



CHRISTMAS EVE MENU

Served Gastronomic Dinner

Chef's surprise mise en bouche

 $Smoked\,Salmon\,with\,dill\,sauce\,and\,to ast$

Crispy citrus Lobster Salad with wasabi cream avocado and mango

Beef Wellington Porto sauce with mashed potatoes, shaved truffle and cherries tomato confit

Crispy Praliné Mille feuille with fresh berries

300€ Per person

MINIMIUM 6 GUESTS

Additional 500 euros for christmas eve chef and waiter for 3 hours