



SILVER FESTIVE MENU

STARTER

Flamed Leek (Vegetarian)

Fermented savoy cabbage | Pickled radishes | Mole
Parmigiano Reggiano

OR

Hokkaido Pumpkin Essence (Vegan)

Lemongrass pumpkin seed crumble | Flamed pumpkin
Styrian pumpkin seed oil

MAIN COURSE

Braised Pasture-Raised Beef Cheek

Baby carrots | Truffle celeriac purée | Parsley root crisps
Port wine jus

OR

Grilled Atlantic Monkfish Fillet

Baby carrots | Truffle celeriac purée | Parsley root crisps
Saffron foam

OR

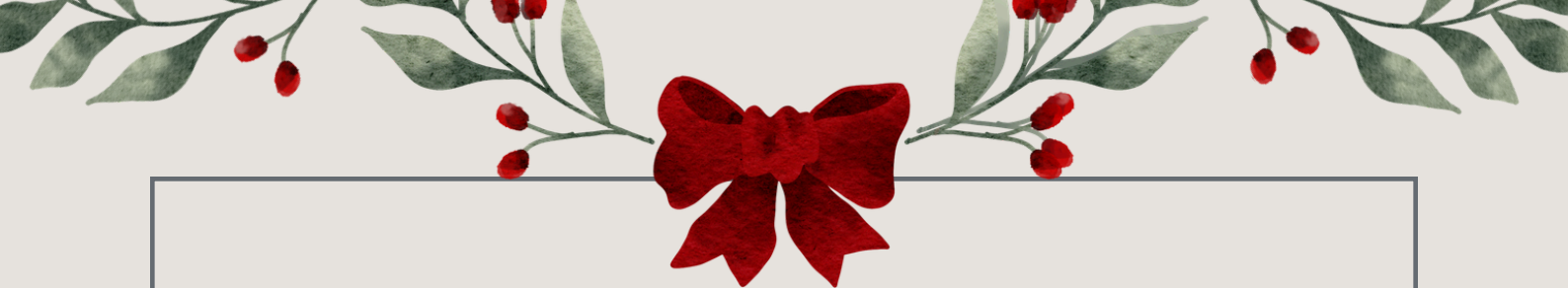
Crispy Tofu (Vegan)

Baby carrots | Wild broccoli | Hummus
Curry coconut foam

DESSERT

Tahitian Vanilla Crème Brûlée

Speculoos ice cream | Berries | Mint



GOLD FESTIVE MENU

STARTER

Hokkaido Pumpkin Essence (Vegan)

Lemongrass pumpkin seed crumble | Pumpkin
Styrian pumpkin seed oil

OR

Baby Gem Lettuce Hearts (Vegetarian)

Caesar dressing | Blood orange compote | Cherry tomatoes
Parmigiano Reggiano | Focaccia croutons

MAIN COURSE

Pan-Seared Barbary Duck Breast

Sautéed kale florets | Apple & blackcurrant red cabbage
Truffle arancini | Cranberry jus

OR

Grilled Winter Cod Fillet

Sautéed kale florets | Apple & blackcurrant red cabbage
Truffle arancini | Saffron foam

OR

Braised Sweet Potato (Vegan)

Sautéed kale florets | Sweet and sour Hokkaido pumpkin
Coriander oil | Lemongrass cauliflower cream
Paprika kroepoek | Kaffir lime foam

DESSERT

Tahitian Vanilla Crème Brûlée

Bourbon vanilla ice cream | Apple-pumpkin chutney | Berries | Mint

OR

Vegan Panna Cotta

Apple sorbet | Cinnamon espuma | Apple chutney

