Christmas menu
€99 all-inclusive

Glass of sparkling wine and oyster

Starters buffet

Lobster bisque

Salmon gravlax
dill, honey-mustard sauce, pickled cucumber

Beef carpaccio
truffle mayonnaise, Parmesan, rocket

Country pâté
red onion confit, brioche, cornichons

Burrata
roasted cherry, basil oil, pine nuts

Smoked Duck breast
Fig chutney, toasted walnuts

Vitello Tonnato
thin veal, tuna-caper sauce, caper berries

Devilled eggs
chives, smoked paprika, crispy shallot

Beetroot carpaccio
goat cheese, walnuts, honey-balsamic

Salad bar

Winter salade with endive, pear & pomegranate – potato salad with grey shrimp & herbs – beetroot, lentil & goat cheese – roasted pumpkin, feta & rocket – Waldorf with celeriac & apple – Ceasar salad with parmesan & croutons - Couscous with roasted vegetables & mint – Greek salad with feta & olives

Main course

Choice of:

Sea bass
beurre blanc, leek fondue and chives

Duroc pork
roasted, rich meat jus, thyme

Butternut steak
sage butter, pumpkin seeds, feta

All dishes are served with roasted carrots and parsnips with honey and thyme, brussels sprouts with chestnuts and hazelnut butter, and potato gratin with Gruyère cheese

Dessert and cheese buffet

Selection of five desserts and five cheeses

Included beverages : water, softs drinks, wine, draught beer, coffee and tea