

New Year's Eve Menu



DINNER | 4 COURSES | €79,00

New Year's Eve



Tartare de Veau

*Veal tenderloin tartare, Pommes Anna,
sweet-and-sour chanterelles and
sherry beurre noisette cream*



Coquille Saint-Jacques

*Oven-roasted scallop, Lardo di Colonnata,
truffle jus and fresh truffle*



Canette Fermière

*Roasted free-range duck, red cabbage, Pommes
Gaufrettes and duck jus with blackberries*



Boule de Noël

*White chocolate Christmas sphere by
local chocolatier De Graaff Chocolaad,
champagne mousse and raspberry*

