

CHRISTMAS MENU 2026

SCALLOP

blood orange, fennel

R, G, N

PUMPKIN CURRY FOAM SOUP

crispbread

G, A, E

RAVIOLI

egg yolk, oarmesan, sage butter, chive oil

A, C, G

MONKFISH

celery, yuzu beurre blanc

D, G, L

VENISON LOIN

red cabbage, chestnuts, pomegranate seeds, juniper juice

G, O

OR

MUSHROOM WELLINGTON

red cabbage, wild herbs

A, G, L, M

CHOCOLATE

pear, tonka bean

G, O

6 courses € 170,- per person

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

— THE GUEST HOUSE —
BRASSERIE
TIME FOR DELIGHT