



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