



CHRISTMAS MENU

ENJOY A CAREFREE CHRISTMAS AT HOME

3 course menu € 50 / person

4 course menu € 55 / person

BREAD

Sourdough focaccia with tarragon caper butter

STARTER

Octopus carpaccio with fennel seed allioli and grapefruit segments

Or

Grilled portobello mushroom with pumpkin creme and crispy sage

SOUP

Classic French onion soup with a parmesan tuile + € 5 / person

MAIN

Confit de canard with bay leaf hasselback potato and almond crusted carrots

Or

Celeriac steak with salsa verde, bay leaf hasselback potato and confit garlic asparagus

DESSERT

Sweet buffalo ricotta cream with spiced stewed pear, pistachio crumble and Villa Manodori balsamic drizzle





ADDITIONS

AVAILABLE TO ORDER

BREAD

- 'Kerststol' € 16,75
(Dutch Christmas Bread with 100% almond paste)
- Pain Jeanette Bol €5.25
- Oregano Sea Salt Focaccia €5.25
- Pane Carasau €6.2

DIPS

- Tarragon Caper Butter € 4
- Mackerel Rillette € 6
- Fasuoie batuta € 5.5
(Romanian white bean dip with caramelized onion)
- Feta Biber € 5.5
(Turkish pickled chillies with whipped feta)

CHEESE & CHARCUTERIE

Assorted and beautifully styled board with artisan cheeses, charcuterie, dips, nuts and dried fruits, fresh seasonal fruits, olives and crackers.

- 2-4 people € 50
- 4-6 people € 70
- 6-8 people € 90

OTHER

- Lasagna Bolognese 400g € 12
- Parmigiana di Melanzane 400g € 11.2
- Tiramisu (for two) € 8
- Winter Panna Cotta (for one) € 3.5





WINE LIST

NATURAL WINES BY SEBONSA

SPARKLING

Cremant de pinot - brut nature € 23

Notes of green apple, brioche, and lemon peel, with a beautiful, delicate bubble structure.

WHITE

Silvaner - Citrus, white flowers, fresh and mineral. €23

Grüner Veltliner - Energetic, meadow flowers, apples, hay-like. €23

Vermentuzzo 'light orange' - Tropical fruit and a mineral, clean finish. €25

Poison Ivy - Jacquère 'light orange' - Notes of citrus and white flowers. €30

Ensemble 100% Altesse - Round, aromatic, melon, honey and nutmeg. €28

RED

Blaufränkisch, Dornfelder - Low alcohol, wild red fruit, smoky. €19

Chiaretto Vernaccia Rossa - Spicy, red fruit, floral, medium body. €23

La Glisse Fieldblend - Red fruit, delicate flowers, and a light acidity. €30

Vertige Rouge Gamay - Complex, dark forest fruit with a touch of oak. €33

ORDER INFORMATION:

You can order and pay by scanning the QR code and filling out our order form.

Latest order date 20-12-2024

Pick up date 24-12-2024 before 15.00

No delivery

SCAN CODE:

