

# MENU

IT'S THE MOST WONDERFUL TIME

## APPETIZER

OH CRAB!

crab salad with a prawn tartare, coconut gel and mango

## ENTREE

YOU ARE FIN-TASTIC

smoked salmon with a chorizo crumble, watercress and spinach and celeriac

## ENTREMET

YOU QUACK ME UP

Duckbreast with roasted garlic risotto and a black garlic sauce ginger mousse

## MAIN COURSE

LOVE ME TENDER

Grilled tenderloin with parsnip, green cabbage, roasted pistachio and red port reduction

## DESSERT

BE A PINEAPPLE

Five spice infused pineapple with white chocolat crumble and yoghurt ice cream

WE WOULD LOVE TO SEE  
YOUR BIJBLAUW CHRISTMAS  
PHOTOS!

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## WINE PAIRING

Are you looking for the perfect matching wine? Enjoy our selection of matching wines!

Five course paring ANG 95,-  
You can also go for a glass or a bottle!

139.00 ANG

WE WISH YOU A VERY MERRY CHRISTMAS | TEAM BIJBLAUW