

SHARED DINING EXPERIENCE CHRISTMAS STYLE

5 Courses

59 p.p.

Starter

Oyster // Spring onion, ginger and citrus

Cashew // Ras El hanout spiced

Padron peppers // Maldon

Crudite // Carrot coconut cream / dukkah

Second

Salmon // Crème fraîche, watercress, pistache

Dutch beetroot // BBQ beetroot carpaccio, smoked feta cheese, olive oil emulsion, pine nuts

Bucatini // Truffle

Focaccia

Main

Cod back fillet // Lemon beurre blanc, cumin pommes paille, cauliflower macadamia cream

Duck breast // spice gravy, fig chutney

Patatas bravas // Tomato sausage , aioli

Grilled veggies // Fresh green salad

Cheese

Cheeseboard from "Fromagier Abraham Kef" // Mustard fruit and kletzen bread

Dessert

Sticky toffee pudding // dates, rum caramel, vanilla ice cream

+ WINE PAIRING

5-Course

40

VEGAN SHARED DINING EXPERIENCE CHRISTMAS STYLE

5 Courses

59 p.p.

Starter

Cashew // Ras El hanout gespiced

Padron peppers // Maldon

Crudite // Carrot coconut cream / dukkah

Olives // Marinated in fresh herbs

Second

KFC "Korean fried cauliflower" // Cauliflower fried in tempura and coated in spicy caramel

Dutch beetroot // BBQ beetroot carpaccio, smoked feta cheese, olive oil emulsion, pine nuts

Pumpkin & onion // Savory portobello gravy, pecorino

Focaccia

Main

Avocado & mushrooms // Smoked avocado cream, pickled avocado, vadouvan, a variety of mushrooms

Spicy celeriac & olive jerk // Celery cream, little gem, ginger, spring onion dressing

Patatas bravas // Tomato sausage, aioli

Greens // Fresh green salad

Cheese

Cheeseboard from "Fromagier Abraham Kef" // Mustard fruit and kletzen bread

Dessert

Pear tarte-tin // Spices caramel

+ WINE PAIRING

5-Course

40