



## Christmas dinner menu

95 euro

**Bread | Amuse bouche**

**Marinated scallops**

Carrot, sweet potato, jalapeño

**Fried langoustine**

Red beetroot, dashi beurre blanc

**Poached egg**

Mushrooms, Hollandaise, truffle

**Veal flat iron**

Sweet onion, foie gras, red wine jus

**Chocolate mousse**

Marinated cherries, tonkabean ice cream

## Matching wines

45 euro