

Festive Menu

Amuse-Bouche

Potato foam - Crispy Potato

Starter

Tataki-style tuna - Miso mayo -
Avocado creme - Daikon & Tapioca
crisp

Intermediate course

Guinea fowl - Creamy polenta-
Chorizo & PX glaze

Main course

Venison filet - Kale Puree -
Blackberries - Shallot - Crispy salsify

Dessert

White chocolate creme brulee -
Pear sorbet - Vanilla - Meringue

Coffee & Friandises

24 December - 27 December

@restaurantvestdijk47