



Christmas Celebrations 2026

Menu 1

LAMB'S LETTUCE
toasted seeds | pomegranate

DUCK – BREAST & LEG
orange sauce | red cabbage | glazed chestnuts
potato dumpling

WARM CHOCOLATE CAKE
spiced plums | walnut ice cream

€52 per person

Menu 2

BLACK SALSIFY CREAM SOUP

SKREI – WINTER COD
beetroot purée | wholegrain mustard sauce

VENISON GOULASH
bread dumpling | Brussels sprouts | cranberry pear

HAZELNUT PRALINE TARTLET
wild blueberry compote

€63 per person

Menu 3 - vegetarian

TORCHED GOAT'S CHEESE
lamb's lettuce | roasted walnuts | radish sprouts

CARROT, GINGER & PUMPKIN SOUP

SAFRON RISOTTO
confit cherry tomatoes | green asparagus

DARK CHOCOLATE & TONKA BEAN MILLE FEUILLE
Mandarin sorbet

€56 per person