

Christmas dinner



DECEMBER 24, 25 & 26 2025

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

STARTER

Tuna bombe with avocado cream
wakame, citrus and black prawn cracker

FIRST IN-BETWEEN COURSE

Roulade of free-range chicken with morels
with confit sauerkraut, pumpkin elements and crispy bacon

SECOND IN-BETWEEN COURSE

Sea bass fillet with smoked eel croquette
with watercress coulis and beetroot with apple

SPOON

Gin and tonic granita with cucumber
with mint, pink pepper, and yogurt-lime foam

MAIN COURSE

Tournedos Rossini with duck liver foam
with truffle duxelles, red cabbage, celeriac, and Madeira sauce

DESSERT

Winter garden of chocolate truffle with blackberry compote
and chestnuts, curd and pistachio ice cream

€ 89,50 per person

Drinks not included | Wine pairing € 39,50

*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.
Unfortunately, we cannot serve our Christmas dinner in a vegan style.*

RESERVATIONS VIA [INFO@DAMHOTEL.NL](mailto:info@damhotel.nl)