



THE DELIGHT OF VARIOUS HIGO APPETIZERS

BEEF TARAKI / MARINATED SALMON / BEETROOT

DOUBLE-BOILED BEEF BROTH WITH MARINATED MUSHROOMS AND FRESH GARDEN HERBS

CODFISH

PAN-SEARED COD WITH A CELERIAC MOUSSELINE,
CHAMPAGNE SAUCE, AND IBERICO HAM CROUTONS

GRANITA
GLUHWEIN AND FRESH MINT SCROPPINO

DUETTE OF BEEF TENDERLOIN AND POLL EIVISENC

COMBINATION OF CHATEAUBRIAND AND IBIZA CHICKEN
WITH A WINTER VEGETABLE GARNISH AND RED PORT
SAUCE

CHRISTMAS DESSERT
SURPRISING CHRISTMAS DESSERT





CHRISTMAS MENU (VEGETERIAN)

BEETROOT TATAKI HIGO

MARINATED BEETROOTT WITH CAN CHRISTOFFEL
VEGETABLE MOUSSE

DOUBLE-DRAWN VEGETABLE BROTH

WITH MARINATED MUSHROOMS AND FRESH GARDEN HERBS

HIGO RISOTTO

CELERIAC RISOTTO WITH CARAMELIZED RED ONION RINGS (V)

GRANITA

GLUHWEIN AND FRESH MINT SCROPPINO

BONBON VEGETABLES

BONBON OF GRILLED ZUCCHINI & EGGPLANT FILLED
WITH A SOFT GOAT CHEESE CREAM (V)

CHRISTMAS DESSERT

SURPRISING CHRISTMAS DESSERT