FESTIVE MENU

STEAK TARTARE

Millefeuille | Port syrup

OR

FRESH TUNA

White bean cream | Red onions

OR

BRAISED PEAR

Soft blue cheese sauce | Nut crumble

PATÉ DE CARNARD EN CROÛTE

Quince gel \ Madeira gravy

VENISON STEAK

Winter vegetables | Celeriac cream | Morel game sauce

OR

SEA BREAM

Winter vegetables | Carrot cream | Beurre blanc black garlic sauce

OR

FOREST MUSHROOM RAVIOLI

Parmesan \ Walnuts \ Basil oil

DESSERT REVUE

OR

CHEESE PLATTER

3 different cheeses | Fig compote (+€5,-)

3-COURSES | €47,50,-

4-COURSES | €54,50,-

3-COURSE WINE PAIRING | €19,50

4-COURSE WINE PAIRING | €24,50