



CHRISTMAS SPECIALS

STARTERS

Iberian croquet, bone marrow sauce

Cod cheek pil pil, white beans, crispy guanciale

Cauliflower couscous, mixed vegetables, marinated apple, yoghurt,
citrus caviar

MAIN

Trofie, baby octopus “genovese”, saffron

Ossobuco, marrow, celeriac

DESSERT

Profiteroles, praline, hazelnut cream

Cheesecake, cherry coulis

55€

Feel free to let the team know about any intolerances or allergies.



CHRISTMAS SPECIALS

STARTERS

Cod cheek pil pil, white beans, crispy guanciale

Mille-feuille bread, marinated peppers, smoked sardine, parsley butter

Veal tartare, tuna sauce, bone marrow, capers, puff polenta

Pumpkin carpaccio, amaretto crumble, balsamic reduction, sage, anchovies sauce

MAIN

Trofie, porcini & black truffle

Ossobuco, marrow, celeriac

DESSERT

Profiteroles, praline, hazelnut cream

Cheesecake, cherry coulis

70€

Feel free to let the team know about any intolerances or allergies.



CHRISTMAS SPECIALS

STARTERS

Red Prawns carpaccio, orange gel, fennel, pesto

Mille-feuille bread, marinated peppers, smoked sardine, parsley butter

Veal tartare, tuna sauce, bone marrow, capers, puff polenta

Cod cheek pil pil, white beans, crispy guanciale

Organic egg, potato & parmesan foam, Jerusalem artichoke, black truffle

MIDDLE COURSE

Chestnut ravioli, sage, pecorino foam, porcini

MAIN

Red snapper, carrot, nage, broad beans

Ribeye, truffle mash, wild mushroom

DESSERT

Profiteroles, praline, hazelnut cream

Cheesecake, cherry coulis

85€

Feel free to let the team know about any intolerances or allergies.