




Christmas menu 2024


Amuse of Oyster with Soy-Ginger Dressing

or

Amuse of Cucumber and Avocado Tartare 


Tuna Tataki with Radicchio and Citrus Salad

or

Roasted Beet Root with Herb Salad and Goat Cheese 


Wild Broth with a Homemade Crouton, Sesame Seeds, and Aged Cheese

or

Tomato Consommé with a Homemade Crouton, Sesame Seeds, and Aged Cheese 


Scallop with Pea Purée and Crispy Serrano Ham

or

Ravioli with Truffle, Mushrooms and Sage 

Guinea Fowl Suprême with Mousseline, Apple Compote, and Carrots

or

Creamy Polenta with Roasted Red Cabbage, Pomegranate, and Spicy Chervil Sauce 

Cheese Platter with Dutch Cheeses, Apple Syrup, and Kletzen Bread

Stewed Pear Trifle

4-course menu €57 (includes Soup)

Wine pairing + €26
(Aperitif + 4 glasses)

5-course menu €66 (includes Scallop or Ravioli)

Wine pairing + €33
(Aperitif + 5 glasses)

**6-course menu €75 (includes
Scallop or Ravioli and Cheese)**

Wine pairing + €46.5
(Aperitif + 6 glasses)

Of course, the menu can also be made vegan upon request

The final number of guests must be confirmed at least three working days before your arrival. This number will be considered the minimum to be charged on the day of your visit. All reservations are subject to the uniform conditions of Koninklijke Horeca Nederland. Payment must be made on the day of the event via cash, debit card, or credit card.