

# Christmas dinner



25 & 26 DECEMBER 2022

*Arrive from 18:00 with an amuse-bouche and lounge, at 19:00 we start the dinner*

## STARTER

Tuna cannelloni with sweetbreads  
with quail egg, crispy red onion, antiboise, olive crumbs and yoghurt lacquer

## FIRST IN-BETWEEN COURSE

Pumpkin soup with roasted scallop and lacquered pork belly  
with spinach, crispy pata negra, sesame seeds and hoisin sauce

## SECOND IN-BETWEEN COURSE

Pulled bbq beef with potato foam  
with soy beans, grilled porto bello, potato crunch and sauce of cèpes

## MAIN COURSE

Confit pheasant with 'hete bliksem'  
with sauerkraut, fried Brussels sprouts, stewed pear, rilette of the leg and poultry gravy

## DESSERT

Chocolate bombe with walnut mousse  
date and kumquat chutney with vanilla ice cream,  
walnut tuile, curd and brownie crumb

**€ 69,50 per person**

Drinks not included

RESERVATIONS VIA 0299 371766