

CHRISTMAS EVE MENU

Festive Welcome

Crab tacos
Tart with goat cheese and quiche
Rooster broth with thyme
Chicken Liver pâté with mandarin

Langoustine

cabbage | pear | caviar

Ravioli

pumpkin | bergamot | sage

John Dory

cauliflower | almond | chard

Venison

Jerusalem artichoke | shallots
black truffle sauce

Pear Sorbet

buckwheat | lemon balm
pumpkin seeds

Apples in textures

vanilla cream | raspberries
smith apple - shiso sorbet

Mignardises

Menu

€120 / person

Wine Pairing 75ml / glass

€80 / person