

Christmas Menu 't Lansink

Please read these instructions carefully before you begin preparing the dishes.

● Amuse: potato | truffle 🍷 🌾

Preparation:

- * Heat the soup gently in a small saucepan, stirring continuously. Make sure the soup does not burn.
- * Briefly blend the soup until smooth using a hand blender.
- * Serve the soup in a small bowl or cup.

● Bread 🍷 🌾

Preparation:

- * Preheat the oven to 200°C and bake the bread for 8-10 minutes until crisp and golden brown.

● Lobster | yellow beetroot | yuzu | almond 🍷 🌾 🍷 🍷

Preparation:

- * Spoon the quinoa salad into the centre of the plate.
- * Arrange the pieces of cooked lobster and slices of yellow beetroot on top.
- * Place the strips of chicory in between.
- * Briefly stir the vinaigrette and spoon it over the salad.
- * Sprinkle the crunch on top.

● Sole fillet | gnocchi Parisienne | preserved lemon | dashi 🍷 🌾 🐟

Preparation:

- * Place the tray with the sole fillet and gnocchi in an oven preheated to 180°C for approximately 2-3 minutes.
- * Remove the sole from the oven and leave to rest under aluminium foil for 2 minutes.
- * Meanwhile, heat the celeriac purée in a small saucepan or in the microwave.
- * Heat the dashi beurre blanc in a separate saucepan. Do not allow the sauce to boil.
- * Just before serving, briefly blend the sauce using a hand blender.
- * Arrange the celeriac crunch on top of the sole and place the sole on a preheated plate.
- * Arrange the gnocchi next to the sole.
- * Using a spoon, shape the celeriac cream into a quenelle and place it next to the gnocchi.
- * Pour the sauce at the table.

● Beef tenderloin 'Pithiviers' | Brussels sprouts 🍷 🌾 🍷

Preparation:

- * Bake the Pithiviers for 13 minutes in an oven preheated to 220°C, until golden brown.
- * Remove the Pithiviers from the oven and leave to rest under aluminium foil for 30-35 minutes.
- * Therefore, we recommend baking the Pithiviers when you are about to start serving the amuse.
- * Heat the Brussels sprouts with a knob of butter and gently heat the Madeira sauce in a saucepan.
- * Just before serving, return the Pithiviers to the oven for another 4-5 minutes, until thoroughly heated.
- * Slice the Pithiviers using a sharp serrated knife.
- * Place half of the Pithiviers on a preheated plate and arrange the Brussels sprouts in front.
- * Pour the sauce at the table.

● Mango | Crème Cru | Coconut | Arriba Chocolate 🍷 🌾 🍷

- * This dessert is completely ready to serve - simply enjoy!

Happy holidays and enjoy your meal!

Culinary regards,
Team 't Lansink

