

# DE MARK

## *Festive Menu*

*Available on 24<sup>th</sup>, 25<sup>th</sup>, 26<sup>th</sup>, 27<sup>th</sup>, and 31<sup>st</sup> December for lunch and dinner.*

STARTER	Terrine van prei en zeewier, geroosterde langoustine, een gefermenteerde knoflook vinaigrette en hollandaise van ponzu Terrine of leek and seaweed, roasted langoustine, with a fermented garlic vinaigrette and ponzu hollandaise
IN BETWEEN	Tarbot met zuurkool en zwarte truffel Turbot with sauerkraut and black truffle
IN BETWEEN + € 30	Nederlandse kaviaar met Fiore-kaas en Dore-aardappelen Dutch caviar served with Fiore cheese and Dore potatoes
MAIN	Damhert met zure kersen, bloedworst en miso Fallow deer with sour cherries, blood sausage, and miso
CHEESE	Vacherin Mont d'Or met kervelwortel en gestoofde pruimen Vacherin Mont d'Or served with chervil root and stewed plums
DESSERT	Gestoofde peer met meringue, chocolade ganache en glühwein Stewed pear with meringue, chocolat ganache, and mulled wine

€125 p.p.

Allergies? Please let us know.  
Card only.