



CHRISTMAS EVE MENU

95€ per person

Booking available until December 21st

Welcome Drink

Champagne Cocktail

Amuse-Bouche

Chestnut Velouté with Crispy Sage & Truffle Oil

Starter

Foie Gras Terrine

Fish Course

Charred Octopus with Chickpeas, Ibérico Chorizo & Citrus Emulsion

Meat Course

Braised Wagyu Beef Cheeks

Dessert

Cinnamon-Spiced Apple Millefeuille

Festive Sweets Buffet

Coffee & Digestif

Espresso or Tea & aged Tawny Porto