

Kerstmenu



3 gangen 59,95
4 gangen* 69,95

AMUSE

Du chef

VOORGERECHT

Tonijntartaar

tsuyuvinaigrette | avocado | sesam

*TUSSENGERECHT

Coquilles

topinamboer | eekhoorntjesbrood | enoki

HOOFDGERECHT

Vangst van de dag

of

Eendenborstfilet

pastinaakcrème | rode biet | truffeljus

NAGERECHT

Chef's chocolate dessert

diverse bereidingen van chocolade

— WINE BAR —
**LEMON
GRASS**



Christmas menu



3 courses 59,95

4 courses* 69,95

AMUSE

Du chef

STARTER

Tuna tartare

tsuyu vinaigrette | avocado | sesame

*INTERMEDIATE COURSE

Scallops

jerusalem artichoke | porcini | enoki mushroom

MAIN COURSES

Catch of the day

or

Duckbreast fillet

parsnip crème | red beetroot | truffle gravy

DESSERT

Chefs chocolate dessert

various chocolate preparations

— WINE BAR —

LEMON
GRASS