

# La Terrasse

EASTER IN GRAND HOTEL HUIS TER DUIN

## STARTER

### CEVICHE OF ARCTIC CHAR

MARINATED CUCUMBER | QUINOA | DASHI ESPUMA  
CITRUS VINAIGRETTE WITH AJI AMARILLO

## ENTREMETS \*

### SEA BASS ROULADE

GREEN HERB FARCE | WHITE ASPARAGUS | SAMPHIRE  
TARRAGON BEURRE BLANC

## MAIN COURSE

VEAL | TENDERLY COOKED | WHITE ASPARAGUS  
FAVA BEANS | POMMES DAUPHINE | ROASTED SHALLOT  
MOREL JUS

## DESSERT

TRIFLE | BANANA | PASSION FRUIT | DARK  
CHOCOLATE

*\*THE ENTREMETS IS ONLY SERVED AS PART  
OF THE 4-COURSE MENU.*