



CHRISTMAS MENU

AMUSES & CHAMPAGNE

Goat cheese truffle

Bruges cheese croquette

Salmon tartare

Blini with avocado and gray shrimps

Steak tartare toast with wasabi

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Glass Champagne Autréau Premier Cru

STARTER

*Carpaccio of scallops with passion fruit vinaigrette
and North Sea shrimps*

SOUP

Parmentier cream soup with crispy leeks

MAIN COURSE

*Venison fillet with Bordelaise sauce, gratin
dauphinois potatoes, and seasonal vegetables*

DESSERT

*Panna cotta with stewed pear in white wine and
winter herbs, white chocolate mousse, and homemade
speculoos*

Petit Fours & Coffee or Tea

€119 / PP
Drinks
excluded

Please let us know if you have
any dietary restrictions or
vegetarian requirements.

