



# CHRISTMAS MENU

## AMUSE-BOUCHE

## STARTERS

Pan-seared foie gras maison

Fig confit

or

Seared scallops

Gorgonzola velouté, speck crumble

## MAINS

Capon Wellington-style

Fondant potatoes, glazed carrots

or

Fillet of seabream

Prosecco sauce

## DESSERTS

Bûche de Noël

or

Fruit Salad

€80 per person excluding beverages

€95 per person including beverages

Glass of Prosecco, mineral water, and coffee

