



CHRISTMAS MENU

24.12.2024

Champagne reception with flying canapés in the hotel lobby

Delicacies from the cold buffet

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

Seafood soup with saffron

Or

Sweet potato soup with orange and cinnamon

Cheese and Mushroom Soufflé

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

Exquisite cheese selection with grapes and chutneys from the buffet

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

