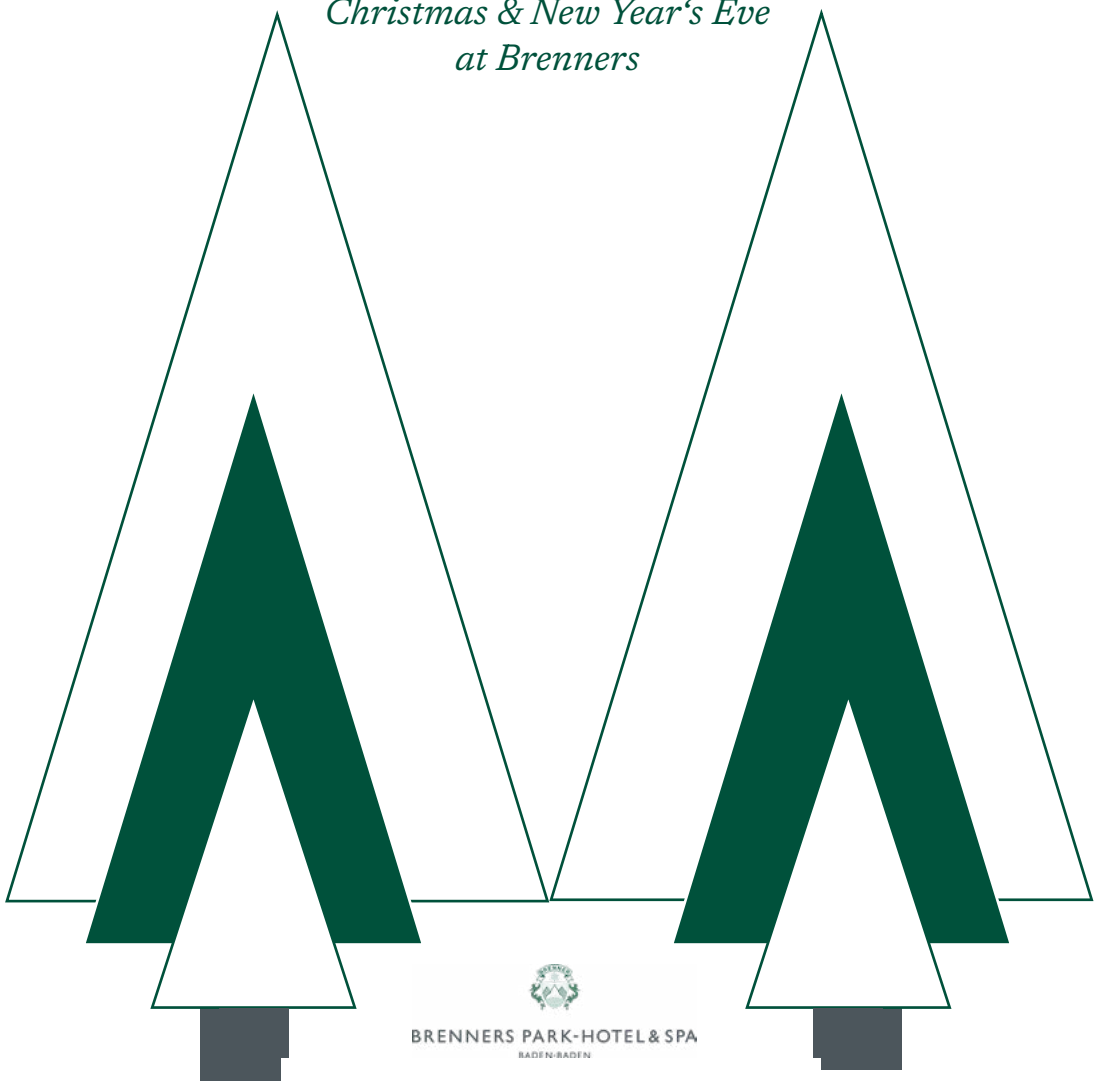


*Oh come,
all ye tasteful!*

*Christmas & New Year's Eve
at Brenners*



Christmas Menu
Sunday, 24. December

Délice of mackerel
capers | crème fraîche | parsley

Velouté of shelduck Goose
poultry pate | orange | ceylon-cinnamon

Breton Sole & Blue Lobster
sand carrot | vanilla beurre blanc

Composition of Luma Beef fillet
flower sprouts | celery
piedmont hazelnut | mokka

Vintage Portwine
"williams christ" pear | pepper

€ 249

Christmas Menu
Monday, 25. December

Pickled fillet of milk-fed Veal
winter truffle | kale | "Dijon" mustard

Bisque of atlantic Lobster
lobster raviolo | lemongrass

Filet of Sea bass
roasted jerusalem artichoke | leek | caviar | whey

Duets from the Mieral Pigeon
pied de mouton | artichoke | la perle noire

Valrhona Chocolate
sea buckthorn | roasted almond

€ 249



Christmas Menu
Tuesday, 26 . December

Norwegian King Crab
hokkaido pumpkin | edamame | bergamot

Veloute of winter Kohlrabi
sot-l'y-laisse | butter | pea shoots

Breton St. Pierre
watercress | sea grapes | macadamia

Délice of Rouen-Clair-Duck
black salsify | chestnuts | spiced-cherries

“Gravensteiner” Apple
spekulatius | jivara-chocolate

€ 249



New Years Eve Menu
Sunday, 31 . December

Scottish Scallops and Atlantic Lobster
pepquiños | ginger | caviar

Consommé Double
organic egg raviolo | root vegetables | sherry

Breton Turbot
textures of broccoli | snake fruit
oysters champagne nage

Composition by Bress Chicken
and Norway Lobster
perigord truffle | parsnip | cognac

Bollinger Champagne
mango | pistachio

€ 319

