



24TH DECEMBER 2024

# CHRISTMAS EVE

LUNCH & DINNER MENU

## ON THE TABLE

Sourdough bread & butter  
Freshly baked sourdough served  
with creamy butter

Gordal olives  
Filled with vermouth gel for  
a refined flavor

## MAIN COURSES

Turbot, paired with wild mushrooms,  
almond praline, and a delicate ravioli

Fillet of beef, accompanied by truffle potato,  
vanilla confit celeriac, and a rich red wine jus

## BITES TO BEGIN

Lamb ravioli, delicate pasta filled with  
slow-cooked lamb, enhanced with  
seasonal herbs and jus

Avocado & prawns profiterole, crisp choux  
pastry filled with smooth avocado  
and prawn mousse

Ham croquette, golden and crispy, with  
a creamy interior made from finely cured ham

## ENTRÉES

Parsnips "Capuchino"  
Confit suckling pig complemented by  
a rich Jerusalem artichoke foam

Guinea fowl roulade, rolled with dry  
fruits and confit prunes, a perfect balance  
of sweet and savory

## SWEET ENDINGS

Caramel mousse, a light mousse served  
with cinnamon biscuit and confit ginger

Petit fours  
A variety of festive miniature treats to complete the meal

125€ per person, VAT included.