

# Christmas Menu 2025 – 5 Courses ‘At Home Like in a Restaurant’

## Allergen overview per course:

Course	Allergens
Amuse	Milk, Gluten, Celery, Wheat, Sulfur dioxide, Sulfites
Starter	Fish, Yoghurt, Soy, Gluten
Intermediate course	Milk, Nuts, Celery, Sulfites, Mustard
Main course	Milk, Celery, Sulfites, Gluten
Dessert	Milk, Eggs, Nuts, Gluten, Soy

Note: This menu is prepared in a kitchen where gluten, nuts, milk, and soy are also handled.

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## 1. Amuse – Parsnip Mousse with Truffle Crisp and Mustard Seeds

Light and airy parsnip mousse(A) , topped with crispy truffle kroepoek(B) and pickled mustard seeds.(C)

At home:

- Serve the mousse cold.
- Place the truffle crisp and mustard seeds on top.
- Ready to serve.

**Allergens:** Milk, Celery, Wheat, Sulfur dioxide, Sulfites

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## **2. Starter – Glazed Salmon with Citrus Gel, Smoked Yoghurt, Beetroot, and Nori Crisp**

Lightly marinated salmon (D)(soy, honey, citrus), Served with fresh citrus cream(E), smoked yoghurt(S), marinated beetroot cubes(F), and a nori crisp(G).

**At home:**

1. Remove salmon from packaging and let it rest at room temperature for 10-15 minutes.
2. Grill the salmon in a pan with some oil for about 20 seconds on each side, then place it in a pre heated oven for 3-4 minutes at 160 degrees and brush it with the sauce(W).
3. Place the salmon on the plate.
4. Arrange the citrus gel and yoghurt around or beside the salmon.
5. Add the marinated beet cubes.
6. Break the nori crisp and place it on or beside the salmon for a crunchy touch.

**Allergens:** Fish, Yoghurt, Soy, Gluten

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## **3. Intermediate Course – Celery Root with Beurre Noisette, Hazelnuts, Cepas Ravioli, Mushrooms and Vadouvan Jus**

Sautéed celery root slices(H) with beurre noisette, lightly spiced vadouvan jus, roasted hazelnuts(K), mushrooms(T) and ravioli filled with porcini mushrooms(I).

**At home:**

1. Gently warm the celery root slices in a pan with a little butter and let the butter brown (beurre noisette) or bake it in the oven.
2. Cook the ravioli 2–3 minutes in lightly salted water until cooked.
3. Warm the vadouvan jus separately in a small saucepan.
4. Arrange the celery root on the plate and place the ravioli beside it.
5. Spoon the vadouvan jus over or around the ravioli.
6. Sprinkle the roasted hazelnuts and mushrooms on top for texture and flavor.

**Allergens:** Milk, Nuts, Celery, Sulfites, possibly Mustard

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## **4. Main Course – Slow-Cooked Veal neck with Pumpkin Cream, Red Onion Confit, Rainbow Carrots, and Ponzu Jus**

Slow-cooked veal neck from organic Dutch veal (Farm Fields, Wekerom), served with creamy pumpkin purée, caramelized red onion, and roasted rainbow carrots with thyme. Finished with a rich red wine jus with ponzu.

**At home:**

1. Warm the veal and rainbow carrots in the oven at 160°C or in a bain-marie until heated through.
2. Warm the ponzu jus gently in a small saucepan.
3. Plate the veal and spoon the pumpkin cream alongside.
4. Add the red onion confit and the rainbow carrots.
5. Spoon the ponzu jus over or beside the dish for finishing.

**Allergens:** Milk, Celery, Sulfites, possibly Gluten

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## **5. Chocolate Dream – Chocolate Structures, Raspberry, and Vanilla**

Chocolate base with a chocolate mousse trio, raspberry crumble, raspberry, chocolate cremeux, and chocolate macaron.

### **At home:**

1. Sprinkle the raspberry crumble over the dessert.

**Allergens:** Milk, Eggs, Nuts, Gluten, Soy