



*The Dukes' Palace team look forward to welcoming you during the festive season!
We are happy to present you our culinary offer following the Covid regulations.*

Dukes' Breakfast food market.



*Every day between 8:00 and 11:00, our breakfast food market is available.
You are welcome to come down to the breakfast restaurant transformed into a 'Covid proof'
market with different stands offering a variety of both fresh and local breakfast delights.
We provide you with a box and you decide what you want to take to your room for in room
breakfast.*



Dukes' food & drinks shop.

*Between 16:00 and 19:30 our food & drinks shop is open. Spoil yourself and family with a
heartwarming drink, home-made cake or any other drink after a good walk in the city of
Bruges. A variety of fresh snacks is also available.
You can simply order at the bar and take it to the room.*

In room dining.

You can pre order your foodbox with cold dishes. We will bring the box to your room between 18:30 and 19:30.

As in our restaurant, all dishes are carefully plated per person according to the Covid regulations. You don't need to do anything, but letting yourself indulge...



Dukes' Apero Box

Assortment pre-dinner snacks (per 2 p.)

Content:

- *Smoked salmon millefeuille with chives.*
- *Assortment Ibérico ham, truffle salami, Lomo, Manchego.*
- *Tomato tapenade.*
- *Tagiasca olives.*
- *Flat bread Pane Carasau.*
- *Focaccia Tuscan bread.*

***Price per person € 24,50.
(available per 2 persons).***

Dukes' Cheesy Foodbox

Selection of cheeses for 2p.

Content:

- *Chefs' selection of 7 Belgian/French cheeses pp.*
- *Sirop de Lièges, chutney, dades, figgs, grapes,...*
- *Freshly baked bread.*

***Price per person € 29,50.
(available per 2 persons).***

Dukes' Festive Foodbox

5 festive treats.

Content:

- *Tataki of tuna, mango, cucumber, garden cress.*
- *Goose liver terrine, Sauternes jelly, apple, macaron.*
- *½ lobster, honey tomatoes, fregola, yuzu, yoghurt.*
- *Tagliata beef fillet steak, celeriac, truffle, pasta salad (cold dish).*
- *Christmas cake.*
- *Freshly baked bread.*

Price per person 69,00.

Make your foodbox extra festive...

- *6 flat 'Zeeland' oysters 5° with garnish* € 24,00
- *Caviar Daurenki Royal Petrossian (30gr) with blinis* € 54,00

Please order your foodbox before 18:00 the day prior to your arrival.

**Please don't hesitate to contact us for more information about allergies.
VAT included in all prices.**



Wine suggestions.

White:

2018	Pouilly Fumé, Cuvée Bailly, Caves de Pouilly-sur-Loire, France (100% Sauvignon Blanc)	€ 24,50/37.5cl
2017	Francis Coppola Diamond Collection, Central Coast, California, USA (100% Chardonnay)	€ 24,50/37.5cl
2017	Rully 'Les Villeranges', Domaine Faiveley (100% Chardonnay)	€ 41,00/75cl
2019	Pinot Grigio Delle Venezie DOC, Tenuta Corte Giacobbe (100% Pinot Grigio)	€ 28,50/75cl
2016	Château Carbonnieux, Grand Cru Classé (65% Sauvignon Blanc, 35% Sémillon)	€ 74,00/75cl

Red:

2016	Château Le Pey, Medoc, France (55% Cabernet Sauvignon, 45% Merlot)	€ 21,00/37.5cl
2017	Chateaneuf du Pape 'Les Olivets', Roger Sabon, France (Grenache, Syrah, Cinsault)	€ 36,00/37.5cl
2018	LePlan-Vermeersch, RS - Récolte Sélectionnée (60% Grenache, 40% Syrah)	€ 32,40/75cl
2016	Beyerskloof Pinotage Reserve, Stellenbosch (100% Pinotage)	€ 34,50/75cl
2014	Brunello di Montalcino DOCG, Castello Banfi, Toscana (100% Sangiovese Grosso)	€ 85,00/75cl

Festive:

Buloo Aperó (alcoholvrij – rosé- mousserend)	€ 8,00/33cl
Prosecco Villa Jolanda D.O.C.	€ 7,00/20cl
Moët & Chandon Brut Impérial	€ 43,00/37.5cl
Pongrácz, Méthode Cap Classique Rosé, South Africa	€ 41,00/75cl
Moët & Chandon Brut Impérial	€ 81,00/75cl
Bollinger Special Cuvée Brut	€ 99,00/75cl