

NEW YEAR'S EVE Diner Dasant

STARTERS

- Venison roast beef | celeriac | mushrooms
- House-smoked salmon | dill cream | cucumber
- Beetroot carpaccio | curry cream | young lamb's lettuce

SALADS

- Penne pasta salad | pesto | cucumber
- Limburg beef salad | egg | chives
- Tuna salad | fresh apple | tomato

SOUPS

- Oxtail broth | finely chopped vegetables | free-range chicken | Madeira
- Forest mushroom soup | spring onion

GARNISHES

- Potato gratin, baby potatoes with parsley, and fresh fries
- Zucchini, green beans, carrots, bell pepper, and beets

MAIN COURSES

- Grandma's stew of tender beef chuck
- Tender chicken thigh pieces in curry sauce
- Salmon fillet with Hollandaise sauce
- Pork tenderloin with stroganoff sauce
- · Gnocchi with truffle cream sauce

DESSERTS

- Dutch doughnuts (Oliebollen)
- Selection of four European cheeses | syrup | grapes | nuts | bread
- Assorted bavarois
- Mini crème brûlée
- · Milk and white chocolate mousse
- Chocolate fountain | fresh fruit | wafers | marshmallows

