



A TIMELESS

Christmas

STORY

A NEW CHAPTER OF TOGETHERNESS

TIVOLI
HOTELS & RESORTS



CHRISTMAS MENU

24 - 26th OF DECEMBER

Warm Cod Salad Composition

Cod and its brandade | fig leaf broth
manzanilla olive pearls | balsamic gel | fig oil

Golden Nest

Hen stew | corn hollandaise | cured egg yolk
buckwheat | fried breadcrumbs

Winter's Embrace

Braised beef shank | game stock | dark chocolate
celery root purée | butter-fried diced potatoes

Kerststol van Omber

Rum babà dough | sweet almond cream | dried fruits
raisins | citrus

85€ per person



A TIMELESS

New Year

STORY

A NEW CHAPTER OF TOGETHERNESS

TIVOLI
HOTELS & RESORTS



NEW YEAR'S EVE MENU

31ST OF DECEMBER

First Light

Ajoblanco | green apple | wheat juice | kohlrabi
grape must | stem lettuce | snow peas

Sun Before Frost

Jerusalem artichoke | sunflower seeds | citrus
Chardonnay vinegar | fermented soy
orange blossom water | wholegrain mustard

Midnight Soil

Hen stew | corn hollandaise | cured egg yolk
buckwheat | fried breadcrumbs | truffle

Royal Dusk

Black Angus beef cheek | shallots | red wine
game reduction | cream | celeriac | potato

Final Bloom

Variation of mandarin textures | passion fruit sauce
orange blossom cream | beurre noisette béarnaise

135€ per person