



FESTIVE MENU

Christmas Week

22/12 - 28/12

BITE

Guinea Fowl Croquette Aji Style *(GF)*

STARTERS

Foie Gras Mi Cuit in Porto Wine
with brioche, chicha morada and
apple chutney

Butternut Royale with chesnut and
bread crumble *(VG)*

MAINS

Roasted Duck, chicha morada gastric,
creamy quinoa, charred spinach and
almonds *(GF, LF)*

Egg Parfait, leak, glazed brussel
sprouts *(VG, GF, LF)*

DESSERT

Ginger Crème Brûlée, spiced crumble
(VG)