



## CHRISTMAS MENU

*240€ per person*

Aromatic Consommé

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Truffled Bikini

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Winter Fritter

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Foie Gras Terrine with Quince

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Lobster Salpicón

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Oysters and Caviar

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Truffled Gallets Soup

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Ria Spider Crab Served on Plate

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Christmas Poularde Cannelloni

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Salt-Baked Sea Bream with Marine Hollandaise and Winter Greens

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Pacari Cacao Custard and Forest Ice Cream

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Neulas, Nougat, and Truffles



## NEW YEARS EVE MENU

Floating rock of goose barnacles

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Scallop tart

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King crab mousse

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Truffle biscuit

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Mushroom and truffle sandwich

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Tuna on silky caviar

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First peas and sea urchins

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Scallops in huitlacoche stew

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Mille-feuille of melanosporum truffle, slices of A5 wagyu

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Sole fillet dressed for winter, truffled hollandaise

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Stracciatella ensaimada

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Chocolate, cream, candied fruits

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Little surprises to celebrate