



'TASTE WITH A VIEW'

FESTIVE MENU

3 course –€ 52

wine p. –€ 18

4 course –€ 57

wine p. –€ 24

5 course –€ 64

wine p. –€ 30

Including Arrivé, Amuses and Sourdough Bread

Let your server know if you have any food allergies





Starter

DUTCH SHRIMP COCKTAIL

tangerine | toast | cocktail sauce

Second Course*

EGG CONFITE

smoked potato mousseline | jalapenos | vadouvan cracker

Third Course*

CANNER LOBSTER THERMIDOR

spinach | duxelles | Hollandaise sauce | Parmesan

Main Course

BEEF WELLINGTON

thyme gravy | mushrooms | parmaham

Dessert

BÛCHE DE NOËL

chocolat | mocca | butter cream





Vegetarian

Starter

BURATTA FOGLIA

caviar | potato | avocado | beurre blanc

Second Course*

EGG CONFITE

smoked potato mousseline | jalapenos | vadouvan cracker

Third Course*

TRUFFLE RISOTTO

mushrooms | Parmesan | fresh truffle

Main Course

CELERIAC BBQ

cepes | Jerusalem artichoke | sweet potato

Dessert

BÛCHE DE NOËL

chocolat | mocca | butter cream

