



FESTIVE SEASON AT
RESTAURANT HAERLIN***

CHRISTMAS MENU

PULLED HELGOLAND BROWN CRAB
Apple avocado ceviche | Shellfish reduction | Lime kefir

SOLE FILLET “MEUNIÈRE”
Artichoke–citrus broth | Olive oil | Parsley–parmesan tortelli

LANGOUSTINE XO GRILLED OVER CHARCOAL
Carrot | Sea buckthorn–beurre blanc

SADDLE OF VENISON GLAZED WITH BALSAMICO
Green juniper sabayon | Crispy buckwheat | Boudin noir muffin

BRAISED WELLANT APPLE
Warm apple–Calvados tea | Roasted oat ganache | Iced vanilla noir

4-Course Menu EUR 350.00

Including a glass of Champagne
24th, 25th and 26th of December
Lunch from 12:00 p.m.

BOOK LUNCH

5-Course Menu EUR 395.00

Including a glass of Champagne
24th, 25th and 26th of December
Dinner from 6:30 p.m.

BOOK DINNER