



25TH DECEMBER 2024

# CHRISTMAS DAY

LUNCH TASTING MENU

## ON THE TABLE

Sourdough Bread & Butter  
Freshly baked sourdough, paired  
with creamy butter

### Gordal Olives

Filled with vermouth gel for a burst of flavor

## BITES TO START

Turkey Roulade Bite,  
Turkey roulade served on brioche bread  
with olive oil caviar

### Lobster Hollandaise Croissant

Crisp croissant filled with succulent lobster,  
topped with a velvety hollandaise sauce  
for a luxurious taste

### Mushrooms & Quince Croquettes

Golden and crispy croquettes filled with  
earthy wild mushrooms and a touch of quince for sweetness

## ENTRÉES

Foie Gras Terrine, accompanied by mango,  
pineapple, passion fruit and spiced bread

Red Prawns, served with smoked  
aubergine ravioli and a light bisque

## MAIN COURSES

### Seabass

Paired with cauliflower, white  
chocolate and orange

### Beef Wellington

Accompanied by chestnuts, Brussels  
sprouts and caramelized shallots

## DESSERTS

### Christmas Tree Balls

A festive creation featuring raspberries,  
chocolate and matcha

### Petit Four

A variety of festive miniature treats to  
conclude the meal

150€ per person, VAT included.