

2021

7-course Christmas dinner

24 | 25 | 26 DECEMBER



# SRD1500.- (incl.OB) per person

## xmas welcome cocktail \( \text{ }'

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course 1: trio of amuses V

beet root bonbon | smoked black quinoa | bell pepper sorbet carrot sphere/crémeux | pandan-coconut sponge cake | vinaigrette sangria lasagna | passion fruit crispy

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course 2: first entrée (choose 樂)

- mushroom wellington | rosemary | pecan | pickled red onions \( \frac{1}{2} \)
  - \* tenderloin tartare l'hermitage | marinated red onion petals apple capers | madeira reduction
    - \* crispy duck breast | granny smith apple-thyme preserved bell pepper | orange-port sauce
- \* trio of game paté | candied wild cranberries | apricot jam | slices of toasted baguette
  - \* chicken filet au za'atar | ras el hanout-lemon sauce
  - \* blinis with salmon gravlax & caviar | quenelle of sour cream and chives | wakamé

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course 3: second entrée (choose \*\*)

☆ crock-pot butternut squash soup

\* lobster and shrimp bisque | lobster meat | potato-gruyère hash

\* oxtail consommé | gremolata

## course 4: palate cleanser

virgin gin sorbet I quenelle calamansi granite V

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# course 5: main course (choose \*\*)

- 🗱 cannelloni of egg plant | parmigiano | mesclun 🇸
- \* halibut | wild mushroom | gnocchi | sebi jari in safron vinaigrette
  - \* slow smoked turkey roulade | bell pepper mozzarella cheese | sweet cherry sauce
  - \* beef tenderloin tournedos | jus de boeuf | truffle tapenade
- \* xmas ham roulade à l'hermitage | smoked pineapple chunks sauce
- \* dutch venison steak | potato puree with walnut paste | red wine sauce with bone marrow
  - \* christmas wedding night | slow smoked turkey roulade and the xmas ham roulade à l'hermitage sharing one plate

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# course 6: palate cleanser (choose \*\*)

- \* scropino | limoncello | citrus ice-cream | champagne /
- \* virgin scropino | citrus ice-cream | virgin espumante /

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# course 7: dessert (choose \*\*)

\* wild red fruits soup with basil ice-cream | chocolate crumble and burnt meringue /

\* black forest kirschtorte with kir royale ice-cream

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# optional supplement: tasting of 6 european cheeses SRD 250.-

selected jams and confitures | nut bread | fruits

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optional supplement: wine pairing SRD 500.-

## **Conditions**

- In case dining in is not allowed because of COVID-19 restrictions, we will deliver your festively packaged meals to you free of charge if the delivery address is within the paramaribo city limits | No refund will be given
- Reservations can only be made by telephone 899 9313 / 715 2211 and WhatsApp 855 8899
- Please make your reservations by December 20th, 2021 | Payment in full is due on December 20th, 2021 | Reservations that are not paid in full by this date will be void and offered to the patrons on the waiting list
- ★ Please be on time | Walk-in from 5.00pm | Dinner starts at exactly 5.30pm •
- \* If your party is not complete by 5.30pm we shall commence the general service "and serve the tardy guest(s) the earlier courses to the best of our ability"
- ★ We kindly request you send us your choices (where applicable) at the various courses by December 22nd, 2021 through WhatsApp 855 8899 or by email at events@hermitage.sr
- Payment can be made through bank transfer (please send proof of payment through WhatsApp 855 8899) | Payments in cash or POS or creditcard (Mastercard and Visa) can be made on location at our cash register

V.O.F. l'Hermitage bank accounts at Republic Bank (Suriname) N.V. SRD: 5000029550 / USD: 5000029577 / Euro: 5000029585

★ For payments in USD and EURO we apply the official exchange rates set by the CBvS

www.hermitage.sr facebook: restaurant l'hermitage instagram: hermitage\_finedining

BOOK NOW!
Call: 899 9313 / 715 2211
WhatsApp: 855 8899
HENKIELAAN 85
(CORNER OF ESTRELIASTREET), PARAMARIBO

