

Christmas menu

This menu is served in December 2023

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starter

Venison ham | Red cabbage | Mango-red pepper gel | Pistachio

Château Mourgues du Grès, Fleur d'Aubépine, 2022

37 per bottle

Wijngoed Thorn, Maasvallei BOB, Pinot Gris, 2022

42 per bottle

cold entremets

Sea bass tartare | Yuzu mayonnaise | Crispy langoustine

Domaine Gibault, Touraine Blanc, Vieilles Vignes, 2022

37 per bottle

Bodegas Veiga da Princesa, Albariño Rías Baixas, 2022

42 per bottle

soup

Jerusalem artichoke-truffle soup | Duxelle with celeriac | Tahoon cress

warm entremets

Pigeon breast | Hazelnut crumble | Chicory salad | Morel sauce

Jean-Paul Brun, Terres Dorées, Morgon, 2021

42 per bottle

Cantina Fassati, Vino Nobile di Montepulciano, Pasiteo, 2018

49 per bottle

main course

Turbot with Lardo di Colonnata | Sauerkraut | Polenta | Beurre Rouge

Domaine de la Janasse, Pays de la Principauté d'Orange, 2022

42 per bottle

Proprietà Sperino, Uvaggio, 2018

49 per bottle

cheese

Variety of local cheeses | Fig bread | Fruit syrup

Château Cabidos, Gaston Phoebus Sec, 2017

42 per bottle

Domaine de l'Arjolle, Dernière Cueillette, 2021

42 per bottle

dessert

Gingerbread spices parfait | Chocolate mousse | Orange snap | Cranberry sauce

Moscatell 'Reserva Especial' De Rotllan Torra

42 per bottle

Graham's, Graham's Port Late Bottled Vintage, 2017

49 per bottle

The christmas menu consists of 3 to 7 courses (72 - 101 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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