



CHRISTMAS MENU

GLAS OF CHAMPAGNE AND APPETIZERS

Truffled scrambled eggs with emulsion (3, 7)

Foie gras crème brûlée, fig segment with port (3, 7, 12)

STARTERS

Wild prawn carpaccio, purslane salad, passion-citrus vinaigrette,
grapefruit segment and cuttlefish ink krupuk (2, 12, 14)

Poultry oyster and veal sweetbread parcel braised
with Jura yellow wine, young mustard shoots (1, 3, 7, 10, 12)

MAIN COURSE

Roast guinea fowl supreme, sautéed mushrooms and chestnuts,
truffled dauphinois potatoes, honey-glazed pumpkin
and Madeira sauce (1, 7, 9, 12, 13)

DESSERT

Signature yule log with grand cru chocolate, praline
and gold leaf (1, 3, 7, 8, 13)

COFFEE, TEA AND MIGNARDISES

Homemade dark chocolate truffles (7)

Soft pistachio nougat (3, 8)

Mini hazelnut financiers (1, 3, 7, 8, 13)

WINES

Champagne Saint Germain de Crayes Blanc de Blancs Brut

Ch. De Cérons Graves Blanc 2022 white

JP Dubost Morgon La Ballofiere 2022 Red 75cl Beaujolais

Champagne Saint Germain de Crayes Blanc de Blancs Brut

115 €

(Wines included)

DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
LA HULPE BRUSSELS

*Allergens : 1) Gluten 2) Shellfish 3) Eggs 4) Fish 5) Peanuts 6) Soy 7) Milk 8) Nuts
9) Celeriac 10) Mustard 11) Sesame 12) So2 13) Lupin 14) Mollusc 15) Pork*