

CHRISTMAS EVE DINNER 2024

TUESDAY, DECEMBER 24 STARTING AT 4PM

STARTER

HAMACHI CRUDO 25.00

Green apple, chilli's amaranth oil, passion cream, radicchio, salmon caviar

OUR OYSTERS ROCKEFELLER 26.00

Half oysters, spinach cream, oyster sauce gratinée (6 pcs.)

MAINE LOBSTER SALAD 27.00

Warm capellini d'angelo pasta, lobster, lemon mosto oil, petite fleur, yuzu gel, caviar

ENTRÉE

THE BEEF WELLINGTON 62.00

Pommes Pont-Neuf, truffle mayo, casserole of carrots, Cabernet sauce

DASHI STEAMED SEA BASS 48.00

Braised leek, butternut squash, chanterelle mushrooms, champagne sauce

CHEF PIET'S LAMB LOIN 52.00

Burgundy truffles, Belgian Endive, celery root, winter mushroom, spinach cream, balsamic lamb sauce

DESSERT

BELGIAN CHOCOLATE BÛCHE DE NOËL 16.00

Madagascar vanilla biscuit cake, raspberry sauce, milk chocolate mousse and all its decorations!

