



Holiday Menu

December 24th. and 31st.

95 Euros p/Person

Still or Sparkling Water is included with all meals

Amuse bouche:

Comes with a glass of Cava

Oysters with pomegranate mignonette and parsley oil-

Blinis with caviar and smoked creme-fraiche

Starters:

Choice of one:

Langoustine Bisque with sauce Rouille

Duck breast with peas purée and roasted carrots

White Esparagos with poached egg and truffle foam



Main Courses:

Choice of one:

Deer tenderloin with bone marrow bordelaise-

Pheasant Breast with porcini mushroom pasta and white wine cranberry sauce

Grilled Cauliflower with lentils, red berries and celery sauce

Deserts:

Comes with Coffee or Tea

Choice of one:

Lava Cake

Carrot cake

Alg.: Lácteos/Gluten/picante

Espresso Martini with Vanilla Ice-Cream