



Christmas

LUNCH MENU

4 COURSE - 57.50

WINE PAIRING - 25.5

AMUSE

GRAVAD LAX SALMON

Beetroot - Pickled Courgette -
Green Herb Oil

Bodega Norton, Grüner Veltliner,
Argentina

BONELESS SPARE RIB

Eel - 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

CARROT MILLEFUILLE

Oriental Lacquer - Atjar - Sambal

One Chain 'The Googly',
Chardonnay, Australia

CELERIAC STEAK

Pumpkin - Sweet Potato - Chicory -
Gravy

Bodega Norton Reserva, Malbec,
Argentina

BROWNIE

Cocunut Ice Cream

Nectar Pedro Ximénez,
Spain

