **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 tartufo di mare, spinach and a 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, 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