

Holidays menu

24 | 25 | 26 December
31 December | 1 January

Chef's amuse

STARTERS

- ✔ Mushroom medallion
with celeriac & hazelnut crème
- ✔ Red beetroot carpaccio
with goat cheese & basil dressing
- Crayfish salad
with cocktail sauce & avocado
- Pâté of duck & venison
served with herbal salad,
cranberry gel & crostini

MAINS

- Fried scallops
with baby broccoli, polenta, carrot crème
& saffron foam
- Braised blade steak (beef)
with pommes duchesse, jus, red cabbage
& stewed pear
- ✔ Pumpkin risotto
with spinach, mushrooms & crispy celeriac
- ✔ Mini aubergines au gratin
with plant-based mozzarella, couscous
& baba ganoush

SIDES

- ✔ Fries with mayonnaise €5.5
- ✔ Parmesan fries with truffle mayonnaise €6.5
- ✔ Red cabbage with apple sauce €5.5
- ✔ Stewed pears €5.5
- ✔ Salad with red beetroot,
apple & balsamic €5.5

ENTREES

- Langoustine soup
with rouille & croutons
- ✔ Celeriac-truffle soup
- ✔ Winter salad
with red chicory, pumpkin
& red beetroot

DESSERTS

- Lemon cheesecake
raspberry crème, raspberry sorbet
& merengue
- Dark chocolate tarte
with vanilla ice cream &
forest fruit sauce
- Cheese plate
with 4 kinds of cheese, fig bread &
date-ras-el-hanout chutney
- Baklava
with pistachio ice cream &
honey crème

WINEPAIRING

- Matching wines (4 glasses) €24 pp
- Matching wines (4 half glasses) €16 pp

✔ = vegetarian ✔ = vegan

Let us know if you have any special dietary
requirements or allergies that we can accommodate

*Easy eating
& drinking*