



Christmas Eve Dinner



December 24th 2019

Welcome sparkling wine and

Salt code fried balls green tea infusion and tuna carpaccio

Home made noodles, clams & prawns, toasted nuts, and salted caramel sauce

Peas velouté and grilled fish fillet

Sea bass fillet in a limoncello sauce, potato puree and broccoli

Warm chocolate pie with fondant heart, Rhum sauce

Coffee & pastries

Euro 65,00 p.p. Wine included