



CHRISTMAS MENU

24.12.2024

Champagne reception with flying canapés in the hotel lobby

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Delicacies from the cold buffet

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Various fresh and dressed salads, dressings, and a selection
of freshly baked bread

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Seafood soup with saffron

Or

Sweet potato soup with orange and cinnamon

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Cheese and Mushroom Soufflé

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Veal fillet with foie gras and lemon-thyme

Or

Turbot fillet with roasted yondu butter served on flavoured
potatoes with French parsley and crispy nori

Or

Watermelon tataki with pickled onions, fresh coriander
and mango

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Exquisite cheese selection with grapes and chutneys
from the buffet

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Creation of white chocolate ganache, yuzu cream and basil topping
garnished with citrus crumble

Or

Red fruit mousse with lemon sponge cake and blackberry jam

