

Celebrate the holidays in style at  
**GRAND HOTEL KAREL V**  
Lunches, drinks, private diners and more

Karel V  
GRAND HOTEL · UTRECHT



## TABLE OF CONTENTS

CHRISTMAS AT RESTAURANT KAREL 5 Atmospheric dinner on Christmas Eve and Christmas Day	02
KERSTLUNCH AT BRASSERIE GOEIE LOUISA Enjoy a lunch on both Christmas days	03
CHRISTMAS DINNER AT BRASSERIE GOEIE LOUISA Join us for a 5-course dinner on Christmas Day and Boxing Day	04
PRIVATE CELEBRATIONS Enjoy private meetings or dinners prior to the Christmas days	05





## CHRISTMAS DINNER AT RESTAURANT KAREL 5 (DECEMBER 24 AND 25)

Our Christmas menus, carefully crafted by our chef and pastry chef, offer a 5-course menu for €160 per person (€295 including drinks) and a 6-course menu for €175 per person (€330 including drinks). We are happy to assist you with any food allergies or dietary preferences. Reservations are available on Christmas Eve and Christmas Day between 18:00 and 20:00. Vegetarian options are available.

### 5-COURSE MENU

#### GUSTATIO

Ijsselmeer bass "crisp" & shiso  
 Marigold egg, white truffle  
 Crispy Jerusalem artichoke, shrimps & dill  
 Bouquet Fall 2024 © Signature Leon Mazairac

#### MENSAE PRIMAE

Scallop & celeriac  
 Mussels & vinaigrette with ramson capers

#### STEAK TARTAR & CAVIAR

Slightly smoked with Royal Belgian Caviar "Oscietra"

#### INTERMEZZO

Oyster & plankton

#### PUMPKIN

As ravioli with glazed eel "Kabayaki"  
 Velouté & crumble

#### ROE DEER & ARTICHOKE

Grilled & confit  
 Mousseline & bitter salad greens

#### APPLE

Hazelnuts & Elixir d'Anvers

### 6-COURSE MENU

#### GUSTATIO

Ijsselmeer bass "crisp" & shiso  
 Marigold egg, white truffle  
 Crispy Jerusalem artichoke, shrimps & dill  
 Bouquet Fall 2024 © Signature Leon Mazairac

#### MENSAE PRIMAE

Scallop & celeriac  
 Mussels & vinaigrette with ramson capers

#### STEAK TARTAR & CAVIAR

Slightly smoked with Royal Belgian Caviar "Oscietra"

#### INTERMEZZO

Oyster & plankton

#### PUMPKIN

As ravioli with glazed eel "Kabayaki"  
 Velouté & crumble

#### ROE DEER & ARTICHOKE

Grilled & confit  
 Mousseline & bitter salad greens

#### CHEESE TROLLEY\*

With 5 selected cheeses

#### APPLE

Hazelnuts & Elixir d'Anvers

Full wine package €95 | Half glass wine package €80



## CHRISTMAS LUNCH AT BRASSERIE GOEIE LOUISA (DECEMBER 25 & 26)

On Christmas Day and Boxing Day, we serve a festive 4-course menu during the Christmas lunch, ideal for enjoying the holiday season with family or friends. Our Christmas menus have been carefully crafted in collaboration with our chef and pastry chef. If you have food allergies or specific dietary requirements, please contact us; we will be happy to assist you

### LUNCH MENU €95 P.P.

\*Full beverage package €145 included

#### DEER ROAST BEEF

White cabbage | anchovies | mustard seed

#### SMOKED CELERIAC

Truffle | egg yoke

#### PHEASANT BREASTS & LEG

Velouté | Brussel sprouts | cepes

#### RELIGIEUSE

Crème Suisse | hazelnut praline

#### COFFEE

Madeleine | speculaas | orange

### VEGETARIAN LUNCH MENU €95 P.P.

\*Full beverage package €145 included

#### BEET

White cabbage | olives | mustard seed

#### SMOKED CELERIAC

Truffle | egg yoke

#### KOHLRABI

Velouté | Brussel sprouts | cepes

#### RELIGIEUSE

Crème Suisse | hazelnut praline

#### COFFEE

Madeleine | speculaas | orange

At our Christmas lunches, you will receive a glass of champagne and two amuse-bouches in advance



## CHRISTMAS DINNER AT BRASSERIE GOEIE LOUISA (DECEMBER 24, 25 & 26)

On Christmas Eve, Christmas Day, and Boxing Day, we serve a festive 5-course menu, with reception at 6:30 PM and dinner starting at 7:00 PM. Our Christmas menus have been carefully crafted in collaboration with our chef and pastry chef. If you have food allergies or specific dietary requirements, please contact us; we will be happy to assist you

### DINNER MENU €120 P.P.

\*Full beverage package €170 included

#### DEER ROAST BEEF

White cabbage | anchovies | mustard seed

#### SMOKED CELERIAC

Truffle | egg yoke

#### COD

Ox tail | consommé | Hollandaise

#### PHEASANT BREASTS & LEG

Velouté | Brussel sprouts | cepes

#### RELIGIEUSE

Crème Suisse | hazelnut praline

#### COFFEE

Madeleine | speculaas | orange

### VEGETARIAN DINNER MENU €120 P.P.

\*Full beverage package €170 included

#### BEET

White cabbage | olives | mustard seed

#### SMOKED CELERIAC

Truffle | egg yoke

#### CARROT

Caraway | goat yogurt

#### KOHLRABI

Velouté | Brussel sprouts | cepes

#### RELIGIEUSE

Crème Suisse | hazelnut praline

#### COFFEE

Madeleine | speculaas | orange

At dinner, you will receive a glass of champagne and two flavorful amuse-bouches to complete your festive experience.



## CELEBRATING THE HOLIDAYS IN A PRIVATE SETTING

At Karel V, you can enjoy atmospheric dinners or drinks with colleagues, family, or friends in a historic setting leading up to the Christmas holidays. The refined dishes and stylish ambiance make every gathering special and festive. Our Christmas menus have been carefully crafted in collaboration with our chef and pastry chef. If you have food allergies or specific dietary requirements, please contact us; we will be happy to assist you. Please get in touch with our events department for more information.

### 4-COURSES €90 P.P.

\*Wine pairing €43 p.p.

#### DEER ROAST BEEF

cabbage | anchovies | mustard seed

#### SMOKED CELERIAC

truffle | egg yoke

#### BEEF WELLINGTON

carrot | ceps

#### RELIGIEUSE

crème Suisse | hazelnut praliné

#### COFFEE

Madeleine | speculaas | orange

### 5-COURSES €110 P.P.

\*Wine pairing €54 p.p.

#### DEER ROAST BEEF

cabbage | anchovies | mustard seed

#### SMOKED CELERIAC

truffle | egg yoke

#### COD

ox tail | consommé | Hollandaise

#### BEEF WELLINGTON

carrot | ceps

#### RELIGIEUSE

crème Suisse | hazelnut praliné

#### COFFEE

Madeleine | speculaas | orange

### 6-COURSES €130 P.P.

\*Wine pairing €66 p.p.

#### DEER ROAST BEEF

cabbage | anchovies | mustard seed

#### SMOKED CELERIAC

truffle | egg yoke

#### COD

ox tail | consommé | Hollandaise

#### BEEF WELLINGTON

carrot | ceps

#### RELIGIEUSE

crème Suisse | hazelnut praliné

#### CHEESE

selection of cheeses

#### COFFEE

Madeleine | speculaas | orange

Book your stay and dinner for New Year's Eve and celebrate

# New Year's Eve in Style

at Grand Hotel Karel V

## Early Dinner

From 5:00 PM to 7:30 PM, an Early Dinner will be served at Brasserie Goeie Louisa. This dinner option is available by reservation only and consists of a fixed two-course menu, with coffee to conclude.

## Late Dinner

From 8:00 PM to 12:00 AM, you can enjoy a Late Dinner at Brasserie Goeie Louisa, which is also available by reservation only. This menu consists of a fixed five-course dinner.

On New Year's Eve, we will host a toast at 12:00 AM in the Brasserie, where you can enjoy a glass of champagne.





# Get In Touch

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