

CHRISTMAS MENU DECEMBER 25th AND 26th, 2023 – Dinner

CARABINEIRO AMERICAN  
CARROT, TAGGIASCA OLIVE AND CHIPOTLE

ICELANDIC COD,  
OAT ROOT AND GILLARDEAU OYSTER

NORWEGIAN SCALLOP  
PISTACHIO, PARSNIP AND WILD SAGE

LOIN OF POLTINGER LAMB  
FERMENTED BLUEBERRIES, KOHLRABI AND POLENTA

SHANK FROM THE ALTE WERTE FARM  
PERIGORD TRUFFLE, LOVAGE AND PEARL BARLEY

FIG AND PECAN DESSERT  
THE MANDALA HONEY AND FERMENTED PEPPER

5-Courses 250 Euro per person

6-Courses 270 Euro per person