

# Holidays menu

4-course dinner €59.50 p.p.



## STARTERS

Crayfish salad 16.5  
with cocktail sauce, avocado & tomberries

Paté en croûte 15.5  
with onion compote, balsamic vinegar &  
brioche toast

Slow-cooked brisket 15.5  
with pumpkin cream, kumquats & gremolata

✓ Vegan paté 12.5  
with truffle, berry compote, red chicory,  
beetroot & crostini

## ENTREES

✓ Pumpkin soup 12.5  
with truffle oil, crème fraîche & croutons

Beef broth 15.5  
with beef cheek & chives

✓ Beetroot salad 11.5  
with burrata, pine nuts & raspberry  
dressing

## MAINS

Venison steak 32.5  
with pommes Anna, celeriac purée, roasted  
Brussels sprouts & Port gravy

Cod 28.5  
baked on the skin, with potato mousseline,  
carrots & Champagne sauce

✓ Tarte tatin 23.5  
with goat's cheese, beetroot variation,  
walnut & balsamic vinegar

✓ Braised pumpkin 23.5  
with oyster mushroom, hazelnuts,  
tomberries & hazelnut oil

## DESSERTS

Eton Mess 9.5  
with red fruit & white chocolate shards

Cheese platter 11.5  
with 4 types of cheese,  
"Kletzenbrood" & date-fig chutney

Forest fruit sorbet 8.5  
with stewed pear & Dutch "Kletskop"

Chocolate cake 9.5  
with crumble & caramel ice cream

## SIDES

✓ French fries with mayonnaise 5.5

✓ Stewed pears 5.5

✓ Green salad 5.5

## WINE PAIRING

Matching wines (4 glasses) 29.5 p.p.

Matching wines (4 half glasses) 19.5 p.p.

✓ = vegetarian

✓ = vegan

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

*Easy eating  
& drinking*

