



The Apartment

FESTIVE MENUS 1-30 DECEMBER

THE SHARING FEAST

APPETISERS SERVED FAMILY STYLE

FRESHLY SHUCKED OYSTER
MIGNONETTE, LEMON

ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD
DRIED CRANBERRY, WALNUT

BEETROOT & ORANGE CURED SALMON
PICKLED RED CABBAGE, DILL

CHICKEN & BLACK TRUFFLE TERRINE
LEEK, RHUBARB, PISTACHIO

MIDDLE COURSE

CREME OF ARTICHOKE
BENTON'S BACON, CROUTONS, CHIVES

MAINS

WHOLE ROASTED MARKET FISH
GRILLED LEMON, HAZELNUT BROWN BUTTER

AUSTRALIAN WAGYU BEEF WELLINGTON

SIDES

CRANBERRY CHUTNEY
GRATIN DAUPHINOIS
ROASTED ROOT VEGETABLE, MAPLE SYRUP
BRUSSELS SPROUTS
PORT WINE JUS

DESSERT

CHESTNUT CREME BRULEE
BERRIES & YOGHURT YULE LOG
PISTACHIO & APRICOT OPERA CAKE
CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

1,280/PER PERSON



The Apartment

FESTIVE MENUS

1-30 DECEMBER

THE RECEPTION MENU

APPETISERS

ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD
DRIED CRANBERRY, WALNUT

BEETROOT & ORANGE CURED SALMON
PICKLED RED CABBAGE, DILL

CHICKEN & BLACK TRUFFLE TERRINE
LEEK, RHUBARB, PISTACHIO

ARTISAN CHEESE & COLD CUTS
HOUSE CHUTNEY, FIGS, GRAPES, DRIED FRUIT, OLIVES, MUSTARD, PICKLES
SELECTION OF BREAD

MAINS

PATAGONIAN TOOTHFISH
PISTACHIO CRUST

WHOLE ROASTED TURKEY
HONEY MUSTARD GLAZE, THYME

SIDES

CRANBERRY CHUTNEY
GRATIN DAUPHINOIS
ROASTED ROOT VEGETABLE, MAPLE SYRUP
BRUSSELS SPROUTS, BENTON'S BACON
PORT WINE JUS

DESSERT

CHESTNUT CREME BRULEE
CHRISTMAS DARK CHOCOLATE CHERRY CAKE
BERRIES & YOGHURT YULE LOG
CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

980/PER PERSON
FOR A MINIMUM OF 20 PERSONS



The Apartment

FESTIVE MENUS

1-30 DECEMBER

THE VEGETARIAN SHARING FEAST

APPETISERS SERVED FAMILY STYLE

ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD

DRIED CRANBERRY, WALNUT

MARINATED HEIRLOOM BEETROOT & ORANGE

PICKLED RED CABBAGE, DILL

CELERIAC & BLACK TRUFFLE TERRINE

LEEK, RHUBARB, PISTACHIO

MIDDLE COURSE

CREME OF ARTICHOKE

CROUTONS, CHIVES

MAINS

CRISPY FRIED ORGANIC EGG

SPINACH, HAZELNUT VINAIGRETTE, BLACK TRUFFLE

IMPOSSIBLE MEAT WELLINGTON

SIDES

CRANBERRY CHUTNEY

GRATIN DAUPHINOIS

ROASTED ROOT VEGETABLE, MAPLE SYRUP

BRUSSELS SPROUTS

PORT WINE CREAM

DESSERT

CHESTNUT CREME BRULEE

BERRIES & YOGHURT YULE LOG

PISTACHIO & APRICOT OPERA CAKE

CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

880/PER PERSON



The Apartment

FESTIVE MENUS

1-30 DECEMBER

THE VEGETARIAN RECEPTION MENU

APPETISERS

ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD

DRIED CRANBERRY, WALNUT

MARINATED HEIRLOOM BEETROOT & ORANGE

PICKLED RED CABBAGE, DILL

CELERIAC & BLACK TRUFFLE TERRINE

LEEK, RHUBARB, PISTACHIO

ARTISAN CHEESE BOARD

HOUSE CHUTNEY, FIGS, GRAPES, DRIED FRUIT, OLIVES, MUSTARD, PICKLES

SELECTION OF BREADS

MAINS

CRISPY FRIED ORGANIC EGG

SPINACH, HAZELNUT VINAIGRETTE, BLACK TRUFFLE

IMPOSSIBLE MEAT WELLINGTON

SIDES

CRANBERRY CHUTNEY

GRATIN DAUPHINOIS

ROASTED ROOT VEGETABLE, MAPLE SYRUP

BRUSSELS SPROUTS

PORT WINE CREAM

DESSERT

CHESTNUT CREME BRULEE

CHRISTMAS DARK CHOCOLATE CHERRY CAKE

BERRIES & YOGHURT YULE LOG

CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

780/PER PERSON

FOR A MINIMUM OF 20 PERSONS