

Christmas Eve Degustation Menu

*Available on Wednesday 24th Dec 2025
(a la carte menu not available)*

Salmone – melograno

8 hours marinated Fjord salmon trout, pomegranate, red radish yogurt
orange, fresh dill and mint

or

Fegato - mela

Pan-seared Rougie foie gras, red apple compote and raspberry
Valrhona dark chocolate

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Zuppa di pesce

Seafood soup with live prawns, baby cuttlefish, calamari, mussels
fresh tomatoes and orange, bread crouton

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Spaghetti al ragu' di vitello e tartufo

Homemade 'spaghetti alla chitarra' with braised veal shank 'ossobuco'
shaved *Winter Black Truffle* from *Périgord*, France

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Ippoglosso – funghi

Oven-baked Norwegian Halibut fish, leek velouté, wild forest mushrooms

or

Agnello – zucca

Rolled and roasted Australian lamb shoulder, pumpkin mash
red onions from 'Tropea'

or

Manzo – castagne

Full Blood Wagyu beef striploin MB 6/7, parsnip mash
crispy 'polenta', glazed chestnuts

Supplement 20

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La meringa di Natale

Meringue layered with Chantilly cream, fresh berries
strawberry consomme'

or

Il dolce di Natale

Christmas 'Panettone', pistachio cream, caramelized nuts

House made petit four

4 course 128++ wine pairing 80++

5 course 158++ wine pairing 100++