



CHRISTMAS AT THE IRIS

December 24th 2026



Experience Menu

€89 per person
Wine Pairing · €39 per person

Sea Bass · Oyster · Caviar · Citrus

Game Croquette · Fig

Beetroot · Feta · Smoked Eel · Green Apple

Champagne Moët & Chandon Brut Impérial

Roasted Scallops · Parsnip · Black Truffle · Seaweed

Graymore Chardonnay

Duck Breast · Butternut Squash
Brussels Sprouts · Festive Spices

Château Fargueirol Châteauneuf-du-Pape

Almond · Lemongrass · Citrus

Petits Fours by Joost Arijs

Lavazza Humeco Coffee · Tea · Infusions by Steffi Vertriest

Vegetarian Menu

€69 per person
Wine Pairing · €39 per person

Crispy Potato · Aged Mimolette · Coffee

Chestnut Croquette · Fig

Beetroot · Feta · Green Apple

Champagne Moët & Chandon Brut Impérial

Roasted Celeriac Scallop · Parsnip · Black Truffle

Graymore Chardonnay

Risotto · Roasted Butternut Squash · Brussels Sprouts

Château Fargueirol Châteauneuf-du-Pape

Almond · Lemongrass · Citrus

Petits Fours by Joost Arijs

Lavazza Humeco Coffee · Tea · Infusions by Steffi Vertriest

