

CHRISTMAS EVE MENU

CRISPY CAKE

Melanosporum truffle

FOIE GRAS YOGURT

Port jelly, parmesan

KING CRAB

Caviar, sour cream

"OLLA GITANA"

Scallops, whelks, roasted pumpkin

ROASTED SEA BREAM

Citrus "gazpachuelo", cauliflower purée, whelks

OXTAIL STEW RAVIOLI

Boletus, chestnuts, black truffle

SORBET

Basil, citrus

MONT BLANC

Chestnut, cassis, Tahitian vanilla

PETITS FOURS

285€

VAT included

Dani