

CHRISTMAS & NEW YEAR'S EVE DINNER

24, 25, 26 & 31 December

Dinner served from 6pm
5 course menu €65 | wine pairing €30

Terrine of duck leg confit | red onion marmalade | Parma ham | forest mushrooms

Winter vegetable garbure | smoked bacon | turkey

Pan seared scallops | celeriac puree | roasted salsify | pine nuts | Hollandaise sauce

Roasted loin of venison | parsnip cream | braised red cabbage | Brussel sprouts | sauce grand veneur

Forest berry Eton Mess

SUPPLEMENT

Cheese platter as extra course | €12,50

Adjusted menu available upon request considering dietary wishes

RESERVATIONS





BOXING DAY BOTTOMLESS BRUNCH

26 December

Brunch served between 12:30pm – 4pm
€32 per person

A rich brunch including one savoury dish, one sweet dish, one cocktail and an endless supply of bubbles: the Bottomless Brunch is a recipe for success!

The menu to choose your items from:

SAVOURY DISHES

Eggs Benedict

Eggs Florentine

Smoked salmon sandwich | capers | salad | red onion

SWEET DISHES

Forest berry Eton Mess

French toast | berries | maple syrup

Crème brûlée

COCKTAILS

Mint berry crush
Ketel One Citrus Vodka | Pekoe Supreme Ceylon tea liqueur |
raspberry puree | mint | pepper

Espresso Martini
Ketel One vodka | espresso | chocolate bitters

Raspberry mimosa
Raspberry puree | Chambord Liqueur | cava

RESERVATIONS