

KERSTMENU

amuse

LOBSTER URAMAKI

avocado | shiso | Japanse mayo | wasabi

voorgerecht

CEVICHE VAN OCTOPUS

leche de tigre | bataat
krokante mais | spicy olie

tussengerecht

COQUILLE

pastinaakcrème | shiitake | palingschuim

extra tussengerecht

GEBAKKEN OESTER +5

bloemkoolcrème | haringkaviaar-beurre blanc

hoofdgerecht

TARBOT of BAVETTE

aardappelgratin | doperwten | snijboon
rode portjus

nagerecht

TIRAMISU

witte chocolade-mascarpone | Amarena kersen
of

KAASPLANK +5

3 soorten kaas | vijgen confiture | dadelbrood

CHRISTMAS MENU

amuse

LOBSTER URAMAKI

avocado | shiso | Japanese mayo | wasabi

starter

OCTOPUS CEVICHE

leche de tigre | sweet potato
crispy corn | spicy oil

second course

SCALLOP

parsnip crème | shiitake | eel foam

extra course

FRIED OYSTER +5

cauliflower crème | herring caviar beurre blanc

main

TARBOT or BAVETTE

potato gratin | garden peas
French bean | red port gravy

dessert

TIRAMISU

white chocolate mascarpone | Amarena cherry

or

CHEESE PLATTER +5

3 types of cheese | fig confiture | fig bread