

Marie

Brasserie · Sur l'eau

NEW YEAR'S EVE MENU

SCALLOPS

Thinly sliced St. Jacques with green apple, celeriac and caviar

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LOBSTER BROTH

with porcini mushrooms and chestnuts

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MATELOTE

of turbot and Norwegian lobster with mushrooms and bacon

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TOURNEDOS ROSSINI

with Maxime potatoes and périgourdinne sauce

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BRIE DE MEAUX ST. SYLVESTRE

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OPERA ROYALE
with coffee, caramel
and chocolate

6-courses 120
excl. wine, table water and coffee

BORD'EAU

CLASSIC BORD'EAU MENU

During the festive season we exclusively serve the 'Classic Bord'Eau menu'. To make the year-end extra special we have selected our most extraordinary classics created by Executive Chef Bas van Kranen, paired with superb wines from our sommelier team led by Dannis Apeldoorn.

ASETRA CAVIAR

Dairy beef tartare with horseradish and spicy XO sauce

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ROYALE CABANON OYSTER

Poached with shellfish and salty gravy with plankton

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BEEF

Different preparations with currant, bronzed pistachio and Saint Felicien cheese

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RED MULLET

Japanese Binchōtan preparation with pomegranate gravy, sorrel and stewed octopus

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LANGOUSTINE

Baked on the plancha with gravy of the claw, carrot cannelloni and leche de tigre of passion fruit

NORTH SEA TURBOT

Lightly grilled with poached fin, cranberry jelly and beech fungus

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HAAS ROYALE

Ballotine of hare - innovative with respect for tradition

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CHEESES

Three seasonal cheeses with preserves and crispy bread

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CHOCOLATE

7 textures of Guanaja chocolate with Concord grapes

CLASSIC MENU BORD'EAU

9 courses inc. Champagne, wine, table water & coffee 295 euro