



A TIMELESS

Christmas

STORY

A NEW CHAPTER OF TOGETHERNESS

TIVOLI
HOTELS & RESORTS



CHRISTMAS MENU

24th - 26th OF DECEMBER

Pearl White

North Sea seabass | fermented celery |
apple & cardamom gel | fermented
currants | herring pearls

Vermilion

Lobster | veal jus | cauliflower |
fennel

Rich Omber

Suckling pig | pork demi-glace |
potato | khaki

The Rarest Blue

Fresh Dutch cream | cream cheese |
blue cheese | biscuit crumble

89€ per person



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New Year

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NEW YEAR'S EVE MENU

31st OF DECEMBER

Last Light

24-hour cured duck breast | endive |
flaked almonds | tzatziki | pickled
pumpkin

Afterglow

Lobster | veal jus | cauliflower | fennel

The Softest Hour

Slow-cooked egg | mushrooms | white
miso | black truffle | chestnut |
parmentier

Midnight

Dry-aged Dutch beef tenderloin |
potato | celeriac cream | demi-glace

Sunrise

Passion fruit sauce | orange blossom
cream | mandarin albedo cream | milk
cloud | brown butter sabayon

150€ per person