

CHRISTMAS MENU 2026

SCALLOP

blood orange, fennel

PUMPKIN CURRY FOAM SOUP

crispbread

RAVIOLI

egg yolk, oarmesan, sage butter, chive oil

MONKFISH

celery, yuzu beurre blanc

VENISON LOIN

red cabbage, chestnuts, pomegranate seeds, juniper juice

OR

MUSHROOM WELLINGTON

red cabbage, wild herbs

CHOCOLATE

pear, tonka bean

6 courses € 170,- per person

menu incl. all taxes,
excl. cover charge € 5,20 p.p.

— THE GUEST HOUSE —
BRASSERIE
TIME FOR DELIGHT