

# Frans Kelders

## *Cuisinier*

*Winter menu 2017- 2018*  
*Frans Kelders Cuisinier*

### **Starter**

Spring chicken stuffed with pistachios and morel mushrooms, accompanied by a lentil salad, candied spring chicken and cranberry jam

Gravlax, bi-coloured, sweet 'n' sour cauliflower with a brioche

Lentil salad, mushrooms and sweet 'n' sour vegetables with truffle cream

\*\*\*

### **Entremets**

Creamy mushroom soup with fresh herbs

\*\*\*

### **Main course**

Veal shoulder with mashed potatoes and sundried tomatoes, rocket and balsamic vinegar gravy

Lemon sole stuffed with crayfish, spaghetti vegetables and caper sauce

Lasagne rich in grilled vegetables and tomato sauce

\*\*\*

### **Dessert**

Chocolate Bombe, caramelised pineapple garnished with cocoa jelly