



CHRISTMAS EVE DINNER

Smoked oyster with avocado, lime and coriander emulsion
(14)

Pan-seared shrimp, citrus and shellfish *beurre blanc* served with lemon caviar
(2,7,9,12)

Risotto with parsley pesto, vinegar and seafood
(2,4,7,12,14)

Turbot, braised cardoons, white wine and saffron sauce,
Swiss chard and toasted almonds
(4,7,8,9)

Crispy vanilla mille-feuille, acacia honey diplomat cream,
spiced pear and cinnamon ice cream
(1,3,7)

Festive treats
(1,3,7,8,12)

310€ per person, excluding drinks



CHRISTMAS LUNCH

Foie gras, pomegranate and sweet-and-sour pear
(7,12)

‘Bottoni’ pasta with braised meat and veal stock,
with thyme-flavoured potatoes and white truffle
(7,9,12)

Medium-rare veal with wholegrain mustard, cauliflower and black truffle
(7,9,10,12)

Christmas citrus fruits
(1, 3, 7)

Festive treats
(1, 3, 7, 8, 12)

€270 per person, excluding drinks



NEW YEAR'S EVE DINNER

Chef's welcome appetiser

Fin de Claire oyster with olive water, dry martini and cucumber
(12,14)

Small mantis shrimp salad with wild herbs and pink grapefruit consommé
(2,3,7,12)

Marinated line-caught sea bass, macadamia nuts, Belgian endive and fish broth emulsion
(4,5,8,14)

Veal and tripe terrine with sweet-and-sour vegetables
(5,7,10,12)

'Tubettini' pasta with seaweed concentrate
(1,2,9,12,14)

Cod with white turnip, Asetra caviar and champagne
(2,3,4,7,9,12,14)

Hazelnut, whisky and tobacco
(1,3,7)

€1000 per person, a welcome toast at La Libreria included.
Beverage excluded.