

CHRISTMAS

Menu



SALMON TARTARE

dill emulsion | charcoal-grilled brioche | quail egg

VELVETY CHESTNUT SOUP

thyme | paper-thin slices of smoked duck breast | herb-infused croutons

SEARED SCALLOPS

silky Sellerie purée | Vanilla-White Butter

ARTISAN RAVIOLI

with pumpkin and ricotta | sage-infused butter | roasted pine nuts

SORBET

from the Corossol fruit

SLICE OF MEDIUM WHOLE COOKED BEEF FILLET

morel cream sauce | duchess potatoes | pickled red onion

GRILLED PINEAPPLE SLICES

homemade tonka bean gelato | flambéed rum reduction | toffee

COFFEE

with artisanal pralines from our patisserie



139 EUR
OMNIVORE

CHRISTMAS

Menu



CARPACCIO

beetroot prepared in salt dough | goat cheese mousse | caramelized walnuts

PUMPKIN AND GINGER SOUP

roasted pumpkin seeds | pumpkin seed oil

PARSNIP CREAM ENCASED IN RED GRAPE COATING

pumpernickel | wild greens | cranberry reduction

PUMPERNICKEL SERVED ATOP A WILD SALAD ACCOMPANIED BY CRANBERRY GEL

on a bed of arugula and wild herbs | honey-balsamic vinaigrette | caramelized nuts

SORBET

from the Corossol fruit

CANNELLONI FILLED WITH PORCINI MUSHROOM FILLING

mushroom broth | rosemary emulsion | sour cream-parsnip purée

GRILLED PINEAPPLE SLICES

homemade tonka bean gelato | flambéed rum reduction | toffee

COFFEE

with artisanal pralines from our patisserie



119 EUR
VEGETARIAN