

Christmas season menu 2 courses

From November 10 - December 2023

Starter

Salad of hand-peeled shrimps in lobster-mayo with green apples, celery and horseradish. The dish is topped with green herbs and crispy shrimp chips with smoked paprika

Main course

French duck confit on purée of scorzonera with burnt onions and roots in blackcurrant. Served with, Christmassy bergamot sauce and roasted potatoes.

Dessert

Add on

Panna Cotta with the taste of Christmas and roasted rice, pickled blackcurrants and crispy waffle with almonds

Vegan / non-allergenic menu

Starter

Pumpkin sous vide and khaki fruit with Christmas spices and orange. Served with steamed flower sprouts, crispy chips with beetroot and balsamic glaze

Main course

Bhaji of winter roots and red quinoa with purée of scorzonera with burnt onions and roots in blackcurrant. Served with vegan bergamot sauce

Dessert

Cherry trifle with vegan vanilla cream and crispy oat crumble

Add on