

CHRISTMAS MENU ON 25 AND 26 DECEMBER 2024 in the evening

SCALLOP FROM RODERICK SLOAN
PARSLEY ROOT AND FURIKAKE

TURBOT DRY-AGED FROM THE CHARCOAL GRILL
TARAMASALATA, WILD OREGANO AND FETA

LANGOSTINO FROM THE FAROE ISLANDS
PUMPKIN, PEANUT AND TANDOORI

BREAST OF CHALLANS DUCK
CHICORY, SECHUAN PEPPER AND TAGGIASCA OLIVES

RED-COLOURED VEAL SHANK FROM ALTE WERTE HOF
MUSHROOMS, BLACKCURRANT WOOD AND SAUCE ALBUFERA

THE PINE CONE
ROSEMARY, WALNUT AND CANADIAN CRANBERRIES

5-course festive menu 260 euros per person

6-course festive menu 280 euros per person