

# 3- or 4-course menu

2nd Christmas Day

## appetizers

Smoked duck with sugar bread

Pâté | Pickled red onion | Gel of Limburg syrup  
OR

Three times salmon

Salmon mousse | Salmon cooked in beet and lime | Salmon pâté | Wakame | Sesame  
OR

Structured mushrooms

Fried & grilled | Mousse | Cream of shiitake | Brioche | Parsley cream

## soups

Oxtail broth with Madeira

Finely chopped vegetables | oxtail | chives  
OR

Chicory soup

Caramelized apple | Garden herbs

## main courses

Wild boar tenderloin

Cranberry gravy | Red cabbage stew | Chicory | Forest mushrooms  
OR

Sea bass

Riesling butter sauce | Spinach risotto | Sousvide cooked leeks  
OR

Pumpkin Ravioli

Parmesan sauce | Baked tomatoes | Sweet and sour fennel | Arugula

## desserts

Parfait of Aachener printing

Mulled wine gummi bear | Chocolate mousse | Gel of cherries  
OR

Fine selection of 4 cheeses

Nut bread | Apple compote | Walnuts  
OR

Coffee or tea with chocolates

**3-course dinner: €47,50 p.p.**

**4-course dinner: €53,00 p.p.**