MENU Cor Ri dor

CHRISTMAS
menu
(vegetarian options)

*-Amuse-Bouche- *6-course menu*
Pani puri with sea bass and tiger milk ceviche
Pani puri with salsify and salted lemon

-Starter-
Crab salad with green apple, pickled cucumber, black garlic cream, walnut and radish
Celeriac tartare with green apple, pickled cucumber, black garlic cream, walnut and radish

*-Intermediate Course- *4-course menu*
Scallop with eel foam, salty fingers and crispy pancetta
Pumpkin ravioli with sage butter, crispy cauliflower, pumpkin and capers

*-Intermediate Course- *5-course menu*
Glazed Jerusalem artichoke with fresh truffle, Manchego cheese foam and Jerusalem artichoke crisps

-Main Course-
Duck breast with crispy polenta, sautéed Brussels sprouts, parsnip cream and allspice jus
Dry-aged beetroot with crispy polenta, sautéed Brussels sprouts, parsnip cream and allspice jus

*-Cheese Course- *6-course menu*
Filo tartlet with aged cheese cream and quince compote

-Dessert-
Dutch chocolate biscuit cake with poached pear, orange ice cream, candied orange peel and tonka bean cream

Our Christmas menu is available in 4, 5 or 6 courses during lunch. In the evening, we serve only the full 6-course menu. All menus including an amuse-bouche.

4 courses € 59,50 | 5 courses € 74,50 | 6 courses € 89,50