

Christmas menu

STARTERS / VORSPEISEN

Tomato Soup / Tomatensuppe

Tomato | cream | spring onion | crostini | basil

Tomate | Sahne | Frühlingszwiebel | Crostini | Basilikum

Lobster Bisque / Hummerbisque

Lobster | cognac | shrimp | cream | fresh herbs

Hummer | Cognac | Garnelen | Sahne | frische Kräuter

Dry-Aged Beetroot / Dry-Aged Rote Bete

Dry-aged beetroot | horseradish cream | feta | walnuts | crispy onion

Dry-Aged-Rote Bete | Meerrettichcreme | Feta | Walnüsse | Röstzwiebeln

Luxury Seafood Trio / Edles Fischtrio

Smoked eel | smoked salmon | Dutch shrimp | fresh salad | herring roe

Geräucherter Aal | Räucherlachs | holländische Garnelen | frischer Salat | Heringsrogen

Beef Carpaccio / Rinder-Carpaccio

Truffle mayonnaise | mizuna | Parmigiano Reggiano | rocket | pine nuts | sun-dried tomatoes | bacon crumble

Trüffelmayonnaise | Mizuna | Parmigiano Reggiano | Rucola | Pinienkerne | sonnengetrocknete

Tomaten | Speckcrumble

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MAIN COURSE / HAUPTGERICHTE

Truffle Risotto / Trüffelrisotto

Truffle | mushrooms | goat cheese | chestnut | garlic leaves | balsamic

Trüffel | Pilze | Ziegenkäse | Marone | Knoblauchblätter | Balsamico

Cod / Kabeljau

Vichyssoise sauce | Noordwijk tea | potato | mushrooms | baby spinach | samphire | herb oil

Vichyssoisesauce | Noordwijker Tee | Kartoffel | Pilze | Babyspinat | Queller | Kräuteröl

Tournedos

Beef tenderloin | red port wine sauce | potato | green asparagus | vine tomato

Rinderfilet | Portwein-Rotweinsauce | Kartoffel | grüner Spargel | Rispen tomate

Rack of Venison / Hirschrack

Celeriac | hazelnut | forest mushrooms | baby beetroot | cabbage | port sauce

Knollensellerie | Haselnuss | Waldpilze | Mini-Rote Bete | Kohl | Portweinsauce

DESSERTS / NACHTISCHE

Christmas Dessert by Our Pastry Chef Manolis / Weihnachtsdessert von unserem Patissier Manolis

Cheese Board / Käseplatte

European cheeses | kletzen bread | grapes | chutney | luxury nuts | rocket

Europäische Käsesorten | Kletzenbrot | Trauben | Chutney | edle Nüsse | Rucola