

# LX

Fine dining  
& Champagne

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***Welcome to LX Fine Dining & Champagne!***

*We offer an exceptional dining experience where you can enjoy contemporary, quality dishes with a variety of fresh ingredients. We are proud of the passion, enthusiasm and craftsmanship with which the dishes are prepared and served. Our staff will be happy to advise you on delicious matching wines or champagnes.*

## ***Sparkling wines***

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*Glass / Bottle*

*MVSA, Cava 0.0* **5.9 - 35**  
*Brut, Spain*

*Appalina Sparkling Rosé* **4.5 - 22.5**  
*Germany*

*Café de Paris* **5.6 - 33**  
*Blanc de Blancs Brut, France*

*Café de Paris, Rosé* **5.9 - 35**  
*France*

## ***Champagne***

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*Glass / Bottle*

*Castelnau Brut* **11.3 - 67.5**

*Castelnau Brut Demi 0.375L* **39.5**

*Castelnau Extra Brut* **69**

*Castelnau Demi-Sec* **67.5**

*Castelnau Rosé* **77.5**

*Castelnau Brut Millésimé 2006* **135**

*Castelnau Blanc de Blancs Millésimé 2006* **165**

*Castelnau Hors Categorie, special cuvée* **225**

## ***Entrées***

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***Oyster Oriental style (per piece) 4.5***

*Creuse oyster oriental style | Ginger | Garlic | Chilli*

***Oysters classic style (per piece) 4.5***

*Creuse oyster | Red wine vinegar | Shallot | Lemon*

***Leek and truffle (V) 12.5***

*Leek | Truffle | Parmesan | Eryngii*

***Lobster soup 12.5***

*Cream | Crayfish | Spring onion*

***Smoked salmon 13.5***

*Whiskey | Beetroot | Ginger | Curry | Violet potato | Cress*

***Steak tartare 13.5***

*Irish beef tartare | Parmesan | Olive oil | Quail egg*

***Pata negra 16.5***

*Pata negra ham | Melon | Ricotta | Olive oil*

## ***Special***

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***Chef's Taste***

*Our staff will be happy to tell you more about today's specialty.*

## ***Main courses***

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### ***Tomato risotto (V) 15.5***

*Coeur de boeuf tomato | Ricotta | Pea | Parmesan*

### ***Chicken supreme 19***

*Thai curry | Coconut | Bok choy | Edamame | Basmati*

### ***Lamb fillet 26***

*Peas | Asparagus | Pommes Dauphine | Lamb gravy*

### ***Sole and gamba 39.5***

*Antiboise | Muslin potato | Lobster sauce*

## ***Signature grilled dishes***

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### ***Trout 22.5***

*Broccoli | Pistachio | Beurre blanc | Padron pepper | Tagliatelle*

### ***Tagliatelle and lobster 39.5***

*Tagliatelle | Lobster sauce | Samphire | Fennel | Tarragon butter*

### ***Tournedos 41.5***

*Pont neuf | Fennel | Padron pepper | Peas | Hollandaise*

### ***Meat of the day 22.5***

*Specially selected and prepared with care by our chefs*

## ***Side dishes***

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***Complete your dish with the following side dishes: 4.5***

*Seasonal vegetables, fries or sweet potato fries*

# CHAMPAGNE MENU

## *Entrée*

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### *Smoked salmon*

Whiskey | Beetroot | Ginger | Curry | Violet potato | Cress

*Castelnau Extra Brut*

OR

### *Leek and truffle (V)*

Leek | Truffle | Parmesan | Eryngii

*Castelnau Extra Brut*

## *Main course*

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### *Trout*

Broccoli | Pistachio | Beurre blanc | Padron pepper | Tagliatelle

*Castelnau Brut Réserve*

OR

### *Chicken supreme*

Thai curry | Coconut | Bok choy | Edamame | Basmati

*Castelnau Extra Brut*

## *Dessert*

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### *Crème brûlée*

Vanilla | Red fruits | Sorbet

*Castelnau rosé*

### *Egg nog dessert*

Vanilla ice cream | Chocolate | Egg nog | Passion fruit | Cream

3-course menu including one side dish 39,50

Champagne suggestions 29, 0.0 Champagne suggestions 17

## ***Desserts***

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### ***Chocolate cannelloni 10.5***

*Chocolate mousse | Yuzu | Pistachio*

### ***Egg nog dessert 7.5***

*Vanilla ice cream | Chocolate | Egg nog | Passion fruit | Cream*

### ***Crème brûlée 9.5***

*Vanilla | Red fruits | Sorbet*

### ***Selection of cheeses from the region 12.5***

*Our employees are happy to tell you more about it*

## ***Dessert wines***

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### ***Château Grand-Jauga Sauternes 8.3***

***M. Chapoutier Muscat de Beaumes de Venise 8.3***

***Port Ruby 4.2***

***Williams & Humbert Tenido Pedro Ximenez 7.1***

## ***Specialty coffees***

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***Dutch Coffee 8.5***

***Irish Coffee 8.5***

***Italian Coffee 8.5***

***Spanish Coffee 8.5***

## ***Digestif***

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***Amaretto 5.7***

***Baileys 5.7***

***Limoncello 5.7***

***Highland Park 10 YO 9.1***

***Bowmore 12 YO 9.9***

***Dalmore 12 YO 11***

***Macallan Double Cask 12 YO 15***

***Glenfiddich 15 years 14.5***

***Remy Martin XO 28.5***

***Courvoisier VSOP 10***

***Calvados 6.9***

***Cointreau 6.1***

***DOM Bénédicte 6.1***

***Drambuie 5.7***

*Our dishes may contain allergens. Our staff will be happy to inform you.*

*\* Holland Casino has a focus on animal welfare and therefore opts for products in which animals do not suffer unnecessarily. (V) = Vegetarian.*