

TWO BROTHERS

Noordwijk Beach Hotel - Hotels with a mission -

RECEPTION WITH A CHEF'S AMUSE-BOUCHE AND A WELCOME DRINK

STARTERS

Prawn and tuna tataki

Served with vadouvan cream, sesame crisp, and avocado cream

or

Venison carpaccio

Served with chestnut mushrooms, smoked almonds, pomegranate, and truffle mayonnaise

or

Beet tartare

Served with goat cheese, fried capers, and balsamic vinegar

INTERMEDIATE COURSE

Pumpkin-red curry soup

Served with bean sprouts, red chili, and spring onion

MAIN COURSES

Halibut

Served with fregola, sun-dried tomatoes, fennel salad, and lobster foam

or

Duck breast fillet

Served with eryngii mushrooms, pumpkin-carrot cream, and roasted pumpkin

or

Wild mushroom ravioli

Served with truffle sauce, Parmesan cheese, and arugula

DESSERT Chef¦s Mess

Optional 5th course: Cheese platter, fig compote, and fruit bread