



## **Menu December 2024 - January 2025**

1.

€46 (without soup €38)

Crepes with Butternut, Goat Cheese and Red Onion Jam

Mussels from Zeeland in Colorful Broth with Cardamom

Duck fillet, Chartreuse sauce, Oven-apples and Celeriac

Gratin

Maraschino Sorbet with Citrus Salad

2.

€63 (without soup €53)

½ Lobster in the oven with Kari Gosse

Oyster Cream Soup with White Wine

Venison Fillet with Forestière Sauce \*

Dessert Plate with Elderflower Sorbet, Crème Brulée and

Oatmeal Cake

3.

€51 (without soup €44)

Homemade Paté with Wild Boar and Foie Gras \*

Green Herb Cream Soup with Stilton-Quenelles

Brill Fillet with Oyster Sauce

Classic Christmas Bûche



4.

€50 (without soup €43)

Lobster Bûche with Zucchini

Consommé Célestine

Monkfish fillet with Green Herbs and Ratte potatoes

Warm Waffles with Mascarpone and Pear Compote

5.

€45 (without soup €40)

Seafood Pastries

Fennel Soup with Tarragon

Guinea Fowl Fillet with Glazed Turnips and Cranberries

Panna Cotta with Baked Apple and Calvados Caramel

6.

€51 (without soup €44)

Ravioli with Forest Mushrooms

Parsnip Soup with smoked Duck

Hare Fillet Harlequin with Winter Garnish \*

Champagne Sorbet with Winter Fruit Compote

\* the game season runs until approximately January 10