

CHRISTMAS EVE 2026

FESTIVE TASTING MENU

24 December 2026
Vrijdagmarkt 5, Brugge

Dinner begins at 19:00

*Celebrate Christmas Eve
around the table at
Le Bois de Bruges.*

€ 139
PER PERSON

Selected wines, water, soft drinks,
draught beer and coffee included
until dessert is served.

Spirits are not included.

RESERVATIONS
info@leboisdebruges.be
050/33.33.64

*Your reservation is confirmed
upon receipt of payment.*

TRIO OF FESTIVE AMUSE-BOUCHES

SELECTED BY OUR CHEF

Champagne J.M. Gobillard & Fils
Grande Réserve · Premier Cru · Brut
France

YELLOWFIN TUNA TARTARE

Granny Smith · mint · bergamot

2025 · Gorka Izagirre Blanco
Bodega Gorka Izagirre · Basque Country · Spain

BELGIAN SOIL-GROWN CHICORY BROTH

Chicory textures · Holstein beef entrecôte

2025 · Kamptal Riesling
Domaene Gobelsburg · Austria

PHEASANT HEN ROASTED IN BUTTER

Celeriac · parsnip · gingerbread ·
wild chanterelle foam

2024 · Kaiserstuhl Spätburgunder
Weingut Salwey · Baden · Germany

CLASSIC YULE LOG

Amaretto sabayon · fresh fruit

2024 · Jurançon Moelleux 'Ballet d'Octobre'
Domaine Cauhapé · South-West · France

DINNER – STAY – BREAKFAST

Special packages including a room are available.
For more information, contact our sales manager:
dirk@leboisdebruges.be

Please mention any allergies or dietary requirements when booking.