



CHRISTMAS EVE

3- or 4-course choicemenu

STARTERS

Roast veal with a “Christmas” spice crust | celeriac | beets | brioche

Smoked mackerel cocktail | fresh mango dressing | grilled mango | cucumber | dill

Vegan tartare of tomato and dates | tomato espuma | sushi rice

SOUPS

Creamy leek soup | crayfish tails | crème fraîche

Pumpkin soup | butternut pumpkin | sweet-and-sour pumpkin | apple | crème fraîche

MAIN COURSES

Roasted duck breast | red wine-star anise sauce | salsify | Brussels sprouts | parsnip-sunchoke gratin

Pan-seared halibut | prosecco butter sauce | baby carrots | parsnip purée | parsnip-sunchoke gratin

Slow-cooked and stuffed red onion | bulgur | feta | walnuts | parsnip-sunchoke gratin

DESSERTS

Belgian speculaas parfait | forest fruit gel | coconut crumble | white chocolate mousse

Fine selection of four cheeses | nut bread | apple compote | walnuts

Coffee or tea with chocolates

