

# CHOICE MENU

December 22 - January 4 (except December 25/26 & 31)

## Amuse

Truffle arancini, cheese foam & fresh truffle

## Starters

Leek terrine

Gravadlax (cured salmon) with horseradish foam

Grilled quail with morel sauce

## Intermediate Courses

Celeriac with truffle cream

Oxtail consommé with Madeira

## Main Courses

Josper-cooked chuck roast with classic Christmas accompaniments  
(Brussels sprouts, chestnuts, red cabbage & pommes dauphine)

Guinea fowl with sauerkraut & mousseline

Swordfish with nero di sepia risotto, fried calamari & blackened lemon

Desserts

Lava cake

Kaiserschmarren