

# 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 en een gefermenteerde knoflook vinaigrette  
Terrine of leek and seaweed, roasted langoustine, with a fermented garlic vinaigrette

### 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, ganache en glühwein  
Stewed pear with meringue, ganache, and mulled wine

€125 p.p.

Allergies? Please let us know.  
Card only.