

CHRISTMAS MENU



AMUSE-BOUCHE

Roasted celery cream with toasted hazelnuts and truffle oil

STARTER

Slow cooked partridge with Jerusalem artichoke purée and rye bread

MAINS

Roasted cod with almond crust, chickpeas and sautéed cabbage

Guinea fowl breast with crispy buckwheat and glazed carrots

DESSERT

Christmas dessert table

DRINKS

Mineral waters, juices, soft drinks, sparkling, white and red wine of the sommelier's choice, coffee and tea



€ 90

Price per person. Children up to the age of 11 get 50% off. VAT included. Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.

BLUE

BISTROT