

DUKES' CHRISTMAS MENU

24 & 25 December 2024

Moët & Chandon Grand Vintage 2016 – Champagne, France

&

3 amuse-bouches



Kreeft – Cecina van Wagyu – gegrilde aardappel – burrata – basilicumolie

Homard – Cecina de Wagyu – pomme de terre grillée – burrata – huile de basilic

Lobster – Wagyu Cecina – grilled potato – burrata – basil oil

2023 Ashbourne 'Sandstone' – Hemel-en-Aarde Valley, South-Africa



Krokant gebakken zeebaars – dashi – Oscietra 'Imperial Heritage' kaviaar – jasmijn

Bar croustillant – dashi – caviar Oscietra 'Imperial Heritage' – jasmin

Crispy fried sea bass – dashi – Oscietra caviar 'Imperial Heritage' – Jasmine

2022 Drouhin Montagny 1er cru – Bourgogne, France



Granité van aardbei- gin fizz espuma

Granité de fraises – espuma de gin fizz

Strawberry granita – gin fizz espuma



Hertenkalf – knolselder – witlof – veenbessen – dauphine aardappel

Filet de faon – céleri-rave – chicon – airelles – pomme dauphine

Fillet of fawn – celeriac – Belgian endives – cranberries – dauphine potato

2020 Avignonesi 'Desiderio' – Toscana, Italy



Kerstdessert – chocolade – crumble – duindoornbes – bloedsinaasappel

Dessert de Noël – chocolat – crumble – argousier – orange sanguine

Christmas Dessert – chocolate – crumble – seaberry – blood orange

Clos Triguédina 'Black Vintage' – Sud-Ouest, France



Koffie of thee met versnaperingen

Café ou thé et mignardises

Coffee or tea and sweets

Christmas Menu all inclusive - €255/person