DE MARK

STARTER	Zeebaars crudo met calamansi, koolrabi en gepofte granen Sea bass crudo with calamansi, kohlrabi and puffed grains
IN BETWEEN	Ravioli gevuld met Fiore en truffel, met saus van gezouten citroen en pied de mouton Ravioli filled with Fiore and truffle, with salted lemon sauce and pied de mouton mushrooms
	Optioneel: Beignet van zwezerik met kreeftenkaramel Optional: Sweetbread beignet with lobster caramel (Supplement €20)
MAIN	Sukade met bospeen, rode kool en bramenjus Braised beef chuck with baby carrots, red cabbage and blackberry jus
CHEESE	Optioneel: Hervekaas, suikerbrood, honing-tijmijs en misokaramel Optional: Herve cheese, sugar bread, honey thyme ice cream and miso caramel (Supplement €15)
DESSERT	Chocoladecrèmeux met hazelnoot en ijs van schorseneren Chocolate crémeux with hazelnut and salsify ice cream

€100 p.p.
Wine pairing €65

Menu is available from 1–23 December and 28 (dinner)– 30 December
For groups of 7 or more, we serve our festive menu to the whole table.
*Allergies? Please let us know.
Card only.