



Christmas Menu

Available on 24, 25, 26 December 2024

Amuse

Chestnut foam, nougat cream, calamansi

Appetizer

Beef carpaccio with sun-dried tomatoes, truffle mayonnaise, crispy shallot, rocket, parmesan cheese, pine nuts

€16,40

Smoked duck breast, sage, caramelized pistachio, brioche, plum chutney, cognac

€16,40

Tartelette smoked mackerel, crème fraîche, apple, pea cream, lime gel, samphire

€14,40

Vegan cheese mousse, beetroot gel, pear, almond, chervil, crispy rice

€13,40

Main courses

Venison blade, potato rosemary mousseline, king bolete, parsnip, carrot, grand veneur sauce (gravy with redcurrant compote)

€28,50

Cod roll, pumpkin mousseline, potato wedges, coconut truffle sauce, tobiko

€28,50

Glazed eggplant, miso, soy, orange, pumpkin mousseline, crispy quinoa

€22,40

Hamburger (also available vegetarian)**

€20,40

Desserts

Pumpkin cheesecake, ginger, cinnamon, cranberry

€9,40

Pistachio tiramisu, white chocolate, passion fruit, champagne sorbet

€9,40

International cheese platter, croquette bread, fig compote

€13,90

Vegan raspberry trifle, champagne sorbet

€10,90

3-course menu €43,50

**3-course menu with hamburger as main course €40,50

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HOTELS &
RESORTS