

# Kerstdiner / Christmas dinner

Woensdag 25 december en donderdag 26 december 2024

Wednesday December 25 and Thursday December 26, 2024

€55,-  
p.p.

## DINER | DINNER

### Voorgerecht | Starter

Vitello van kalf | oregano crème |  
gebrande sjalot | Balsamico kaviaar  
*Vitello of veal | oregano cream |  
charred shallot | Balsamic caviar*

### Tussengerecht | Intermediate dish

Zeeduivel | zwarte rijst |  
lychee & avocado | beurre blanc  
*Monkfish | black rice |  
lychee & avocado | beurre blanc*

### Hoofdgerecht | Main course

Kwartel | crème van gele peen |  
mizuna | jus van framboos  
*Quail | yellow carrot cream |  
mizuna | raspberry sauce*

### Nagerecht | Dessert

Crème brûlée van port | kastanje gel |  
saus van kers | roodfruit tuille  
*Crème brûlée of port | chestnut gel |  
cherry sauce | red fruit tuille*

## VEGETARISCH | VEGETARIAN

### Voorgerecht | Starter

Bientartaar | burratini | pistache |  
sinaasappel dressing  
*Beet tartare | burratini | pistachio |  
orange dressing*

### Tussengerecht | Intermediate dish

Gerookte spitskool | crème van  
hete bliksem | truffle crumble |  
miso dressing  
*Smoked pointed cabbage | cream of  
"hete bliksem" | truffle crumble |  
miso dressing*

### Hoofdgerecht | Main course

Risotto met Cèpes | Parmezaan |  
veldsla | walnoot  
*Risotto with Cèpes | Parmesan |  
lamb's lettuce | walnut*

### Nagerecht | Dessert

Crème brûlée van port | kastanje gel |  
saus van kers | roodfruit tuille  
*Crème brûlée of port | chestnut gel |  
cherry sauce | red fruit tuille*



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Scan QR code and reserve

# High tea

**Woensdag 25 december en donderdag 26 december 2024**  
Wednesday December 25 and Thursday December 26, 2024

**Inclusief een glas Rubinat Cava |**

Including a glass off Rubinat Cava

**Amuse**

Blini | gambatartaar | rozemarijn crème |  
krokantje van rozemarijn

*Blini | prawn tartare | rosemary cream |  
rosemary crisp*

**Soep | Soup**

Ossenstaart consommé | ravioli ossenstaart | kaviaar van cranberry  
*Oxtail consommé | Oxtail ravioli | cranberry caviar*

**Sandwiches**

Tomatenchutney | pistache | komkommer  
*Tomato chutney | pistachio | cucumber*

Crème van eidooier | haringkuit  
*Crème of egg yolk | herring roe*

Gerookte entrecôte | demi glace crème  
*Smoked entrecôte | demi-glace cream*

**Zoetigheden | Sweet treats**

Madeleine gedoopt in frambozen en pistache chocolade  
*Madeleine dipped in raspberry and pistachio chocolate*

Boterkoek | *Butter cake*

Arretjescake | *"Arretjes" cake*

Eclair gevuld met aardbei en botercrème  
*Éclair filled with strawberry and butter cream*

Macarons | *Macarons*

Marshmallow van Granny Smith appel en port  
*Marshmallow of Granny Smith apple and port*

€42,50  
p.p.