



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