

DINER

December 25 & 26 – €79,50

December 31 - €89,50 (incl. glass of Champagne and oliebollen)

Amuse tasting

Oysters

Bruschetta

Octopus | Anchovy | Smoked tuna

Steak tartare | Beet tartare

Small soup

Entrée

Turbot grilled on the Josper with Dutch shrimp and apple salsa

Vegetarian

BBQ celeriac in miso jus and marinated radish

Intermediate Course

Pastry with wild mushrooms and fresh truffle

Main Courses

Surf & Turf Black Angus tenderloin and king prawn
with wild spinach and lobster jus

Vegetarian

Tarte Tatin of caramelised Roscoff onions

with goat cheese, hazelnuts, pistachios, and balsamic aceto

Dessert buffet

Croquembouche (cream puff tower)

Stewed pears

Fresh ricotta with red fruit and amarettini

Chocolate mousse

Basque cheesecake

Luxury cheese platter

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