

# BORD'EAU

RESTAURANT GASTRONOMIQUE

## CHRISTMAS LUNCH MENU

### AMUSES BORD'EAU

Red mullet with pomegranate 'leche de tigre'  
Octopus with horseradish and turnip cabbage  
Carabinero with puffed bell pepper, buttermilk and raspberry

### ASETRA CAVIAR (10 GRAMS) \*\*

Wagyu tartare, parsley and horseradish

### LOBSTER \*

'Mara des bois' strawberries, tomato and verbena

### TURBOT \*

Celeriac, hazelnuts and wild mushrooms

### VENISON \*

Chicory, walnuts and fermented muscat grape

### DUCK LIVER

North Sea crab, apple and green olives

### 'GOLD' \*

Guanaja chocolate and concord grape

4 courses 80,- \*

5 courses 100,- \*/\*\*

6 courses 120,-

Please note that this menu is subject to availability based on the quality of the produce.

In order to accommodate your wishes, we will take your personal preferences into account.  
In case of allergies, please let us know.

All prices in euro including tax

# BORD'EAU

RESTAURANT GASTRONOMIQUE

## CHRISTMAS DINNER MENU

### AMUSES BORD'EAU

Red mullet with pomegranate 'leche de tigre'  
Octopus with horseradish and turnip cabbage  
Carabinero with puffed bell pepper, buttermilk and raspberry

ASETRA CAVIAR 10 GRAMS \*\*  
Wagyu tartare, parsley and horseradish

LOBSTER \*  
'Mara des bois' strawberries, tomato and verbena

ROYALE CABANON OYSTER \*  
Plankton, cucumber and lime

TURBOT \*  
Celeriac, hazelnuts and wild mushrooms

LANGOUSTINE \*  
Indian spices and pumpkin 'tortellini'

VENISON \*  
Chicory, walnuts and fermented muscat grape

DUCK LIVER  
North Sea crab, apple and green olives

'GOLD' \*  
Guanaja chocolate and concord grape

6 courses 120,- \*  
7 courses 140,- \*/\*\*  
8 courses 160,-

Please note that this menu is subject to availability based on the quality of the produce.

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