



Christmas menu

APPETIZERS

Cucumber Maki

Smoked salmon and cream cheese

Mini artichoke tartlet

Ricotta and sun-dried tomato



STARTERS

Rice raviolo

With langoustines, Kumquat and Thai basil, grapefruit bisque foam

Rossini Veal Sweetbread

Chestnut cream , Timut black pepper, roasted hazelnut shards and herb salad

MAINS

Truffle cream beef Wellington

Sautéed trio of mushrooms and matchstick potatoes, reduced meat jus

Grilled octopus

Chorizo assado espuma and country bread croutons with chili



DESSERTS

Gourmet Mini Yule Log

Salted caramel and rosemary-roasted Granny Smith apple

Upside-down tartlet

Passion fruit insert, coconut dome and lemon sorbet



89€