



MENU NOËL

DUCK TERRINE, CHERRIES & PISTACHIO

Terrine made from overnight braised duck leg, marinated sour cherries and organic olive oil

or

JERUSALEM ARTICHOKE & BLACK TRUFFLE

Silky Jerusalem artichoke soup with black winter truffle

WHITE TRUFFEL RISOTTO & WHITE TRUFFLE FROM ALBA

Vialone Nano risotto rice aromatised with white truffle and 24 months matured parmesan

or

ROASTED ARCTIC CHAR & BEURRE ROUGE AU PINOT NOIR

Finnish Arctic char, red wine and butter sauce and fingerling potato puree

or

CHAR GRILLED PORK CHEEK, FUNNEL CHANTARELLE & LARDO DI COLONNATAA

Pork cheek braised for 50 hours, red cabbage, marinated mushrooms and Tuscan air-dried lard

ASSORTMENT OF CHEESES

Three cheeses

CHOCOLATE MARQUIS & CRÉME ANGLAISE

85% dark abinao chocolate terrine, French vanilla sauce and marinated apricot

or

ROASTED WINTER APPLE & YOGHURT SORBET

Finnish apple roasted with cinnamon and star anis, yoghurt sorbet and roasted almond

3 courses 54€

(starter, main course & dessert)

4 courses 59€

(with cheese)

5 courses 68€

(with both starters & cheese)