



SAMPLE CHRISTMAS LUNCH €85

3 Courses + Canapé + Breads + Side Accompaniment

Canapé
Smoked Eel Taramasalata Tartlet

Sourdough baguette, brown bread, salted farmhouse butter

Dry Aged Beef Tartare, Cured Egg Yolk, Pickled Shimejis, Black Garlic & Miso Butter

Cured Organic Salmon, Granny Smith Apple, Cucumber, Horseradish

Beetroot, Almonds, Lemon, Dill, Macadamia Nuts

Scallop Ceviche, Buttermilk, Tobiko Wasabi, Finger Limes

Roast Magret Duck Breast, Parsnip, Celeriac, Marsala Jus

Potimarron Pumpkin Risotto, Aged Comté Croquette, Lemon

Atlantic Cod, Jerusalem Artichoke Puree, Chestnuts, Mussels

Side Accompaniment
Pomme Mouseline

Warm Abinao Chocolate Tart, Pear Essence, Pain d'Epice Ice Cream

Cardamon Custard, Muscat Late Harvest Jelly, Quince Sorbet

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes préparation

Selection of Artisan Cheeses with accompaniments

Chef Zhan Sergejev

Tables of 5 or more a 12.5% gratuity will be added to the bill

*100% of all tips and gratuities are distributed to all our staff

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.