

# CHRISTMAS LUNCH

## - HOUSE AMUSE-BOUCHE -

### STARTERS

Veal bavette tartare with egg yolk cream, nori, and chipotle vinaigrette

or

Seared kingfish with dashi gel, smoked shiitake and crispy wasabi tempura

or

Ravioli filled with chestnuts and pistachios, pistachio-sage pesto and crispy enoki mushrooms

### INTERMEDIATE COURSES

Guinea fowl ballotine with wild mushroom jus, sautéed oyster mushroom and crispy mustard

or

Langoustine with shellfish foam, cauliflower cream and florets

or

Beetroot tartare with crispy goat cheese, goat cheese cream, balsamic and smoked almond

### MAIN COURSES

Wild boar fillet with red wine sauce, Pommes Anna, and Brussels sprouts sautéed with lardo

or

Turbot and cockles with a white wine and shellfish jus, baby potatoes and julienned vegetables

or

Roasted pumpkin with Saint Agur (blue cheese) sauce, pumpkin cream, caramelised peanuts and confit Roseval potatoes

### DESSERTS

Speculoos parfait with yuzu-caramel, poached pear and white chocolate

or

Selection of cheeses with bread

*4-course à la carte menu for €72.50 p.p. (excluding drinks).*

*3-course à la carte menu for €59.50 p.p. (excluding drinks).*

*The 3-course menu does not include the intermediate course.*

*Please note that menu items may change depending on ingredient availability.*



**DE TIMMERFABRIEK**  
HOTEL GASTROBAR