



HOTEL DES INDES

THE HAGUE

CHRISTMAS DINNER

24th, 25th and 26th of December

Champagne

Foie gras mousse | various crisp structures

Halibut | beurre sauce | caviar | flan of
parsnip

Venison fillet | en croûte braised venison |
foraged mushrooms | salsify | flower sprouts

Vacherin | caramelized onion | thyme | crisp
of smoked paprika | fresh truffle

Mousse of orange | hazelnut cake | praline of
hazelnut | orange ice cream

€140,- per person