



CHRISTMAS MENU 2025

6 courses

HAMACHI CURED IN COFFEE

SHISO TEMPURA, SMOKED OYSTER VINAIGRETTE, PLANCTON MARINO

BRAISED LEEK

CODIUM HOLLANDAISE, SALMON EGGS

CLEAR MUSTARD BROTH

PARMESAN FOAM

TURKEY ROULADE

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

GRAPEFRUIT SCROPPINO

or

PISTACHIO AFFOCATO

or

CHEESE SELECTION FROM DE KAASKAMER

CHURROS

CHOCOLATE & COFFEE SAUCE