

CHRISTMAS MENU 2025

SCALLOP

jerusalem artichoke, hazelnut, lemon, thyme

BEEF TATAR

beet root, quail egg, horseradish

CHESTNUT-TRUFFLE-CREAM SOUP

caramelized chestnut

COD FISH FILET

safron-risotto, lemon, pea

PINK SADDLE OF DEER

celery, redwine-shallots, chocolate

OR

PORTOBELLO

polenta, beet root, kale

APPLE VARIATION

6 courses € 155,- per person

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

— THE GUEST HOUSE —
BRASSERIE & BAKERY
TIME FOR DELIGHT