

CHRISTMAS MENU ON 25 AND 26 DECEMBER 2024 at noon

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

4-course festive menu 240 euros per person

5-course festive menu 260 euros per person

6-course festive menu 280 euros per person