Joyful Night!

DINNER
DANSANT
24 DECEMBER

KITCHEN CORNELIS BAR

— EERSTE GANG —

Carpaccio
Truffelmayonaise | kappertjes | pijnboompitten | Parmezaanse kaas
sjalot | bieslook | rucola

Sushi roll *Torched salmon*
Zalm | komkommer | avocado | ikura honey miso | teriyaki saus | crispy tempura

Gyoza kip
Okonomiyaki saus | Japanse mayonaise | bonito vlokken

Inktvisringen
Aïoli | citroen

— TWEEDE GANG —

Ribeye
Gegrild met Japanse barbecuesaus

Ossenhaaspuntjes
Teriyakisaus | bosui | sesamzaad | gebrande uitjes

Gamba's
Wilde gamba's in knoflook | rode peper | witte wijn

Zeebaars
Tom Kha Kai | kokosrijst | limoenbladolie | paksoi | mosselen

Geserveerd met friet en salade

— DERDE GANG —

Brownie

Madeleine

Cheesecake
Bosvruchtenjam | aardbeien mint sorbet

Pornstar Martini dessert
Passievrucht curd | roomkaas | mango sorbet | merengue | crumble

3-gangenmenu | *shared dining inclusief ticket Cornelis Borrel | €69,50 p.p.*

Dineren is alleen mogelijk met een ticket van de Cornelis Borrel op Kerstavond

KITCHEN CORNELIS BAR

— FIRST COURSE —

Carpaccio
Truffle mayonnaise | capers | pine nuts | Parmesan cheese
shallot | chives | arugula

Sushi roll *Torched salmon*
Salmon | cucumber | avocado | ikura honey miso | teriyaki sauce | crispy tempura

Chicken gyoza
Okonomiyaki sauce | Japanese mayonnaise | bonito flakes

Calamari
Aïoli | lemon

— SECOND COURSE —

Ribeye
Grilled with Japanese barbecue sauce

Tenderloin tips
Teriyaki sauce | spring onion | sesame seeds | roasted onions

Prawns
Wild prawns in garlic | red pepper | white wine

Sea bass
Tom Kha Kai | coconut rice | lime leaf oil | pak choi | mussels

Served with fries and salad

— THIRD COURSE —

Brownie

Madeleine

Cheesecake
Forest fruit jam | strawberry mint sorbet

Pornstar Martini dessert
Passion fruit curd | cream cheese | mango sorbet | meringue | crumble

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3-course menu | *shared dining including ticket to Cornelis Borrel* | €69.50 p.p.

Dining is only possible with a ticket for the Cornelis Borrel on Christmas Eve