

Christmas Menu

Entrance

Venison Carpaccio

Thinly sliced venison with vadouvan mayonnaise, walnuts, plums, and arugula.

Dunavar | Pinot Noir | Hungary | 2021 €7.5

Lobster Tartare

European lobster with mango, citrus vinaigrette, and a tomato tapenade.

Nik Weiss Schiefer | Riesling | 2022 €7.5

Burrata

With sweet and sour cherry tomatoes, pesto, rich olive oil, and tomato chutney.

Montgolfier | Sauvignon Blanc | New Zealand | 2022 €7.5

Soup

Oxtail Consommé

Clear broth with braised oxtail and truffle.

Main Course

Venison Steak

With a gingerbread and juniper crust, venison stew, and a red cabbage and chocolate jus.

Staphyle Premium | Malbec | Argentina | 2024 €7.5

Cod

Cod glazed in lobster broth with spinach, risotto, forest mushrooms, and a sand crab sauce.

Montgolfier | Sauvignon Blanc | New Zealand | 2022 €7.5

Butternut Squash

Butternut squash baked in puff pastry with apple, fennel, and chestnut stuffing.

Thomas Barton | Cabernet Sauvignon, Merlot | France, Bordeaux | 2019 €7.5

Dessert Royal

Raspberry and Pistachio

Ouma se Wyn | Muscadelle | Weltevrede | South Africa | 2020 €7.5

Cheese Platter + €11.00

Tawny Port | Barros | Portugal | €4.5



VAN DER VALK
HOTEL TIEL

Prices 3-Course Choice Dinner

Children up to 2 years: free

Children up to 12 years: €23.5

Adults: €59

Prices 4-Course Choice Dinner

Children up to 2 years: free

Children up to 12 years: €23.5

Adults: €69

For a complete wine pairing: €19.5