

Christmas Table

Fresh sourdough bread with tapenade cream

Game pâté with cranberry compote, red onion marmalade, and truffle mayonnaise

---

Pumpkin and sweet potato soup with garlic croutons, basil cream, and serrano ham chips

---

Chicken roulade in fenugreek sauce with candied sauerkraut

Italian Ossobuco (organic Dutch meat) in its own jus with green beans and roasted smoked bacon

---

Fresh mesclun salad with fermented red cabbage, orange, smoked almonds, and Cabernet Sauvignon vinaigrette

---

Domestic rabbit leg in mustard sauce with wine sauerkraut, roasted baby potatoes, and crispy chorizo

---

Forgotten vegetables mash with venison stew and poached pears

---

Christmas Table – Allergens per Dish

Fresh sourdough bread with tapenade cream
Allergens:

- Gluten (wheat)
- None

Game pâté with cranberry compote, red onion marmalade, and truffle mayonnaise
Allergens:

- May contain milk or egg (depending on pâté)
- Cranberries: none
- Sulfites (onion marmalade)
- Egg, possibly mustard (mayonnaise)

Pumpkin and sweet potato soup with garlic croutons, basil cream, and serrano ham chips
Allergens:

- May contain celery
- Gluten (croutons)
- Milk (basil cream)

- Sulfites (serrano ham)

Chicken roulade in fenugreek sauce with candied sauerkraut
Allergens:

- Milk (in sauce, possibly)
- Sulfites (sauerkraut)

Italian Ossobuco in its own jus with green beans and roasted smoked bacon
Allergens: none

Fresh mesclun salad with fermented red cabbage, orange, smoked almonds, and Cabernet Sauvignon vinaigrette
Allergens:

- None (mesclun and orange)
- Sulfites (fermented cabbage and vinaigrette)
- Nuts (almonds)

Domestic rabbit leg in mustard sauce with wine sauerkraut, roasted baby potatoes, and crispy chorizo
Allergens:

- Mustard (sauce)
- Sulfites (sauerkraut)
- May contain milk or gluten (chorizo)

Forgotten vegetables mash with venison stew and poached pears
Allergens:

- Milk (in mash)
- Gluten (in venison stew)
- Sulfites (poached pears in port)

Preparation Instructions

Fresh sourdough bread with tapenade cream
Bake the sourdough bread for 6–10 minutes at 210°C (fan oven).

Game pâté with cranberry compote, red onion marmalade, and truffle mayonnaise
Arrange the pâté with the truffle mayonnaise, red onion marmalade, and cranberries attractively.

Pumpkin and sweet potato soup with garlic croutons, basil cream, and serrano ham chips
Heat the soup in a saucepan or microwave, preferably stirring with a whisk. Serve the croutons, basil cream, and ham chips separately and sprinkle them over the soup just before serving.

Chicken roulade in fenugreek sauce with candied sauerkraut
Heat as shown in the video, cut open the bag, slide the roulade into a dish, and serve the sauerkraut alongside.

Italian Ossobuco in its own jus with green beans and roasted smoked bacon
Heat as shown in the video, cut open the bag, slide the Ossobuco into a dish, and garnish with green beans and bacon.

Fresh mesclun salad with fermented red cabbage, orange, smoked almonds, and Cabernet Sauvignon vinaigrette
Transfer the ingredients from the containers into a dish and serve.

Domestic rabbit leg in mustard sauce with wine sauerkraut, roasted baby potatoes, and crispy chorizo
Heat as shown in the video, cut open the bag, place in a dish, and serve with sauerkraut, potatoes, and chorizo.

Forgotten vegetables mash with venison stew and poached pears
Heat as shown in the video, cut open the bag, place the mash in a dish, and serve the venison stew and poached pears separately.

Distribute all items across the table and enjoy! Wishing you happy holidays.

Best regards,
Team Roaming Chefs