

Restaurant Het Gerecht

Kerstmenu

Bij het aperitief,

peterseliewortel | peterselie | komijn
tartelette | paddenstoel | tonka
zonnebloempit | koffie | vadouvan

Pompoen | limoen | sambai | duindoorn

Coquille | paddenstoel | aardpeer | prei

Cevenne ui | bloemkool | rozemarijn | cashel blue

Haas | rode kool | pastinaak | chocolade

Ree | stroopsaus | amandel | koolraap
supplement foie gras €7,50

Speculaas | wortel cheesecake | advocaat

Kaas i.p.v. dessert € 9
glas madeira € 7

Wijzigingen of aanpassingen €7,50 supplement

4 gangen (ENKEL LUNCH) € 65 wijnarrangement € 36

Pompoen - Cevenne ui - Ree - Speculaas

5 gangen € 79 wijnarrangement € 45

Pompoen - Coquille - Cevenne ui - Ree - Speculaas

6 gangen € 89 wijnarrangement € 54

Hele menu

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Weihnachtsmenü

Mit dem Aperitif,

Petersilienwurzel | Petersilie | Kümmel
Tartelette | Champignon | Tonka
Sonnenblumenkerne | Topinambur | Vadouvan

Kürbis | Limette | Sambai | Sanddorn

Jakobsmuschel | Champignon | Topinambur | Lauch

Cevennenzwiebel | Blumenkohl | Rosmarin | Cashel Blue

Hase | Rotkohl | Pastinake | Schokolade

Reh | Sirupsauce | Mandel | Rübe
Zuschlag Gänsestopfleber €7,50

Speculoos | Karotten-Cheesecake | Eierlikör

Käse anstelle eines Desserts €9
ein Glas Madeira €7

Änderungen oder Anpassungen €7,50 Aufpreis

4 Gänge (NUR MITTAGESSEN) € 65 Weinpaket € 36

Kürbis - Cevennenzwiebel - Reh - Speculoos

5 Gänge € 79 Weinarrangement € 45

Kürbis - Jakobsmuschel - Cevennenzwiebel - Reh - Speculoos

6 Gänge € 89 Weinarrangement € 54

Ganzes Menü

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Christmas menu

With the aperitif,

parsley root | parsley | cumin
tartelette | mushroom | tonka
sunflower seed | Jerusalem artichoke | vadouvan

Pumpkin | lime | sambai | sea buckthorn

Scallop | mushroom | Jerusalem artichoke | leek

Cevenne onion | cauliflower | rosemary | cashel blue

Hare | red cabbage | parsnip | chocolate

Roe | syrup sauce | almond | turnip
supplement foie gras €7.50

Speculoos | carrot cheesecake | eggnog

Cheese instead of a dessert € 9
a glass of Madeira € 7

Changes or adjustments €7.50 supplement

4 courses (LUNCH ONLY) € 65 wine pairing € 36

Pumpkin - Cevenne onion - Roe - Speculoos

5 courses € 79 wine pairing € 45

Pumpkin - Scallop - Cevenne onion - Roe - Speculoos

6 courses € 89 wine pairing € 54

Whole menu