

# Christmas Menu 2021



**Langoustine ceviche | Snowcrab salad | Green apple  
Curry mayonnaise**

Bodega Santa Marta, Albadiá de Nostín Godello, 2020 €37,00 per bottle

**Steak tartare beef | Pata Negra ham | Piccalilli**

Domaine de l'Arjolle, Côtes de Thongue Equilibre  
Chardonnay, 2020 €37,00 per bottle

**Bisque | Ravioli lobster | Fennel | Pernod foam**

Tenuta La Giustiniana, Gavi di Gavi, 2020 €41,50 per bottle

**Sea bass | Mango-pepper chutney | Red curry-coconut sauce**

Reichsrat Von Buhl, Armand Riesling Kabinett, 2019 €41,50 per bottle

**Venison backstrap | Red cabbage | Pumpkin cream  
Chestnut gravy**

Vivanco, Rioja Reserva, 2015 €51,00 per bottle

**Selection of regional cheeses | Fig bread | Fruit syrup**

**Tarte Tartin pear | Pecan caramel | Dark chocolate cream  
Pumpkin-Spice ice cream**

Domaine de Valcros, Banyuls, Hors d'Age €37,00 per bottle

*The Christmas Menu consists of 3 (€59,50) to 7 (€88,50) courses, depending on your wishes. Our sommelier has included some wine-pairing suggestions. She is also very happy to compose a suitable wine arrangement, tailor-made for your company! Please find the total price of your dinner in the reservation overview.*