



NOVEMBER

CHRISTMAS

MENU

FESTIVE MENU

STARTER

Seasonal vegetable salad with duck ham
and red fruit vinaigrette

MAIN FISH

Cod with candied leek and creamy vichyssoise

MAIN MEAT

Dutch wild chicken roulade with dried fruits, foie gras,
pickles, reduction of its juices with vermouth

DESSERT

Still life apple textures

4 course menu 75€

3 course menu 60€

Please inform our staff about any dietary requirements and/or allergies.
All prices are stated in euros and include VAT.



OMBER

NEW YEAR'S
EVE

MENU





NEW YEAR'S EVE DINING EXPERIENCE

The Zeeland Oyster Collection:

Plain oyster

Oyster with Dutch pickles

Butter sauce oyster with hibiscus leaf

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Lobster bisque with trout caviar and gold leaf

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Turbot with Champagne beurre blanc
and sweet candied beetroot

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Wagyu sirloin with demiglace and pumpkin cream

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Shades of cacao, chocolate textures and ice cream

Price 109€

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