

Christmas

MENU

Starter

TRIO OF OYSTERS | ROCKEFELLER | ASIAN-STYLE | PASSION FRUIT

VENISON CARPACCIO | RED WINE | TERIYAKI

HAMACHI | CEVICHE | PASSION FRUIT | SESAME | YELLOWTAIL

BEET CARPACCIO | TERIYAKI | ARUGULA | LADY BLUE

Between

DUCK SALAD | STRAWPBERRIES | DRESSING | WALNUTS | RED CHICORY

FOIE GRAS TERRINE | BRIOCHE | COMPOTE | +7.50

EGGPLANT | MISO | SESAME | SOY | CORIANDER

Between

LOBSTER BISQUE | LOBSTER SOUP | NORTH SEA CRAB

OXTAIL SOUP | MADEIRA

PARSNIP CAULIFLOWER SOUP | GARLIC | CURRY

Main

BEEF TENDERLOIN | HASSELBACK | MOREL JUS

VEAL CHEEK | SLOW COOEKD | WAGYU A5 | PEDRO XIMÉNEZ

HALIBUT | HOLLANDAISE | SAMPHIRE | SEA LAVENDER | HASSELBACK

RISOTTO | MILANESE | BIMI | SAFFRON

Dessert

APPLE CARRÉ | CRÈME ANGLAISE | BOURBON | VANILLA ICE CREAM

MERINGUE | MARINATED CHERRIES | VANILLA ICE CREAM | WHIPPED CREAM

DAME BLANCHE | CHOCOLATE SAUCE | CLASSIC

TIRAMISU | À LA VILLA

SIDE DISHES

CHAMPAGNE SPOOM | +9,50

PLATEAU FROMAGE | +17,50

4 COURSES 95.00 EUR (24 DECEMBER ONLY) | 5 COURSES 109 EUR