

Christmas

MENU

SERVED ON 24.12 AND 25.12

APPETIZERS

- Fried green olives
- Olive oil butter with brioche

STARTERS

- Oyster with citrus caviar aguachile
- Red prawn tartare fritter
- Roasted tomato salad with gorgonzola and truffle
- Braised artichoke with mushroom broth and anchovy powder
- Galets broth

MAIN COURSES

- Seabass mosaic over gazpachuelo and herb oil
- Lamb cannelloni wrapped in crispy potato, passion fruit chutney and its own gravy velouté

DESSERTS

- Christmas textures
- Avocado and coconut ice cream with spiced crumble

€55,-



Christmas

WINES

SERVED ON 24.12 AND 25.12

APPETIZERS

Palo Cortado 1730
(Jerez)

STARTERS

Gramona Roent Rosé, Corpinnat (Sparkling Wine)
Caraballas Verdejo, Rueda (White Wine)

MAIN COURSES

Caraballas Verdejo, Rueda (White Wine)
ARX, Tierra de Cádiz (Red Wine)

DESSERTS

Tokaji Disnókő, Hungary (sweet wine)

€ 27,-