



THE IRIS NEW YEAR'S BRUNCH

January 1st

1pm - 3pm

Menu for 95 € pp

Or 125 € pp with ½ bottle of champagne

Baker's Selection

Mini pastries | French toast | Crêpes

Eggs Benedict | Granola | Yoghurt | Seasonal fruit

COLD BUFFET: STARTERS

Assortment of smoked fish and salmon

Game terrines

Foie gras | Pata Negra

Seasonal salads

SUSHI & SEAFOOD

Nigiri: salmon, tuna, prawn

Maki: California rolls

Sashimi Hamachi (yellowtail)

Sauces: soy sauce | wasabi | pickled ginger | ponzu

Oysters on ice

Cooked prawns with aioli sauce

Crab salad

ROBATAYAKI

Grilled sea bass with yuzu butter

Teriyaki vegetables and shiitake mushrooms

CARVING STATION

Herb-roasted turkey breast with truffle jus

HOT DISHES

Venison stew with blackberry jus

Guinea fowl | cranberry and chestnut

Gratin dauphinois

Roasted winter vegetables

VEGETARIAN

Vegetarian pasta

DESSERT BUFFET

Chocolate mousses

Chocolate fountain

Assortment of mini mousses and verrines

Homemade cakes by our pastry chef

Macaron tower

Fruit salad

Dessert lollipops

Van Tricht selection of matured cheeses