



Christmas Eve

STARTERS

Dutch roe pâté with cranberries
Wine: Santa Alvara Merlot reserva

Blini with homemade gravad lax, sour cream and wasabi (as vegetarian dish)
Wine: Santa Alvara Chardonnay reserva

North Sea bisque with cognac and cream
Wine: Tres Ciguenas Verdejo

IN BETWEEN

Pork cheek with apples and cider
Wine: Boschendal 1685 Chardonnay Pinot Noir

Mille feuille with chanterelles, chives and sour cream
Wine: Masi Pinot Grigio / Finca Constancia Parcel 52 Verdejo

Celeriac soup with truffle and vegetable chips

MAIN COURSES

Venison with Brussels sprouts, stewed pear, mashed potatoes and cranberry sauce
Wine: Norton Malbec Reserva

Cod and papillot with various vegetables
Wine: Beronia Verdejo

Roasted aubergines with tahini, roasted almonds and pomegranate seeds
Wine: Beronia Verdejo

DESSERTS

Petit-grand dessert
Wijn: Boschendal Vin d'Or

Pumpkin, whiskey, apple and cinnamon tart with vanilla ice cream and salted caramel sauce
Wijn: Boschendal Vin d'Or

CHEESE BOARD

Foreign cheese platter with various Italian and French cheeses, nuts, grapes, fig bread, apple syrup and crackers
Wine: D. by Dourum Tawny Port



Christmas

STARTERS

Iberico Pata Negra with Christmas melon

Wine: Santa Alvara Chardonnay reserva

Poké bowl with tuna and avocado

Wine: Santa Alvara Chardonnay reserva

Various roasted roots and tubers with DOP reserva balsamico

Wine: Tres Ciguenas Verdejo

IN BETWEEN

Fried scallops with lemongrass beurre-blanc and cauliflower puree

Wine: Boschendal 1685 Sauvignon Blanc Grande Cuvée

Smoked duck breast with orange, tarragon and fennel salad

Wine: Boschendal Rose Garden

Red lentil soup with gingerbread spices, full-fat yogurt, coriander and chili pepper

MAIN COURSES

Turkey breast with various Christmas garnishes

Wine: Boschendal 1685 Shiraz

Sea bass with wild mushrooms and truffle gravy

Wine: Esterhazy Vom Stein Grüner Veltliner

Whole roasted cauliflower, au gratin with mozzarella and fresh oregano, parsnip puree, chanterelles and roasted almonds

Wine: Paul Jaboulet Aîné Viognier

DESSERTS

Pear poached in mulled wine with stroopwafels and vanilla ice cream

Wine: Boschendal Vin d'Or

Dark chocolate mousse with white chocolate ice cream, raspberry coulis and a macaron

Wine: Boschendal Vin d'Or

CHEESE BOARD

Dutch cheese platter with various organic cheeses, nuts, grapes, fig bread, apple syrup and crackers

Wine: D. by Dourum Tawny Port



Boxing Day

STARTERS

Dutch roe pâté with cranberries
Wine: Santa Alvara Merlot reserva

Blini with homemade gravad lax, sour cream and wasabi (vegetarian is possible)
Wine: Santa Alvara Chardonnay reserva

North Sea bisque with cognac and cream
Wine: Tres Ciguenas Verdejo

IN BETWEEN

Pork cheek with apples and cider
Wine: Boschendal 1685 Chardonnay Pinot Noir

Mille feuille with chanterelles, chives and sour cream
Wine: Masi Pinot Grigio / Finca Constancia Parcel 52 Verdejo

Celeriac soup with truffle and vegetable chips

MAIN COURSES

Venison with Brussels sprouts, stewed pear, mashed potatoes and cranberry sauce
Wine: Norton Malbec Reserva

Cod and papillot with various vegetables
Wine: Beronia Verdejo

Roasted aubergines with tahini, roasted almonds and pomegranate seeds
Wine: Beronia Verdejo

DESSERTS

Petit-grand dessert
Wine: Boschendal Vin d'Or

Pumpkin, whiskey, apple and cinnamon tart with vanilla ice cream and salted caramel sauce
Wine: Boschendal Vin d'Or

CHEESE BOARD

Foreign cheese platter with various Italian and French cheeses, nuts, grapes, fig bread, apple syrup and crackers
Wine: D. by Dourum Tawny Port



Christmas

KIDS MENU

CHRISTMAS EVE & BOXING DAY

Starters

Grandmother's chicken soup

Skewers of mozzarella, cherry tomatoes and basil

Main courses

Homemade fish fingers with mashed potatoes and spinach

Spaghetti bolognese

Dessert

Sorbet ice cream with fruit

CHRISTMAS

Starters

Tomato soup with balls and vermicelli

Ham with Christmas melon

Main courses

Chicken fillet wrapped in bacon with broccoli, mashed potatoes and apple sauce

Penne with pesto sauce, Parmesan and roasted tomatoes

Dessert

Cream puffs with vanilla ice cream and chocolate sauce