Chrismas Eve Dinner

Amuse-Bouche – 3 Elements

Roasted chestnuts on Jerusalem artichoke purée with a touch of truffle oil

Tuna tartare with sesame and aioli

Mini crostata with venison pâté and onion jam

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Cold Starter

Meat
Beef tongue carpaccio, horseradish snow, red cabbage with orange,
Dijon vinaigrette and parsley panko breadcrumbs

Vegetarian
Winter-vegetable tartare, house-pickled shallots,
fig balsamic vinegar, spiced walnuts and borage microgreens

or

Fish
Christmas-spiced salmon gravlax, cherry tomato and citrus confit,
chive espuma, crispy rye bread, dill-infused oil

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Main Course

Fish
Fillet of Karst trout, marsh samphire tart,
velvety parsley sauce, black lentils and trout roe

Meat
Glazed pork belly, crispy fried pork knuckle, pumpkin purée with star anise,
herb-buttered sautéed broad beans and house-pickled pearl onions in apple cider vinegar

Vegetarian
Cauliflower steak, green peppercorn and nut sauce,
sage and brown butter fregola pasta, sweet potato fries, leek ash emulsion

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Dessert

White chocolate namelaka, pistachio sponge cake,
blueberry foam with basil, puffed rice and blood orange