

# Kerstmenu 2022

ZALM ballotine – vichysoisse – nori – dille

AARDPEER gepoft – truffel – gerookte boter

ZEEWOLF bisque – antiboise – safraan

OSSENSTAART dashi – pappadum – sambai – merg

BOSEEND filet – confit – pastinaak – Tomasu soja

APPELTAART 2.0 vanille – cassia kaneel – hazelnoot

**6 gangen 99,5**

**6 gangen met wijnarrangement 156,5**

**6 gangen all-in 175**

Extra gang kazen +20

Kazen ipv dessert +7,5

# Kerstmenu 2022

KNOLSELDERIJ **ballotine – vichysoisse – nori**

AARDPEER **gepoft – truffel – gerookte boter**

AUBERGINE **miso saus – pak soi – antiboise - pinda crumble**

TARTE TATIN **ui – sambai – dashi**

PASTINAAK **geroosterd – gerookt – Tomasu saus**

APPELTAART 2.0 **vanille – cassia kaneel – hazelnoot**

**6 gangen 99,5**

**6 gangen met wijnarrangement 156,5**

**6 gangen all-in 175**

Extra gang kazen +20

Kazen ipv dessert +7,5

# Kerstmenu 2022

SALMON **ballotine** – vichysoisse – nori – dille

JERUSALUM ARTICHOKE **roasted** – truffle – smoked butter

CATFISH **bisque** – antiboise – saffron

OXTAIL **dashi** – pappadum – sambai – marrow

DUCK **fillet** – confit - parsnip – jus

APPLE HAZELNUT **vanilla** – cassia cinnamon – almonds

**6 courses 99,5**

**6 courses with wine 156,5**

**6 courses all-in 175**

Extra course cheese +20

Cheese instead of dessert +7,50

# Kerstmenu 2022

CELERIAC **ballotine – vichysoisse – nori**

JERUSALUM ARTICHOKE **roasted – truffle – smoked butter**

AUBERGINE **miso sauce – pak soi – antiboise - peanut crumble**

TARTE TATIN **onion – sambai – dashi**

PARSNIP **roasted – smoked – hoi sin**

APPLE HAZELNUT **vanilla – cassia cinnamon – almonds**

**6 courses 99,5**

**6 courses with wine 156,5**

**6 courses all-in 175**

Extra course cheese +20

Cheese instead of dessert +7,50