



# KRISFLYER EXPERIENCES

IN PARTNERSHIP WITH MASTERCARD

## Set Menu

BY JACOB JAN BOERMA

\* Wine pairing menu will be available on the day of dining.



Tartar of tuna with airy ponzu, seaweed vinaigrette,  
sweet and sour cucumber



Turbot with cauliflower, miso, green herbs, jus of mussels,  
curry and lemongrass



Langoustine with smoke potato puree, lovage,  
beurre noisette, truffle and lime



Roe deer with red beet, cumin with cherry and sweet potato

OR

Beef with roasted garlic-sambai dressing, BBQ celeriac, glazed kohlrabi



Blue berries with basil, yoghurt, crispy merengue and combava



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# Vegetarian Menu

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Diverst textures of cucumber, airy ponzu and seaweed vinaigrette



Roasted cauliflower with vadouvan, green herbs



Open ravioli of kohlrabi with artichoke, beurre noisette,  
truffle sauce and lovage



Small cannaloni's from eggplant with mushrooms,  
cumin cream and fresh oregano



Blueberries with basil, yoghurt, crispy merengue and combava