NEW YEAR'S EVE MENU

- HOUSE AMUSE-BOUCHE -

STARTERS

Slow-cooked pork belly in tonkatsu glaze with sautéed shiitake, parsnip cream, white cabbage and green apple

or

Orientally cured salmon with dill cream, frisée salad and radish

or

Pumpkin cream with enoki tempura, hazelnut mayonnaise and lime

INTERMEDIATE COURSES

Pork cheek with celeriac and aged cheese

or

Grilled Little Gem with crayfish, shellfish mayonnaise, confit tomatoes, grapefruit and brioche crisp

or

Smoked celeriac with Kalamata olives, garlic cream, hazelnut beurre blanc and celeriac crisp

MAIN COURSES

Lightly smoked canette with red cabbage, pommes fondant, crispy kale and spiced jus

or

Pan-fried halibut with mussels, Champagne beurre blanc, chorizo crumble, dill potato mousseline and buttery soft leek

or

Roasted Jerusalem artichoke with saffron risotto, yoghurt-feta cream, pomegranate and pepitas

DESSERTS

Pistachio crémeux with sablé biscuit, cranberries and vanilla ice cream

or

White chocolate and chestnut crémeux with sea buckthorn coulis, coffee powder and chestnut crisp

or

Cheese selection with onion chutney, grapes and nut bread

4-course à la carte menu for € 73,50 p.p. (excluding drinks).
Please note that menu items may change depending on ingredient availability.

DE TIMMERFABRIEK
HOTEL GASTROBAR