



Christmas Menu Christmas Dinner- December 24, 2024 Christmas Lunch - December 25, 2024

Our Amuse bouche with a glass of Organic Franciacorta

STARTERS

Sentiments of the Land of the Rising Sun

Japanese-style aubergine, ribbed tomato, almond quark with chives and pepper sauce

Scent of a Garden

Cream soup with chestnuts, crunchy chickpeas and sunchoke

FIRST COURSE

The Navel of the World

Enchanting Beetroot Risotto with Carrot mousse and Gorgonzola Cheese

MAIN COURSE

At the Foot of an Oak Tree

Fragrant porcini mushrooms, mashed potatoes, wild mushrooms shiitake with fresh blueberries, porcini mushroom sauce and truffle flakes

PREDESSERT

DESSERT

La Tarte Tatin

Apple Tatin Tarte with Raisins and Vanilla Cream

 $\in 220,00 \text{ a person}$ Water and coffee included



