

Kerstdiner / Christmas dinner

Vrijdag 25 december en zaterdag 26 december 2026

Friday, December 25 and Saturday, December 26, 2026

3-GANGENDINER | 3-COURSE DINNER

€ 44,50
p.p.

Voorgerecht | Starter

Gravlaxzalm | rode biet | mierikswortel | krokante andijvie
Gravlax salmon | beetroot | horseradish | crispy endive

Hoofdgerecht | Main course

Hertenbiefstuk | jus van port | pastinaak | geglaceerde spruitjes
Venison steak | port gravy | parsnips | glazed Brussels sprouts

Dessert | Dessert

Crème brûlée van port | Amarenakers | hazelnootijs
Port crème brûlée | amarena cherry | hazelnut ice cream

4-GANGENDINER | 4-COURSE DINNER

inclusief

Tussengerecht | Intermediate dish

Maishoender | cranberry |
rode wortelcrème | kastanje
*Corn-fed chicken | cranberry |
red carrot purée | chestnut*

€ 52,50
p.p.

5-GANGENDINER | 5-COURSE DINNER

inclusief

Tussengerecht | Intermediate dish

Maishoender | cranberry |
rode wortelcrème | kastanje
*Corn-fed chicken | cranberry |
red carrot purée | chestnut*



Kaasplateau met 3 soorten
winterse kazen | notenbrood |
cranberrymarmelade
*Cheese platter with 3 types of
winter cheese | nut bread |
cranberry marmalade*

€ 59,50
p.p.

Kerstdiner / Christmas dinner

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Friday, December 25 and Saturday, December 26, 2026

Shared dining

€ 44,50
p.p.

Voorgerechten | Starters

Gravlaxzalm | rode biet | mierikswortel | krokante andijvie
Vitello tonato | tonijn | kappertjesappel | zongedroogde tomaat
Trio bietensalade | gefermenteerde knoflook | kropsla | balsamico
Carpaccio | truffelmayonaise | rucola | Parmezaan
Tataki van knolselderij | sesamdressing | boekweit
*Gravlax salmon | beetroot | horseradish | crispy endive
Vitello tonato | tuna | caper apple | sun-dried tomato
Beet trio salad | fermented garlic | butterhead lettuce | balsamic vinegar
Carpaccio | truffle mayonnaise | rocket | Parmesan
Celeriac tataki | sesame dressing | buckwheat*

Hoofdgerechten | Main courses

Maishoender | cranberry | rode wortelcrème | kastanje
Hertenbiefstuk | jus van port | pastinaak | geglaceerde spruitjes
Schelvis | antiboise | spitskool | rijstkrokant
Pastei | paddenstoelenragout | bietencrème | zoetzure rode ui
Ravioli | truffelsaus | Mizuna | walnoot
*Corn-fed chicken | cranberry | red carrot purée | chestnut
Venison steak | port jus | parsnip | glazed Brussels sprouts
Haddock | antiboise | pointed cabbage | crispy rice
Mushroom pie | mushroom ragout | beetroot cream | sweet and sour red onion
Ravioli | truffle sauce | Mizuna | walnut*

Desserts | Desserts

Kaasplateau met 3 soorten winterse kazen | notenbrood | cranberrymarmelade
Crème brûlée van port | Amarenakers | hazelnootijs
Chocolademousse | gezouten karamel | pompoen
*Cheese platter with 3 types of winter cheese | nut bread | cranberry marmalade
Port crème brûlée | amarena cherry | hazelnut ice cream
Chocolate mousse | salted caramel | pumpkin*