



# Christmas Menu



## Starters

Semi-Cooked FoieGras, Mangoes and Spices  
Scallops, Cider, Chicory, Celery



## Main Course

Sole Fillets, ForestMix, Champagne Jus



## Dessert

Dark Chocolate, Hazelnut Praline, Crème Brûlée Ice Cream

€95.00 p.p.

Reservation by [fathy.vercamer@hilton.com](mailto:fathy.vercamer@hilton.com) | 0491 16 17 17  
For more information about allergens, please inquire with our staff.





## Chef's Amuse-Bouche



## Starters

Pan-Seared Duck Liver, Corn, Belgian Endive, Gingerbread  
Scallops, Crispy Buckwheat, Apple and Chestnut  
Granita Cranberry and Verbena



## Main Course

Turbot Fillets, Confit Leeks, Butternut Squash, Champagne Jus



## Dessert

Madagascar Vanilla, Pear, Speculoos

**Adult Menu Musical entertainment (Glass of champagne per person on arrival): €169.00 p.p**  
**Children's Menu | Ages 6 to 12: 3 courses Water and soft drinks included €59.00 p.p.**  
**Children's Menu | Ages -5 Free**

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