



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, Val do Bibei, Valderoas,
Elderflower-vinaigrette Galicia, 2020

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Sea bass from l'île d'Yeu **Chardonnay Carneros**, Merryvale, Napa Valley, California, 2018
On the skin – beurre blanc with eucalyptus

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Swiss beef **Tassinai**, Terriccio, Toscana, 2017
Fillet – 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