



## CHRISTMAS CELEBRATION BRASSERIE

**25 & 26 December**

**Sittings at 1pm, 4:30pm, 8pm**

**Four course menu €80 / Wine pairing €40**

Pate of Pheasant | black truffle | cranberry | brioche  
Smoked salmon terrine | watercress | cucumber | quails egg  
Beetroot carpaccio | sorbet of 'Sterappel' | pistachio dressing

Game bouillon | wild mushroom dumplings  
Crab bisque | ravioli of fennel | black olives  
Topinamboer velouté | cabbage | black truffle

Beef Wellington | cooking pear | Brussels sprouts | chestnut | potato | red wine sauce  
Sole fillet filled with a farce of shrimps | pumpkin  
Vegetarian Wellington | mushroom | spinach | walnut gravy

Gino's parade of Christmas desserts

Coffee or selected teas | Christmas sweets

**Vegetarian menu available on request**