

CHRISTMAS EVE DINNER

SUNDAY, DECEMBER 24 STARTING AT 4PM

Three course dinner \$90++ pp

THE MENU

PLEASE SELECT ONE STARTER:

HOME MADE TERRINE DE FOIE GRASS AND DUCK 32.00

Duck - Porto gelée, petit salad deluxe, toasted butter brioche - French toast

TRUFFLED OXTAIL CONSOMMÉ 19.00

Puffed pastries dome, Paris mushrooms, tomato Concassé, celery, Armagnac.

MACCARONI FARCI WITH PUMPKIN AND LOBSTER 28.00

*Stuffed Rigatoni macaroni, Maine lobster and Cinderella pumpkin,
Vadouvan vanilla sauce, tomato tuile, dill*

TARTARE OF SCALLOPS & CAVIAR CREAM 29.00

Maine scallop tartare, micro salad, baby tomato, French radish, Caviar chives cream

PLEASE SELECT ONE ENTRÉE:

GRILLED HERB VENISON LOIN 54.00

*Butter rich mashed potato with celery, salsify, quince, pomegranate,
blood sausage, champignon, Cabernet wine sauce*

VOL-AU-VENT DELUXE 52.00

*Slow roasted chicken, veal meat balls, sweet bread, petite legume, chicken cream
crab meat - Tarragon green Béarnaise, truffle jus*

BUTTER POACHED HALIBUT 56.00

*Roasted potato dashi, miso paste, black salsify, truffle, chorizo crumble,
Belgian endive, green celery crunch*

OUR WINTER VEGETABLE PLATE 45.00

*Oven roasted green cabbage, braised salsify, crispy mushroom,
vadouvan- curry sauce, creamy red cabbage, black garlic cream, parsnips chips*

PLEASE SELECT ONE DESSERT

OEPS I DROPPED THE CRÈME BRULEE! 18.00

Pistachio crème brûlée, cranberry, burned orange, Vanilla mousse & pink pepper sugar glass.

THE TWISTED BELGIAN CHOCOLATE LOG 18.00

Belgian chocolate, Bavarian banana cream, hazelnut & chocolate Christmas deco brownie