

Christmas dinner



25 & 26 DECEMBER 2023

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

STARTER

Westerross salmon cocktail
with gin and tonic, watermelon, a Christmas bulb and cream of lovage

FIRST IN-BETWEEN COURSE

Bombe of quail and morels
with sauerkraut, little gem, crispy bacon & juniper foam

SECOND IN-BETWEEN COURSE

Rendang of veal cheek
with coconut foam, bok choy and a prawn torpedo

SPOOM

Elements of stewed pear with Champagne

MAIN COURSE

Beef Wellington
with bordelaise sauce, red cabbage, caramelized apple and potato mousseline

DESSERT

Chocolate truffle cake
with orange sorbet, citrus gel and cardamom crispy

€ 85,- per person

Drinks not included | Wine pairing € 35,-

*The number of people can be changed up to 48 hours in advance.
If there are any cancellations after that, the original price will be charged.*

RESERVATIONS VIA 0299 371766