



X-MAS EVE MENU

Amuse bouche

Fresh Crab

cauliflower | ginger | red cabbage

Gewürtztraminer '18 Villa Maria / Hawkes Bay

Pumpkin

arseniko cheese | golden trumpet mushrooms |
black truffle

Rioja '12 Abel Mendoza / Viura

John Dory

beetroots | greens | citrus

Château de Pibarnon '17 Mourverde, Cinsault / Bandol

Bio Pork

celeriac | quince | apple sauce

Kendall Jackson Vinter's Reserve '15 Zinfandel

Pre dessert

Baked Apples

cinnamon | kumquat | mountain tea ice-cream

Oremus Tokaji Aszu 5 Puttonyos '10

Mignardises



€95 / person

Wine pairing

€50 / person