



CHRISTMAS MENU ★ DECEMBER 25, 2023

AMUSE SURPRISE

🍷 'Frosty Elf' cocktail



LET'S START!

Strawberry & mint cured salmon | kale-pecan salad | charred fennel | roasted shallot cream

🍷 *Pere Ventura Brut Reserva Cava, Catalonia, Spain*

or

Smoked wild boar ham | oakleaf salad | grilled pear | pickled blueberries | salted pignoli & pepitas
gorgonzola cream | blackberry vinaigrette

🍷 *Dr. Loosen Riesling Dry, Mosel Valley, Germany*



INTERMEZZO

Bisque of langoustine & cray fish | crostini with rouille | brandy

🍷 *Tormaresca Chardonnay, Puglia, Italy*



THE MAIN EVENT

Venison loin | forest mushroom topping | cranberry orange & port puree | truffled potato gratin
green beans with bacon | roasted balsamic beets | rosemary garlic jus

🍷 *Michele Chiarlo Dolcetto d'Alba 'Le Coste' DOC, Piemonte, Italy*

or

Butter fried Pike perch with lemon fennel gremolata | potato mousseline w/yellow mustard seed
orange dill glazed rainbow carrots | Edamame | watercress | caviar beurre blanc sauce

🍷 *Château Rives-Blanques Dédicace Chenin Blanc, Limoux, France*



TO CONCLUDE...

Amarene cherry Bavarian | white chocolate & orange ganache | bitter chocolate oatmeal cookie crumbs
lemon yoghurt ice cream | pistache anglaise | pomegranate

🍷 *Viberti Giovanni, Moscato d'Asti, Barolo, Vergne, Italy*

or

Crottin de chevre 'en croute' with red onion marmalade | torched fresh figs | honey-peach-brandy syrup

🍷 *Niepoort Senior Tawny Port, Douro, Portugal*

Four course menu with amuse – Naf. 175,00 p.p. incl. sales tax

🍷 Wine arrangement incl. welcome cocktail (5 glasses) – Naf. 84,00 p.p.