

Christmas

MENU 2024

Salads

Arugula with smoked duck salad with blackberries and nuts / Mixed salad with goat cheese, pumpkin & Bresaola / Baby spinach with blue cheese and cranberries / Waldorf salad (celeriac, pineapple, hazelnut, mandarin) / Dutch baby potato salad / Quinoa with red beet, apple, white cheese and lime / Tuscan fassili, fresh greens & cherry tomatoes / Tuna Nicoise

Soups

Lobster Bisque / Pumpkin / Goulash

Warm

Ravioli mushroom / Apples with red wine berries / Roasted winter vegetables / Oven baked potatoes with olive oil, garlic & rosemary / Wild rice mixed with spices / Cod fish with hazelnut velouté / Game (Venison & wild boar)

Starters

Paté pheasant / Coquilles Saint Jacques / Beef Tartar / Oysters / Mini beetroot with cream cheese

Plateaux

Beef carpaccio with truffle & parmesan / Smoked fish assortment / Artisan beef selection (ribeye, rosbief, pastrami) / Vegetarian mezze board / Gambas and seafood board / Bread selection & Mediterranean dips / Assorted sushi platter

Live cooking

Deer fillet / Quail fillet / Lamb chops / Vegetables on stick / Wok shrimps

Carving Station

Prime Ribeye Cut / Ham Roast (Beensham)

+ Worldwide Bites & Dips (vegetarian, meat & fish)



Festive Dessert Collection

Tiramisu, Cakes, Mousse, Chocolate fountain, Tarts, Ice Cream and more



VAN DER VALK
BRUSSELS AIRPORT

