



CHRISTMAS MENU 2025

6 courses

HAMACHI CURED IN COFFEE

SHISO TEMPURA, SMOKED OYSTER VINAIGRETTE

BRAISED LEEK

CODIUM HOLLANDAISE, SALMON ROE

CLEAR MUSTARD BROTH

PARMESAN FOAM

TURKEY ROULADE

CARAMELISED CHICORY, POMME DAUPHINE, FRESH WINTER TRUFFLE, GARLIC-LEMON JUS

SCROPPINO GRAPEFRUIT

or

PISTACHIO AFFOCATO

or

CHEESE SELECTION FROM DE KAASKAMER

CHURROS

CHOCOLATE & COFFEE SAUCE