



CHRISTMAS MENU

AMUSES & CHAMPAGNE

Goat cheese truffles

Bruges cheese croquettes

Salmon tartare

Blinis with avocado and gray shrimps

Steak tartare toast with wasabi

*

Glass Champagne Autréau Premier Cru

STARTER

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

SOUP

Parmentier cream soup with fried 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 Four & Coffee or Tea

€119 / PP
Drinks
excluded

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

