

CHRISTMAS LUNCH 2025

Starters

Ox tartare, pickled figs and puffed polenta 10,12

Leek roll, king oyster mushroom and celeriac (vegan) 6,9,12

Organic snails, savory zabaione, beef cracklings pan brioche, roasted pork jowl 1,3,7,9,12

First Courses

Home made pigeon ravioli, its jus, shallots and raspberries 1,3,7,9,12

Jerusalem artichoke bread dumpling, coconut broth and shitake mushrooms jus
(vegan) 6,9,12

Blue cheese, walnut sauce, roasted pumpkin and sweet and sour gel risotto 7,8,9,10,12

Main Courses

Roasted sweetbread, glazed shallots and Rosemary flavoured pumpkin purée 7,9,12

Soy balls, sautéed turnip greens, lemon flavoured carrots cream (vegan) 1,6,12

Pata Negra pork neck, beans cream and sauerkraut 9,10,12

Dessert

Proposal of the day

TWO COURSES WITH DESSERT € 60

THREE COURSES WITH DESSERT € 75

(WATER, SERVICE AND COFFEE INCLUDED. OTHER DRINKS EXLUDED)

Food Allergens
1 Gluten
2 Crustaceans
3 Eggs and derivatives
4 Fish
5 Peanuts and derivatives

6 Soy
7 Milk and derivatives
8 Fruit and Nuts
9 Celery
10 Mustard

11 Sesame
12 Sulfur dioxide and
sulphites
13 Lupins
14 Clams