



CHRISTMAS MENU

Sea urchin from the Faroe Islands

Osciètre caviar

— —

Duck liver from Bouayé

Terrine – P.X. vinegar

— —

Riesling Kabinett, Karthäuserhof, Ruwer, 2016

Scallop

Elderflower-vinaigrette

— —

Louro do Bolo, Godello, Rafael Palacios, Val do Bibei, Valderoas, Galicia, 2020

Gambero Rosso

Durban curry

— —

Engelgarten, Marcel Deiss, Alsace, 2018

Sea bass from l'île d'Yeu

On the skin – beurre blanc with eucalyptus

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Chardonnay Carneros, Merryvale, Napa Valley, California, 2018

Swiss veal shank

White truffle

— —

Aloxe-Corton, Tollot-Beaut, Bourgogne, 2017

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