



ELEANOR
Christmas Menu



All-in 5-courses €79

Wine pairing €30

*Table water and side dishes included



HOME SMOKED SALMON

with beetroot, orange, preserved lemon, salmon eggs and horseradish cream.

Gérard Bertrand Gris Blanc Pays d'Oc, France

PATÉ EN CROUTE

with a fresh salad of mesclun, Amsterdam onions, cornichons and cherry tomatoes.

Shadow Point Pinot Noir Monterey, United States

RATATOUILLE

on a savory cheese biscuit, with crème fraîche, wild mix tomatoes, hazelnuts and basil.

Túyyo Rosado Exclusivo Castillo y Leon, Spain



JERUSALEM ARTICHOKE

creamy Jerusalem artichoke soup with truffle, garnished with crème fraîche and roasted pumpkin seeds.

Laroche Viognier Pays d'Oc, France



NORWEGIAN LOBSTER

grilled, with herb butter, pickled lemon and cocktail sauce.

Château Minuty M de Minuty Provence, France

PORK CHEEK

slow cooked, with gnocchi, chanterelles, sage and beurre noisette vinaigrette.

El Molino Malbec Reserve Mendoza, Argentina

GOAT CHEESE

au gratin, with parsnip, Jerusalem artichoke, shallot, pearl barley, pine nuts, red chicory and arugula.

Awatere Sauvignon Blanc Marlborough, New Zealand



MONKFISH

cheeks grilled, with Dutch shrimps, potato mousseline, wild spinach, roasted Jerusalem artichoke and lobster sauce.

Seriti Chenin Blanc West-Cape, South Africa

BEEF TENDERLOIN

with parsnip cream, savoyard gratin, Brussels sprouts, carrots, parsnip chips and black garlic gravy.

Túyyo Roble 2019 Ribera del Duero DO, Spain

DEER

baked venison fillet and a venison stew, with savoyard gratin, Brussels sprouts, carrots, stewed pear and chocolate port sauce.

San Pedro Syrah Cachapoal Valley, Chili

RISOTTO

of forest mushrooms, with pickled beech mushroom, king oyster mushroom, shiitake, chanterelles, herb salad and spring onion oil.

Pasqua le Collezione Pinot Grigio Veneto, Italy



PARIS BREST

Classic French pastry filled with praline cream, caramelized apple and almond-vanilla ice cream

Château Jolys Jurancon Doux Moelleux, France

CHOCOLATE

Chocolate truffles, chocolate crème brûlée, namelaka, mandarin and white chocolate sorbet ice cream.

Gérard Bertrand Riversalt Languedoc-Roussillon, France

CHEESE PLATE

Four different cheeses, with almond-fig bread, walnuts, grapes and fig chutney.

Kopke 10 Years old Tawny Porto, Portugal