



CHRISTMAS MENU

Sea urchin from the Faroe Islands

Osciètre caviar

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Duck liver from Bouayé

Terrine – P.X. vinegar

Riesling Kabinett, Karthäuserhof, Ruwer, 2016

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Scallop

Elderflower-vinaigrette

Louro do Bolo, Godello, Rafael Palacios, Valderroas, 2020

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Gambero Rosso

Durban curry

Engelgarten, Marcel Deiss, Alsace, 2018

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Sea bass from l'île d'Yeu

Pan-fried – beurre blanc with eucalyptus

Chardonnay Carneros, Merryvale, Napa Valley, California, 2018

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Swiss veal shank

White truffle

Aloxe-Corton, Tollot-Beaut, Bourgogne, 2017

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Swiss beef

Filet – Rossini

Tassinai, Terriccio, Toscana, 2017

— —

Lemon

— —

Baba au rhum

Forteto della Luja, Loazzolo, Piemonte, 2013

9 course menu served with accompanying wine (1dl) 560

9 course menu without accompanying wines 420