

FESTIVE MENU - €58

amuse - starter - main - dessert

Goat Cheese

sundried tomato, and rosemary crostini
or

Ciabatta

BBQ leek & Jerusalem Artichoke tartare V

Roasted Squash Salad

walnuts, rucola, Sweet Heat Hot Honey vinaigrette V
or

Burrata

marinated tomatoes, sweet onion

Roasted Duck

root vegetables, gravy, stamppot
or

Santa's Whole Roasted Cauliflower

coconut yoghurt, cranberries, fresh sage V

French Toast

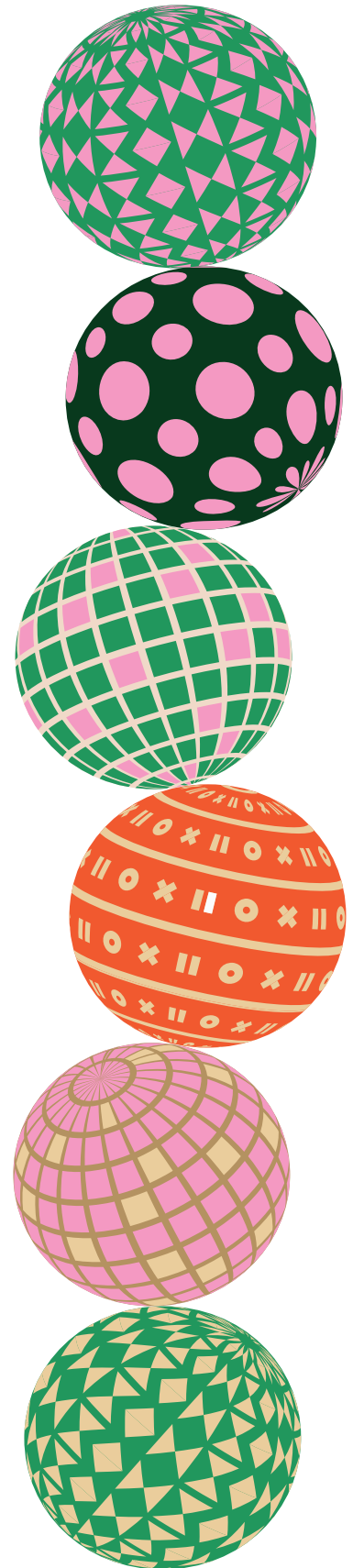
Dutch raisins bread, custard
or

Chocolate Mousse

Grand Marnier, fresh berries, mint (vg available)

Selection of 3 matured local Dutch cheese + 14€

quince, Fort Negen sourdough bread



if you have any allergies please speak to a member of staff