



CHRISTMAS EVE DINNER

Chef's welcome appetiser

Red shrimp, buffalo mozzarella and shellfish oil

Tuna

Potato gnocchi with scallop, samphire and paprika

Salt cod with potato foam and Brussels sprouts in champagne vinegar

'Chocolate'

Festive treats

€270 per person, excluding drinks



CHRISTMAS LUNCH

Pear and vinegar foie gras with pepper brioche bread

Bottoni pasta stuffed with charcoal-smoked pumpkin, Parmigiano-Reggiano and white truffle

Steamed cod with chard, seafood and bergamot sauce

Wagyu, fennel and port

‘Apple and cinnamon’

Festive treats

€255 per person, excluding drinks



NEW YEAR'S EVE DINNER

Chef's welcome appetiser

Oyster

Smoked amberjack with kombucha vinegar beetroot

Soft-boiled egg with caviar, potato foam, and white truffle

Tagliolini pasta with clams and seaweed oil

Grilled blue lobster with radicchio and caviar

Hazelnut mousse with smoked chocolate and pomegranate

Festive treats

€900 per person, excluding drinks