



CHRISTMAS MENU

PRICE: 40€/ PER PERSON

WE USE LACTOSE FREE VEGETABLE MILK AND CREAM FOR COOKING.

PLEASE CHOOSE YOUR APPETISER:

SALMON WITH GINGER | GL

SALMON FILLET WITH GINGER, WASABI-MAYONNAISE,
MARINATED CAVA-MUSTARD SEEDS, LETTUCE

INSALATA VERDE | GLV

GREEN LETTUCE, ASPARAGUS, ZUCCHINI, AVOCADO, VINAIGRETTE SAUCE

PLEASE CHOOSE YOUR MAIN:

DUCK AND RED CABBAGE | GL

DUCK FILLET, BRAISED RED CABBAGE WITH APPLES, PARSNIP CREAM,
MULLED WINE SAUCE

LAMB AND PARSLEY | GL

SLOW-COOKED LAMB NECK, PARSLEY CREAM,
RED WINE SAUCE WITH ROSEMARY

PUMPKIN AND CHEESE | GL

RISOTTO WITH BUTTERNUT SQUASH, ROASTED NUTS AND
GRILLED GOAT CHEESE

PLEASE CHOOSE YOUR DESSERT:

TARTELETTE TATIN

UPSIDE DOWN APPLE PIE WITH VANILLA ICE CREAM, BERRIES

CREMA CATALANA | G

CATALONIAN CREAM, CARAMEL WITH CINNAMON, CANDIED KUMQUAT,
POMEGRANATE SEEDS

MENU INCLUDES BUNS, OLIVE OIL AND BALSAMIC VINEGAR.

MENU IS AVAILABLE FROM **12.11.2021-16.01.2022.**

G- GLUTEN FREE | L- LACTOSE FREE | V- SUITABLE FOR VEGETARIANS