

Kerstdiner / Christmas dinner

Woensdag 24 december, donderdag 25 december en vrijdag 26 december 2025

Wednesday December 24, Thursday December 25 and Friday December 26, 2025

DINER | DINNER

Amuse

Geraspte krab | mango & kokosnoot |
gemberkaviaar | crostini
*Shredded crab | mango & coconut |
ginger caviar | crostini*

Voorgerecht | Starter

Bietenzalm Gravlax | citroengelei |
inktviskrokant | komkommer
*Beetroot salmon Gravlax | lemon gel |
squid crisp | cucumber*

Tussengerecht | Intermediate dish

Gerookte eendensalade | mandarijn &
sinaasappelpartje | granaatappelsaus |
truffelcrumble
*Smoked duck salad | mandarin &
orange segment | pomegranate
sauce | truffelcrumble*

Hoofdgerecht | Main course

Gestooft lamsvlees | bimi | gratin
dauphinoise | mint saus
*Braised lamb | bimi | gratin
dauphinoise | mint sauce*

Nagerecht | Dessert

Witte chocolade bavaroise | crumble |
frambozen tuile | wild forest compote
*White chocolate bavaroise | crumble |
raspberry tuile | wild forest compote*

VEGETARISCH | VEGETARIAN

Amuse

Geklopte erwten | muntmousse |
crème fraîche
*Whipped peas | mint mousse |
crème fraîche*

Voorgerecht | Starter

Geroosterde paprika's | geitenkaastaart |
yuzuparels | gebakken prei
*Roast peppers | goat's cheese tart |
yuzu pearls | fried leeks*

Tussengerecht | Intermediate dish

Trio van bieten | couscous salade
Trio of beetroot | couscous salad

Hoofdgerecht | Main course

Champignons | kastanje Wellington |
spinazieroomsaus | gebakken
babyworteltjes
*Mushroom | chestnut Wellington |
spinach cream sauce | sauteed baby
carrots*

Nagerecht | Dessert

Witte chocolade bavaroise | crumble |
frambozen tuile | wild forest compote
*White chocolate bavaroise | crumble |
raspberry tuile | wild forest compote*

€65,-
p.p.

Supplement 5-gangen (kaasplateau) | €10,-
Supplement 5-course (cheese platter)