



CHRISTMAS DAY

Christmas Brunch

SOUPS

- Pumpkin soup (served at the table)

STARTERS

- Beef carpaccio with truffle mayonnaise
- Duck rillettes with red onion compote
- Game pâté with lingonberries
- Smoked mackerel with dill sauce
- Val-Dieu salad with walnuts and fig compote
- Pasta salad with pesto and cherry tomatoes

MAIN COURSES

- Game goulash
- Tender chicken thigh pieces in Rolduc beer sauce
- Salmon fillet with white wine sauce
- Sea bass fillet with saffron sauce
- Risotto with forest mushrooms

GARNISHES

- Potato croquettes and creamy mashed potatoes
- Green peas, yellow carrots, mushrooms, and cauliflower

DESSERTS

- Omelette Sibérienne
- Homemade ice cream cake with meringue

