



Christmas DINNER MENU

Bread from Bond & Smolders with beurre composé

Vichyssoise | dill | eel

Gougères | mustard | preserved onion

STARTER

Scallop | vadouvan | citrus | celery

INTERMEZZO

Cod | green herbs | oyster

Tartelette | duxelles | egg yolk | "Twentse bunkercheese" | truffle | onion

MAIN COURSE

Deer fillet | pommes Anna | quince | celeriac | sauce grand veneur

DESSERT

Mont Blanc

Goeie Louisa
BRASSERIE



Christmas DINNER MENU

Bread from Bond & Smolders with beurre composé

Vichyssoise | dill | black truffle

Gougères | mustard | preserved onion

STARTER

Pied-de-mouton | vadouvan | citrus | celery

INTERMEZZO

Gnocchi | beurre vert | goat's yoghurt | broccoli heart

Tartelette | duxelles | egg yolk | "Twentse bunkercheese" | truffle | onion

MAIN COURSE

Mille-feuille aux légumes | quince | silver onion | celeriac | lingonberry jus

DESSERT

Mont Blanc

Goeie Louisa
BRASSERIE