

CARLTON
BEACH
SCHEVENINGEN
THE HAGUE

Enjoy
to the
fullest

XMAS DINNER
2022

FOUR-COURSE DINNER

by chef Bart Siliakus

AMUSE

Pear poached in white wine with pistachio, cashews and Iberico ham

STARTER

choice of:

Zeeland mussels and scallop in a curry foam with sea vegetables

Roasted venison with umami garnish of shallots and red cabbage

Pastry of forest mushrooms and pumpkin with fennel

MIDDLE COURSE

choice of:

North Sea bisque

Beef broth with burrata ravioli

Pumpkin soup with Ras El Hanout and pumpkin oil and pumpkin seeds

SPOOM

MAIN COURSE

choice of:

Côte de Boeuf with béarnaise

Turbot baked on the bone with beurre noisette

Rendang of yellow beet with white rice and cucumber salad

All dishes are served with charlotte and roseval potatoes, mashed potatoes, haricot verts in bacon, stewed sauerkraut, stewed pears and Brussels sprouts

DESSERT

Dessert buffet with sweets such as chocolate fountain, red velvet cake, fresh fruit, crème brûlée, cheesecake, various cheeses, rye bread, grapes, apple syrup