

Menu Dinner Luc's 50th Birthday, The Hague
Date Saturday 10. October 2009



- Menu Oriental-style Black Tiger shrimp tail tartar and tepan-yaki shrimp tail sauté
'Crystal-Clear' Gazpacho
UK-Atlantic coast Cockles, short-boiled & served with Cockle Broth
Crème of Butternut Squash & Rutabaga Turnip with shaved White Truffle from Piedmont
Skate wing and Canadian Lobster Sauté
'Ristretto' of Lobster-Coraille & Live Sea Urchin
Veal Sweetbreads, Braised Veal Cheek & Roasted Leg of Veal
Stewed Beef Back-Ribs 'once again' with Shaved White Truffle
Roasted Leg of New-Zealand Venison with soft Venison Gravy & Green Asparagus
Rib of Wild Boar with 'Pied de Mouton' mushrooms
Breast of Woodpigeon with sautéed Duck liver
Fillet of Wild Hare with 'Hasenpfeffer' and poached pear
- Dessert International Cheese Selection with Caramelised Fig, Shallot, & Plum Jam
Duck liver Confit with Fresh Mango
Blackberries & Raspberries in Red wine syrup
Cumquats Confit in Prosecco Rosato
Chocolate Crème Bruleé
Almond spice & Bittersweet Chocolate Canache
- Wine Champagne Magnum Billecard Saumon Rose
2005 Puligny Montrachet 1er cru Folatieres, Vincent Girardin
2000 Batard Montrachet Grand Cru, Fontaine Gagnard
1959 Corton Grand Cru, Clos du Roi, Jean Bouchard
1959 Clos de Vougeot, Grand Cru, Chanson Père et Fils
2000 Le Chambertin, Grand Cru, Rousseau
1959 Château Lagrange (St Julien)
1959 Château Haut Bages Liberal (Paulliac)
1959 Château Clos L'Eglise (Parzac St. Emilion)
2001 Mouton Rothchild (Paulliac)
1959 Chateau du Breuil, Coteaux de Layon
1985 Graham's Vintage Port
1959 Bas armagnac Baron Gaston Legrand