



TAIKO CHRISTMAS CELEBRATION

24, 25 & 26 December

Sittings from 7pm

Six course menu €155 / Wine pairing €75

Oyster and caviar
Shiso and cucumber hosomaki | fresh wasabi | nori
sake sorbet | sea buckthorn berry Taiko soy



Coquilles St. Jacques | chestnut | aka miso
Chestnut foam | XO | shaoxing | silken tofu



Turbot
Thai basil curry | soy caramel | winter purslane
Thai style
Crispy shrimp dumpling | sticky pepper sauce



Slow roasted partridge
Five spices sauce | water chestnut
Whole blackened celeriac | partridge ginger fumet | winter truffle
Tamago omelette | natto foam | truffle teriyaki



Snow forest
Coco | lychee | lemongrass | lime leaf | mandarin | star anise

Vegetarian menu available on request

FESTIVE MENUS



BRASSERIE CHRISTMAS CELEBRATION

25 & 26 December

Sittings at 1pm – 1.30pm, 4.30pm – 5pm and 8pm – 8.30pm

Four course menu €85 / Wine pairing €45

Canadian lobster
Pickled winter vegetable salad
Mousseline of carrot and ginger



North sea turbot fillet
Velouté of potato and crème fraîche | Avruga caviar
Crispy Jerusalem artichokes



Dutch hare two ways | celeriac | mini kale | silver onions
Jus 'royal' with morel mushrooms

or

Local turkey ballotine | truffle jus
Parsnip | pomme fondant | baby corn



Winter wonderland in a globe
Roasted white chocolate | cranberry | almond | pear

Vegetarian menu available on request

FESTIVE MENUS