



CHRISTMAS EVE DINNER

60 €

STARTERS

Octopus carpaccio with tomatoes confit, Shiitake mushrooms
and truffle from Pyrenees

Roast beef with potatoes "fondantes", Hollandaise sauce
and topping of olives caviar

MAIN COURSES

Cod timbale stuffed with spinach, served with potatoes creamy
puree and topping of salmon caviar and flowers

Deer tenderloin cooked at low temperature in wine sauce,
with roast pears puree, vegetables confit in vanilla butter and
topping of crunchy parmesan

DESSERT

Strawberry Semifreddo with vanilla cream and Gofio crumble,
topping of chocolate garnish and flowers