

# LET'S CELEBRATE CHRISTMAS TOGETHER

Great that we are able to welcome you during the Christmas holidays.  
We will do our utmost to give you an unforgettable experience.

Reservations for the Christmas breakfast and dinner can be made latest by 21 December 2022  
via [www.oesterdam.nl/restaurant/reserveren](http://www.oesterdam.nl/restaurant/reserveren)

Below an overview of the possibilities:



25 December  
26 December

## CHRISTMAS BREAKFAST

€ 24½

Would you also like to enjoy a delicious extensive breakfast buffet during the Christmas holidays?  
Then make a reservation for the Christmas breakfast at 8, 9 or 10 am!

### CONTENTS:

Sourdough bread | Croissant | Brioche |  
Hard rolls | Christmas bread  
Various cheeses | Farmer's ham | Chicken fillet | Filet Americain | Pate | Smoked salmon  
Farmer's Yoghurt | Granola | Various Cereals |  
Fruit and vegetables | Sliced Fruit | Hand Fruit  
Brownies | Boluses | Donuts  
Various egg preparations | Bacon | Hollandaise Sauce  
Pancakes | Date Syrup | Blueberries  
Coffee | Tea | Milk | Juice | Smoothie |  
Prosecco

Children up to 12 years old can enjoy this delicious breakfast for a lower price!

€ 15

## CHRISTMAS DINNER À LA CARTE

24 december  
26 december

Take a look at our menu (new menu from the end of October) for all à la carte options in our restaurant:



25 December

## 6-COURSES DINNER

€ 69½

Exclusively on Christmas Day you can enjoy this delicious menu starting at 5.30pm or 7pm:

### SCALLOPS / ✓ ERYNGII

Cauliflower | Granny Smith | Beurre noisette | Leek

#### WINE

Misty Cove Estate | Pinot Gris | Marlborough | New Zealand

### VICHYSOISE

Soup of potato | Leek | Pancetta

#### WINE

Chardonnay | Maipo | Chili | Viña Casablanca | Palena

### JERUSALEM ARTICHOKE

✓ Coffee | Vanilla | Egg yolk | Chives

#### WINE

Cabernet-Merlot | Beni M' tir | Morocco | Domaine Bonassia | L' Excellence de Bonassia

### DEER BACK FILLET / ✓ BEETROOT WELLIN

Salsify | Brussels sprouts | Cream of beetroot and radicchio | Gravy of Kriek

#### WINE

Cabernet Sauvignon | Stellenbosch | Zuid-Afrika | Bersig Estate

### POACHED FIG

Winters spices | Crème pâtissière | Merengue

#### WINE

Dona Helena | Moscatel de Setubal | Moscatel Roxo | Setubal | Portugal

### CHEESEBOARD

Various cheeses with garniture

#### WINE

Tinta Barocca | LBV | Bersig Estate

WINE ARRANGEMENT WITH THE 6-COURSE DINNER

€ 39

€ 32½

## FOR THE CHILDREN

MELON WITH HAM

ROASTED PEPPER-TOMATO SOUP

PASTA | CHICKEN | PESTO

DAME BLANCHE