



Christmas & new years eve menu



Appetizer duo

Hot smoked arctic char and lobster mousseline with trout roe, dill mayo, celeriac purée and rye bread- and herb crumble
and

Slow cooked Black angus beef short ribs with Jerusalem artichoke purée- and chips, pickled red onion, tamarind glaze and foie gras foam

Main course

Beef tenderloin 200 gr.

Or

Beef ribeye 250 gr.

Or

Lamb fillet 200 gr.

All served with

Potato fondant topped with forest mushroom and potato purée, leek ragout, grilled and glazed carrots, estragon ricotta stuffed portobello and red wine glaze

Or

Bacalao with saffron barley, baked onions, tomato concasse and confit cherry tomatoes, sautéed asparagus and black garlic velouté foam

Dessert

Chocolate brownie with jivara chocolate mousse, lemon crème pâtissier, marinated raspberries, baked white chocolate crumble and raspberry ice cream



16.990.-

Wine pairing:

5.800

Special wine offer:

Pfaffl Gruner Veltliner, Austria: 8.500

Trivento Golden Reserve, Argentina: 10.500

