

Christmas menu

This menu is served during December, 2022

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starter

Langoustine ceviche | Snowcrab salad | Green apple

Bodega Santa Marta, Albadiá de Nostín Godello, 2020

37 per bottle

Tenuta La Giustiniana, Gavi del Comune di Gavi Lugarara, 2020

42 per bottle

cold entrement

Steak tartare beef | Pata Negra ham | Piccalilli

Domaine de l'Arjolle, Côtes de Thongue Equilibre Chardonnay, 2020

37 per bottle

Wijngoed Thorn, Maasvallei Bob, Pinot Gris, 2021

42 per bottle

soup

Bisque | Ravioli lobster | Fennel | Pernod foam

warm entrement

Sea bass | Mango-pepper chutney | Red curry coconut

Reichsrat Von Buhl, Armand Riesling Kabinett, 2019

42 per bottle

Domaine Pataille, Marsannay Rouge, 2017

65 per bottle

main course

Venison backstrap | Red cabbage | Pumpkin cream

Vivanco, Rioja Reserva, 2015

51 per bottle

Château Beychevelle, Grand-Cru Classé, Saint-Julien, Grand Vin, 2008

120 per bottle

cheese

Selection of regional cheeses | Fig bread | Fruit syrup

dessert

Tarte Tartin pear | Pecan caramel | Dark chocolate | Pumpkin-Spice

Domaine de Valcros, Banyuls Hors d'Age

37 per bottle

Bodegas Alvéar, Pedro Ximenez, Solera, 1927

45 per bottle

The christmas menu consists of 3 to 7 courses (62 - 91 euro).

*Our sommelier has included some wine-pairing suggestions.
He is also very happy to compose a suitable wine arrangement,
tailor-made for your company.*

*Please find the total price of your dinner in the reservation overview,
all prices exclude VAT.*



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