



CHRISTMAS MENU

Duck liver from Bouayé **Riesling Kabinett, Karthäuserhof, Ruwer, 2016**
Terrine – P.X. vinegar

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Scallop **Louro do Bolo, Godello, Rafael Palacios, Valderroas, 2020**
Elderflower-vinaigrette

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Sea bass from l'île d'Yeu **Chardonnay Carneros, Merryvale, Napa Valley, California, 2018**
Pan-fried – beurre blanc with eucalyptus

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Swiss beef **Tassinai, Terriccio, Toscana, 2017**
Filet – Rossini

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Baba au rhum **Forteto della Luja, Loazzolo, Piemonte, 2013**

5 course menu served with accompanying wine (1dl) 380
5 course menu without accompanying wines 280