



3 - Course

€47,50

4 - Course

\*Includes Second Starter meal

€52,50



Time slots:

17:00 & 20:15

Please reserve via e-mail:

[restaurant@hoteldelabourse.nl](mailto:restaurant@hoteldelabourse.nl)

Or via telephone:

0433218112

**De la Bourse**

Bar Kitchen Hotel

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# Christmas Menu 2025



## Starter

### Classic Carpaccio

Trufflemayo - Padano - Arugula - Pine Nuts- Sundried Tomatoes

### Seafood Cocktail

Elegant Cockatil of Salmon - Pink Shrimps - Tuna - Cocktail Sauce

### Full Table!

An array of small fancy appetizers to share

Braised Beef Croquettes - Bruschetta Makerel Rilletes - Albondigas -  
Tzatziki & Oven Bread - Calamari & Aioli  
(vegetarian option available)

## Second Starter (4 - Course menu)\*

### Wildmeat stock

Celery Root Ravioli - Mushrooms - Italian Parsley

## Main Course

### Duo Tenderloin

Tender Beefsteak - Seasoned Rubbed Beefsteak - Green Pepper  
Thyme Sauce

### Red Seabass Fillet

Baked Red Seabass - Butter Sauce - Dill - Pastis Liquor

### Venison Steak

Venison steak - Red Wine Sauce - Lingonberries

### Tortelloni

Pasta Dough Rings - Spinach - Sage Butter - Green Salad

## Dessert

### Chocolate Moelleux

Artisan Belgian Chocolate Lava Cake - Vanilla Ice Cream - Whipped Cream

### Espuma

Sabayon - Cinnamon Ice Cream - Caramelized Apples - White Raisins -  
Crispy Almonds

