

La Terrasse

EASTER IN GRAND HOTEL HUIS TER DUIN

VEGETARIAN MENU

STARTER

DUTCH ASPARAGUS FLAN

TEXTURES OF YELLOW BEETROOT | RAS EL HANOUT

ENTREMETS *

GREEN HERB RISOTTO

GARDEN PEAS | GREEN ASPARAGUS | FOAM OF AGED CHEESE

MAIN COURSE

GNOCCHI | PUMPKIN CREAM | COURGETTE

DUTCH ASPARAGUS

DESSERT

TRIFLE | BANANA | PASSION FRUIT | DARK

CHOCOLATE

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