

Christmas Eve

DINNER

18.00 H - 22.00H

Starter

Smokey Black Angus beef carpaccio, truffle, parmesan textures, garlic bread & pine nuts granola

Soup

Bouillabaise, Keta caviar, salmon, mussels and lobster mayo on crispy bread

Main

Duck breast, foie gras and confit duck leg roll, celeriac puree, fondant potato, Brussel sprouts, glazed baby carrot & cranberry bonbon

Dessert

White chocolate mousse, clementine, gingerbread cremaux, almond cruble & red berries

— VEGAN MENU —

Starter

Glazed baby carrots, quinoa, burnt baby gem lettuce & avocado puree

Soup

Celeriac, truffle & walnut

Main

Roasted pumpkin, sage and confit garlic gnocchi, wild mushrooms & vegan parmesan

Dessert

White chocolate panna cotta, clementine, gingerbread crumble & red berries

BEVERAGES

Welcome glass of sparkling wine
White and red wine
Soft drinks
Mineral water
Tea & coffee

PRICE: 120€ / 50.000 ft

PAX + SERVICE CHARGE