



Christmas Eve Menu

AMUSE-BOUCHE



CARABINERO CARPACCIO

Pomelo | Marinated Beetroot | Jalapeños



BLACK SALSIFY FOAM SOUP

Porcini Mushroom Raviolo | Black Truffle



PINK ROASTED FILLET OF LOCAL VEAL

Parsnip | “Pommes Anna” | Grilled Duck Liver



POACHED PEAR

Mulled Wine | Walnut Crumble | Chiboust Cream



PETIT FOURS

*€ 165 per Person
excl. beverages*





Christmas Eve Menu

AMUSE-BOUCHE



CARPACCIO OF CHIOGGIA BEET

Pomelo | Piedmont Hazelnut | Jalapeños



BLACK SALSIFY FOAM SOUP

Porcini Mushroom Raviolo | Black Truffle



BUTTERNUT SQUASH PITHIVIER

Brown Butter Purée | Flower Sprouts



POACHED PEAR

Mulled Wine | Walnut Crumble | Chiboust Cream



PETIT FOURS

*€ 148 per Person
excl. beverages*



Vegetarian Menu

