

New Year's Eve Menu

31th December 2025

*Marinated scallops, couscous and mousse of
cauliflower, roasted cauliflower,
buttermilk vinaigrette*

*Pan seared Norwegian lobster, brocoletti,
sweet potato, sauce Tom kha kai*

*Open ravioli with koji, mixed mushrooms,
fermented porcini sauce*

*Pan seared venison, parsley root, oca, Jerusalem
artichoke, fondant potato, rosemary sauce*

*Belgian cheeses from 'Het Dischof', quince jelly,
sourdough bread*

*Orange and sea buckthorn broth, sea buckthorn
espuma, yogurt mousse, dark chocolate,
verbena ice cream*

*6-courses menu at € 220,00 included aperitif, wine, water,
coffee/tea, glass of Champagne at midnight*

A vegetarian or plant-based version of this menu is also possible.