



KRELIS

CHRISTMAS MENU 2026

3-COURSE MENU | €65,- PER PERSON | EXCL. DRINKS

APPETIZER FROM THE HOUSE

STARTERS

CURED TROUT

Dutch shrimp | beetroot | tarragon cream

SMOKED BEEF RIBEYE

shimeji mushrooms | caramelised hazelnut | black garlic

PUMPKIN IN VARIOUS TEXTURES

crispy pumpkin seeds | passion fruit vinaigrette | vegan

MAINS

HALIBUT FILLET WITH SCALLOPS

champagne beurre blanc | potato mousseline | fennel

VENISON STEAK WITH BRAISED VENISON

Brussels sprouts | cranberry | red wine jus

SALT-BAKED CELERIAC

sautéed mushrooms | port jus | vegan

All main courses are served with unlimited fries and Zaanse mayonnaise.

DESSERTS

FRENCH TOAST MADE WITH PUTTER'S SPICED BREAD

poached pear | hazelnut ice cream

PINEAPPLE & COCONUT

caramelised pineapple | coconut sorbet | vanilla cream

ROUTE EUROPA CHEESE SELECTION

supplement +€5

Between 14 and 20 December, we kindly ask you to email the final choices of your party to info@krelis.nl, including the exact number of starters, main courses and desserts per dish. This allows our kitchen to prepare carefully, purchase ingredients efficiently and prevent food waste.