

# 3- or 4-course menu

Holy evening

## appetizers

Roast beef of veal with a "Christmas" spice crust

Celeriac | Beets | Brioche

OR

Cocktail of smoked mackerel

Fresh mango dressing | Grilled mango | Cucumber | Dill

OR

Tomato and date tartar

Espuma of tomato | Sushi rice

## soups

Creamy leek soup

Crayfish tails | Crème fraiche

OR

Pumpkin Soup

Butternut squash | Sweet and sour squash | Apple | Crème fraiche

## main courses

Baked venison steak

Red wine star anise gravy | salsify | Brussels sprouts | parsnip Jerusalem artichoke gratin

OR

Baked Halibut

Prosecco butter sauce | Young carrots | Parsnip cream | Parsnip Jerusalem artichoke gratin

OR

Gently cooked and stuffed red onion

Bulgur | Feta | Walnuts | Parsnip Jerusalem artichoke gratin

## desserts

Parfait of Belgian Speculoos

Gel of forest fruits | Coco crumble | Mousse of white chocolate and liqueur 43 'orochata'

OR

Fine selection of 4 cheeses

Nut bread | Apple compote | Walnuts

OR

Coffee or tea with chocolates

**3-course dinner: €49,50 p.p.**

**4-course dinner: €55,00 p.p.**