

Christmas Menu

24 & 25th December

ANGUS BEEF SON MAYOL
Nori, Truffle, Olive

FOIE GRAS
Hazelnut, Sake, Quince
OR

CANNELLONI
Chicken, Mushrooms, Parmesan

SEA BASS
Celeriac, Fennel, Saffron
OR

SUCKLING PIG CAN COMPANY
Pumpkin, Orange, Shallots

CHOCOLATE
Yuzu, Dulce de Leche, Basil

PETIT FOUR
Macaron, Truffle, Turrón

49€

Christmas Menu

24 & 25th December night

ANGUS BEEF SON MAYOL
Nori, Truffle, Olive

BLUEFIN TUNA
Caviar, Sea urchin, Egg yolk

FOIE GRAS
Hazelnut, Sake, Quince

TURBOT
Celeriac, Fennel, Saffron

GIN FIZZ
Lime, Apple, Lemongrass

SUCKLING LAMB
Pumpkin, Orange, Shallots

CHOCOLATE
Yuzu, Dulce de Leche, Basil

PETIT FOUR
Macaron, Truffle, Turrón

... Including a festive wine pairing curated by
our in-house sommelier team.

149€



New Year's Eve Menu 31 December

WAGYU
Nori, Truffle, Olive

LOBSTER
Caviar, Avocado, Tomato

FOIE GRAS
Chutney, Pear, Calamansi

SEA BASS
Carrot, Curry, Bouillabaisse

MOJITO
Lime, Passion fruit, Sake

SIMMENTAL BEEF
Mushrooms, Périgord, Potato

CHOCOLATE
Turrón, Coffee, Baileys

PETIT FOUR
Macaron, Truffle, Jellybean

... Including a festive wine pairing curated
by our in-house sommelier team.

189€