



Christmas

DINNER MENU

5 COURSE - 75
WINE PAIRING - 31.5

AMUSE

GRAVAD LAX SALMON

Beetroot - Pickled Zucchini -
Green Herb Oil

Bodega Norton, Grüner Veltliner,
Argentina

CURED DUCK BREAST

Leek - Fennel - Mango

Antinori Bramito della Sala,
Chardonnay, Italy

BONELESS SPARE RIB

Oriental Lak - Atjar - Sambal

Maison Didier Joubert, Pinot Noir,
France

TOURNEDOS EN CROÛTE


Sweet Potato Puree - Chicory -
Red Wine Jus

Cantina Sava, Ritardatorio Primitivo di
Manduria, Italy

APPLE TARTE TATIN

Vanilla Ice Cream

Nectar Pedro Ximénez,
Spain





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AMUSE

SWEET POTATO TARTARE

Red Beet - Avocado

Vilarnau Cava Rosé,
Pinot Meunier, Chardonnay,
France

PICKLED YELLOW ZUCCHINI

Leek - Fennel - Mango

Beronia Rueda & Rioja, Verdejo,
Spain

CARROT MILLEFEUILLE

Oriental Lacquer - Atjar - Sambal

One Chain 'The Googly',
Chardonnay, Australia

CELERIAC STEAK

Pumpkin - Sweet Potato -
Chicory - Gravy

Bodega Norton Reserva,
Malbec, Argentina

BROWNIE

Coconut Ice Cream

Nectar Pedro Ximénez,
Spain

