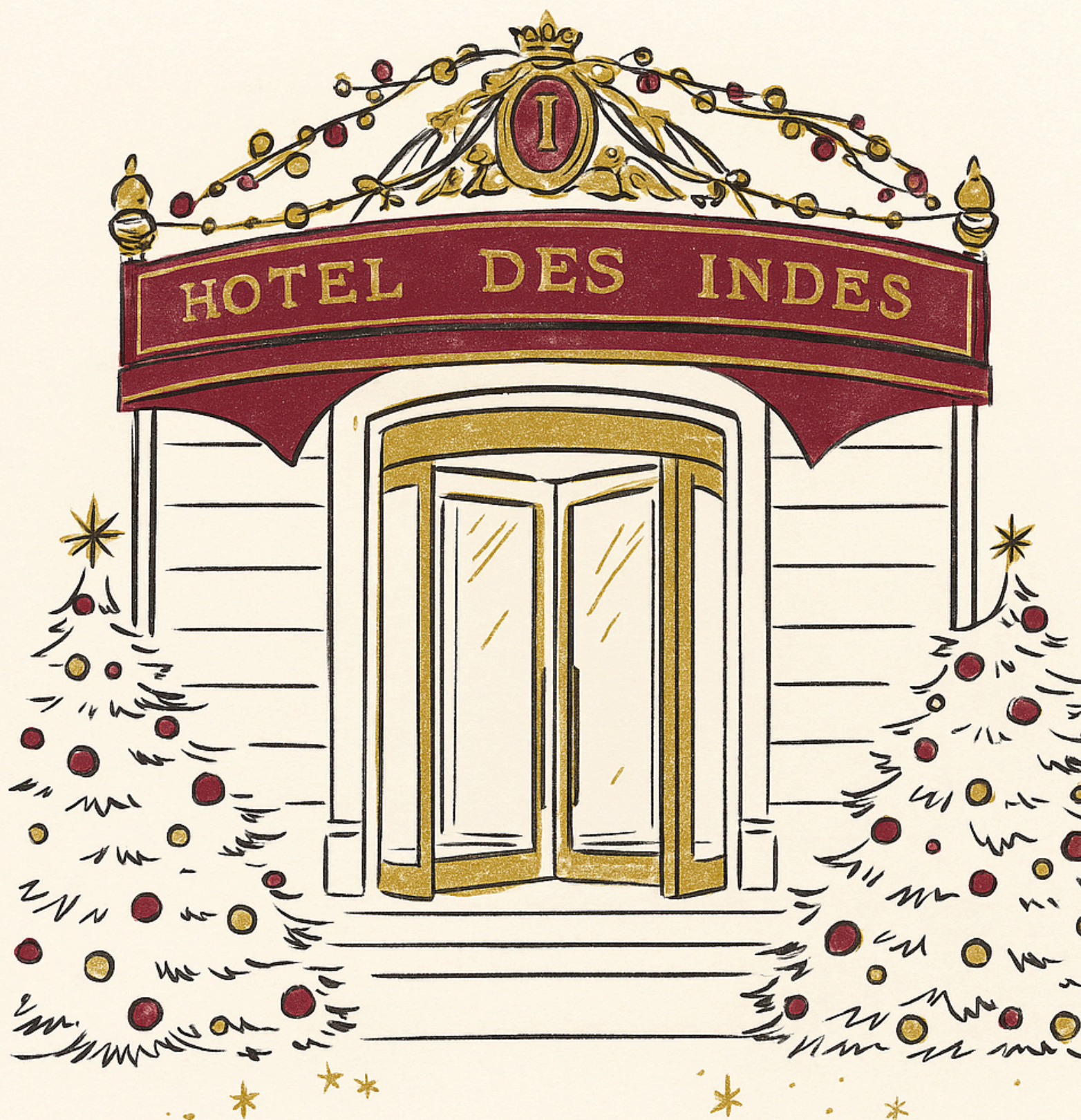


Royal Festive Season

Come celebrate



Christmas Menu

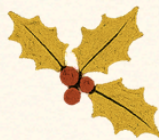
Roasted Langoustine | Salad of Crab | Reduction
of Lobster

Brandade of Cod | scented with Truffle and
Duck liver

Venison fillet | Champagne sauerkraut | Confit
Potato | Venison Gravy

open Ravioli of Blue stilton & Port Crispy of
sourdough

Van Bienen D'or Dark chocolate | Amarena
cherry | Hazelnut



24/12/2025 - 26/12/2025

€150

Vranken Cuvée Diamant Blanc de Blancs
per glass

€22,50

Festive Menu

Venison Pastrami Roasted beetroot | Stewed
pear gel | Sherry Vinaigrette

Sea bass | lentils lu puy | Truffle and lime
beurre blanc

Beef sirloin steak | potato truffle millefeuille |
Chicory and Salsify Penja Pepper sauce

Amarena Cherries | Champagne jelly | Glühwein
ice cream



17/12/2025 - 23/12/2025

27/12/2025 - 30/12/2025

€87,50

New Year's Eve

A festive welcome with a glass of champagne

Smoked Deer with Duck Liver | truffle

Vinaigrette of Caviar

Ravioli of Lobster, Foam of Bisque

Tournedos Béarnaise potato truffle millefeuille|

Chicory and Salsify

Cheese platter of 3 cheeses

Van Brien en D'or Dark chocolate | Amarena

cherry | Hazelnut



31/12/2025

€150

Vranken Cuvée Diamant Blanc de Blancs

per glas

€22,50



HOTEL DES INDES
THE HAGUE

This season, your story begins at Hotel Des Indes

