



Fort
Nassau
RESTAURANT

THREE COURSE CHRISTMAS MENU



DECEMBER 24 & 26, 2017

Smoked duck breast | duck liver | quinoa and corn lettuce salad
fresh raspberries | cottage cheese | hazelnut vinaigrette



Parmesan-thyme crusted veal loin stuffed with Portobello mushroom
red wine stewed shallots | grilled zucchini | jus with cognac
sweet potato 'mille feuille'

*Alternative: Pan fried grouper filet | anise | 'nage' of vegetables
baby potato | saffron aioli*



Dome of white chocolate and ginger | sugared orange | gingerbread
dark chocolate sauce with Mandarine Napoléon liquor

PRICE three course menu NafL. 97.50
incl. service charge and sales tax