



A Very Fiera Christmas Plantbased Menu

Chef's amuse bouche

Dry aged rode biet / Dry-aged beetroot

Gerookte aubergine - zuring

Smoked eggplant - sorrel

Wilde champignons / Wild mushrooms

Brioche - dragon - jus van cèpes

Brioche - tarragon - cèpes jus

Velouté pastinaak / Velouté parsnip

Bloemkool couscous - postelein - crouton

Cauliflower couscous - purslane - crouton

Butternut 'Hasselback'

Gelakte schorseneren - gebrande lente ui - rode curry espuma

Lacquered salsify - roasted spring onion - red curry espuma

Macaron

Praliné - pistache - gekonfijte doyenne - ijs van mandarijn

Praline - pistachio - candied doyenne - mandarin ice cream



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5 gangen / 5 courses € 139

