



## Christmas 2016 – Classic

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Aperitif with heartwarming snacks

Domaine de Verpaille Bourgogne, Blanc de Blancs Brut

Sea bass tartare, tomato and caviar

Hand peeled grey shrimps and raw chicory

Zeeland flat oyster

Grilled Scallops Jerusalem artichoke cream, Mangalica ham and winter truffle

Granité of champagne with pomegranate

Sand sole fillet, fennel, quinoa, roasted pumpkin and saffron sauce

“Vegan chocolate desire”

Espresso or loose leaf tea with its sweet sins

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95 € all included – selected top wines during the meal, water, soft drinks or beers

24/12/2016 : 18u30 or 20u

25/12/2016 : 12u or 13u30

25/12/2016 : 18u30 or 20u

Christmas menu-reservation : after payment of the full amount of € 95.00 per person the reservation will be confirmed. Without this confirmation, the reservation is not accepted.

Please insert the number of classic and veggie meals please.

Bank Account : IBAN: BE16 4771 0547 8174 - BIC: KREDBEBB



# Christmas 2016 – Veggie

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Aperitif with heart-warming snacks

Domaine de Verpaille Bourgogne, Blanc de Blancs Brut

Tomato with guacamole and vegan caviar

Natto and raw chicory root

Seaweed and flaxseed cracker

Fried tempeh with Jerusalem artichoke cream, jasmine rice and winter truffle

Granité of champagne with pomegranate

Roasted goat panir with pumpkin in coconut curry and marinated fennel with quinoa

“Vegan chocolate desire”

Espresso or loose leaf tea with its sweet sins

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80 € all included – selected top wines during the meal, water, soft drinks or beers

24/12/2016 : 18u30 or 20u

25/12/2016 : 12u or 13u30

25/12/2016 : 18u30 or 20u

Christmas menu-reservation : after payment of the full amount of € 80.00 per person the reservation will be confirmed. Without this confirmation the reservation is not accepted.

Please insert the desired date and the number of classic and veggie meals please.

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