

# Christmas 2024

## Restaurant Wilhelminapark

24, 25 and 26th

---

Our kitchen team has once again put together the Christmas menu with care.

Together with the service staff, they will do everything they can to ensure that your visit goes according to your wishes.

Restaurant Wilhelminapark wishes you a Merry Christmas and a healthy and prosperous 2025. We thank you for your trust in our restaurant and the pleasant company of you as a guest.

---

### Times of arrival

Christmaslunch	welcome from 12.00 to 13.00hs
Christmasdiner	welcome from 18.00 to 19.00hs

To make lunch and dinner go as smoothly as possible,  
We will spread the arrival time in consultation with you.

---

### Price

Christmaslunch 4-courses with two amuses	€ 69,50 per person
Christmasdiner 6-courses met two amuses	€ 84,50 per person
Lunch 4-courses wine pairing	€ 36,00 per person
Diner 5-courses wine pairing	€ 45,00 per person
Can also be ordered by the glass	€ 9,00 per glass

We would like to know in advance how many guests wish to take part in the wine pairing.

---

### Special features

The Christmas menu can also be ordered vegetarian, we do not offer a vegan option. If you do not eat meat or fish, please let us know in advance. For children, we serve the regular Christmas menu or a children's menu (up to 12 years old) in consultation.

Dogs are unfortunately not welcome during Christmas.

The deposit is €50.00 per person.\*

---


Please let us know your dietary requirements or allergies in advance.

We are closed on Monday 30 December until Thursday 2 January. On Friday 3 January, we will be open again from 6pm for dinner. We hope to welcome you again as a guest of Restaurant Wilhelminapark in 2025.

---

\*Up to 72 hours in advance, you can cancel free of charge and the deposit will be refunded.

# WILHELMINAPARK



# Christmas diner

## 6-courses and 2 amuses

### Bites

Saffron madeleine with paprika cream  
Pastry with nigella and black garlic

### Amuses

Pâté of hare

Shallot soup with brioche and gruyere

### Starter

Seared tuna with scallops

dashi of carrot and shellfish | green appel | kohlrabi | macadamia

### 2nd course

Turbot fillet with roasted langoustine

celeriac | beurre blanc with toasted bread

### 3rd course

Three preparations of Jerusalem artichoke

truffle | vegetarian gravy | hazelnuts

### Main course

Roast venison and venison stew with cranberry

pommes Anna | gravy with star anise & juniper | salsify | melous onion | kingbolete | sprouts

### Pre dessert

Duckliver

quince | sugar loaf

### Dessert

Cake of white chocolate mousse and yuzu


tangerine | crumble of white chocolate | white chocolate ice cream

Friandises with coffee

€ 84,50 per person



# WILHELMINAPARK



# Christmaslunch

## 4-courses and 2 amuses

### Bites

Saffron madeleine with paprika cream  
Pastry with nigella and black garlic

### Amuses

Pâté of hare

Shallot soup with brioche and gruyere

### Starter

Seared tuna with scallops

dashi of carrot and shellfish | green appel | kohlrabi | macadamia

### 2nd course

Turbot fillet with roasted langoustine

celeriac | beurre blanc with toasted bread

### Main course

Roast venison and venison stew with cranberry

pommes Anna | gravy with star anise & juniper | salsify | melous onion | kingbolete | sprouts

### Dessert

Cake of white chocolate mousse and yuzu

tangerine | crumble of white chocolate | white chocolate ice cream

Friandises with coffee

€ 69,50 per person



# WILHELMINAPARK