

### DINNER | 4 COURSES | €75,00

New Year's Eve

#### Saumon

Slow-cooked salmon loin with cucumber spaghetti and tarragon cream



Cocktail de crevettes Crayfish and Norwegian prawn cocktail, served with sherry foam and crispy shallots



#### **Tournedos**

Black Angus tournedos with roasted butternut, crosne, hazelnut, served with Bordelaise sauce



Christmas pudding Sophia's homemade Christmas pudding



# Christmas Menu\*



#### DINNER | 4 COURSES | €75,00

Christmas Eve & Boxing Day

#### Saumon

Slow-cooked salmon loin with cucumber spaghetti and tarragon cream



Cocktail de crevettes
Crayfish and Norwegian prawn
cocktail, served with sherry foam
and crispy shallots



#### **Tournedos**

Black Angus tournedos with roasted butternut, crosne, hazelnut, served with Bordelaise sauce



Christmas pudding Sophia's homemade Christmas pudding

# Christmas Chenu\*



#### DINNER | 5 COURSES | €95,00 Christmas Day

#### Saumon

Slow-cooked salmon loin with cucumber spaghetti and tarragon cream

## Cocktail de crevettes Crayfish and Norwegian prawn

cocktail, served with sherry foam and crispy shallots

#### Venison

Braised venison with cranberry and lingonberry sauce

#### Tournedos

Black Angus tournedos with roasted butternut, crosne, hazelnut, served with Bordelaise sauce

Christmas pudding Sophia's homemade Christmas pudding

# Christmas Brunch\*

#### **BUFFET**

Christmas Day & Boxing Day

#### **Cold dishes**

Christmas bread and bundt cake
Luxury breads, croissants, brioche and sweet viennoiseries
Selection of toppings including roast beef, veal fricandeau, farmer's
cheese (young & aged), cumin cheese, brie and cream cheese
Classic beef carpaccio, smoked salmon and marinated salmon
Norwegian shrimp salad, Waldorf salad and Caesar salad



#### Hot dishes

Warm ham with honey mustard sauce
Pastry with wild mushroom ragout
Wild mushroom broth
Eggs Benedict
Quiche Lorraine



#### Festive dessert buffet

Various bavarois and longueurs Omelette Sibérienne Warm cherries with ice cream Petit fours, macarons and madeleines Fresh fruit



This brunch menu includes an aperitif, fresh orange juice, various fruit juices, mineral water, coffee and tea.