HOTEL DES INDES
THE HAGUE

24 & 26 DECEMBER

Ontvangst met champagne

Eendenlever terrine |
Crème pijnboompitten |
Rozijnen en ijswijn dressing

Coquilles encroûte |
Aardpeer | Vanille |
Fijne groenten

Runderlende 'MRIJ' |
Gestoofde runderwang |
Truffeljus | Witlof

Tarte tatin | Appel | Roomijs van
kaneel

4 gangen € 97,50 per persoon

25 DECEMBER

Ontvangst met champagne

Kreeft | Knolselderij |
Dressing van Champagne | Dragon

Rouleau van ganzenlever | Balsamico
ui | Rode koolsalade

Coquille | Millefeuille van wortel |
Saffraan beurre blanc

Hert | Stoofpeer | Champagne zuurkool
| Aardappel en pastinaak mousseline |
Laurier jus

Chocolade | Veenbes | Glühwein
roomijs

5 gangen € 140 per persoon

31 DECEMBER

Ontvangst met champagne

Klassieke steak tartaar
| Oester | Truffel |
Brioche toast

Langoustine | Pompoen |
Jus van langoustine

Kalfslende | Millefeuille van
knolgroenten |
Jus van longpeper

Champagne
dessert

4 gangen € 97,50 per persoon

EXTRA GANG
€ 10
Kaasplateau | Vijgenchutney | Rogge krentenbrood

SOMMELIERS WIJNARRANGEMENT
4 gangen € 36 | 5 gangen € 45
Het wijnarrangement is ook beschikbaar als bob-arrangement

HOTEL DES INDES
THE HAGUE

24TH & 26TH OF DECEMBER

Welcome with champagne

Duck liver terrine |
Cream of pinenuts |
Raisins with ice wine dressing

Scallops encroûte |
Jerusalem artichoke |
Vanilla | Fine vegetables

Beef 'MRIJ' |
Braised beef cheek |
Truffle gravy | Chicory

Tarte tatin | Apple | Cinnamon ice cream

4 course menu € 97,50 per person

25TH OF DECEMBER

Welcome with champagne

Lobster | Celeriac |
Champagne Dressing | Dragon

Rouleau of foie gras |
Caramelized Balsamic onion | Red cabbage salad

Scallops | Carrot millefeuille | Beurre blanc with saffron

Deer | Poached pears | Champagne sauerkraut | Potato and parsnip mousseline | Bay leaf gravy

Chocolate | Cranberries | Mulled wine ice cream

5 course menu € 140 per person

31ST OF DECEMBER

Welcome with champagne

Classic steak tartare |
Oyster |
Truffle | Brioche

Langoustine | Pumpkin |
Langoustine gravy

Loin of veal |
Millefeuille of root vegetables |
Long pepper gravy

Champagne
dessert

4 course menu € 97,50 per person

EXTRA COURSE
€ 10
Cheese platter | Fig chutney | Rye bread with raisins

SOMMELIERS' WINE PAIRING
4 courses € 36 | 5 courses € 45
Our wine arrangements are also available per half glasses