

Christmas Eve Degustation Menu

*Available on Tuesday Eve 24th and Wednesday Dinner 25th Dec 2024
(a la carte menu not available)*

Salmone – yogurt

8 hours marinated Fjord salmon trout, pomegranate, red radish yogurt
orange, fresh dill and mint

or

Fegato - mela

Pan-seared Rougie foie gras, red apple compote and raspberry
Valrhona dark chocolate

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Zuppa di pesce

Seafood soup with live prawns, mussels, calamari, lobster
fresh tomatoes and orange, bread crouton

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Spaghetti al ragu' di vitello e tartufo

Homemade 'spaghetti alla chitarra' with braised veal shank 'ossobuco'
shaved Winter Black Truffle from Périgord, France

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Merluzzo – porro

Oven-baked Atlantic cod fish, leek velouté, 'romanesco' broccoli

or

Maiale – frutti di bosco

Roasted Spanish pork belly 'porchetta' style, fresh berries sauce

or

Manzo – castagne

Full Blood Wagyu beef striploin MB 6/7
glazed chestnuts, parsnip mash, mustard jus

Supplement 20

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Il giardino d'inverno

The winter garden:

Chantilly cream with lemon curd, 'mascarpone' and coffee cream,
mushrooms meringue, hazelnut and salted chocolate crumble

or

Il dolce di Natale

Christmas 70% Valrhona chocolate mousse, raspberry compote
crispy feuilletine

House made petit four

4 course 118++ wine pairing 80++
5 course 138++ wine pairing 100++