



## 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)

Slow cooked Cod Fillet with Coriander

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