



## *Christmas Eve Menu*



### Amuse Bouche

Carpaccio of Venison - Glazed Shallots - Arugula - Pecorino Cheese -  
Rosemary Orange Zest - Horseradish Cream

Seared Scallop - Potato Pancake - Sour Cream - Royal Belgian Caviar

On the Skin Baked Duck Breast - Spring Roll of Duck - Dauphinois Gratin -  
Caramelized Carrots - Buttered Broccolini - Orange Cranberry Sauce

Pumpkin Pecan Pie - Vanilla Ice Cream - Amaretto Caramel Sauce

Menu excl. drinks: € 75,-  
Custom wines included: € 110,-