

CHRISTMAS MENU DECEMBER 25th AND 26th, 2022 – Lunch 12 pm Dinner 7 pm

YELLOWFIN MACKEREL
GILLARDEAU OYSTER, GREEN PAPAYA AND RICE VINEGAR

HALIBUT FROM ICELAND
IMPERIAL CAVIAR, JERUSALEM ARTICHOKE AND EUCALYPTUS

SALSIFY
PERIGORD TRUFFLE AND RADICCHIO

FILLET OF CHAROLAIS BEEF
FLAMED CINNAMON, GOCHUJANG AND LEMON THYME

CHEEK OF VEAL
PASSION FRUIT, SMOKED ALMOND AND FENNEL

CHRISTMAS TREE
CRANBERRY, GINGERBREAD, FIG AND PIEMONT HAZELNUTS

4-Courses 210 Euro per person

5-Courses 230 Euro per person

6-Courses 250 Euro per person