

Christmas Menu



Glass of champagne Henriot or soft of your choice

Amuse bouche, beef bite with duck “foie gras”

Roasted scallops, parnsip mousseline, oil of fresh herbs

Lemon granita with limoncello

Stuffed capon with caramelized peer and “boudin blanc”,
fried of rattes du Touquet with seasonal mushrooms

Shavings of extra old Gouda and Parmigiano AOP, mix of salad
with dried fruits, grany smith apple mikado

Dessert of smoked chocolate starry, vanilla milk heart with
cardamom

Coffee, sweet treats



Christmas Kids Menu



Drink of your choice

smoked salmon, dill cream

Capon stuffed with pears and white pudding, pan-fried
fingerlings from Touquet with seasonal mushrooms

Dessert of smoked chocolate starry, vanilla milk
heart with cardamom

Sweet treats

