



Christmas Menu, December 2020

* Amuse bouche: choice of the chef*

Starter:

Heavenly mousse de foie gras, pain d'épices and caramelized onions

(Pain d'épices = homemade French spiced bread, a classic accompaniment to foie gras)

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Main:

Tender duck roulade with orange sauce, parsnip confit, Yorkshire pudding and
roasted cauliflower puree

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Cheese plate (optional) €12 p.p.

A carefully selected variety of outstanding Dutch cheese

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Dessert:

Decadent chocolate & blackberry roulade

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Price per person: €85