DINNER

December 25 & 26 – €79,50 December 31 - €89,50 (incl. glass of Champagne and oliebollen)

amuse tasting

oysters
bruschetta
octopus | anchovy | smoked tuna
steak tartare | beet tartare
small soup

starters

turbot grilled on the Josper with Dutch shrimp and apple salsa bbq celeriac in miso jus and marinated radish $oldsymbol{V}$

intermediate course

pastry with wild mushrooms and fresh truffle **V**

main courses

Surf & Turf Black Angus tenderloin and king prawn with wild spinach and lobster jus tarte tatin of caramelised Roscoff onions with goat cheese, hazelnuts, pistachios, and balsamic aceto ${\bf V}$

guilty pleasures buffet

croquembouche (cream puff tower)
stewed pears
fresh ricotta with red fruit and amarettini
chocolate mousse
Basque cheesecake
luxury cheese platter