



MENU CHRISTMAS

Nafl. 135,- per person

AMUSE

STARTER

BEEF TENDERLOIN CARPACCIO

Parmesan cheese, truffle mayonnaise, pine nuts, arugula

OR

CARIBBEAN MARINATED SHRIMPS

Mango, watermelon, cassave chips

OR

CELERIAC CARPACCIO

Dutch blue cheese, portobello, hazelnuts

MAIN COURSE

BEEF TENDERLOIN

Béarnaise sauce, duchess potatoes, green vegetables, crispy onion

OR

SALMON AND SEA BASS EN CROÛTE

Duo of fish and spinach in puff pastry, roasted tomato, leek, Pernod sauce

OR

PUMPKIN RISOTTO

Mascarpone cheese, chestnuts, pomegranate, sage

DESSERT

GRAND DESSERT

Various dessert specialties to share