

# FESTIVE TASTING MENU

## 31.12.2025

18:00 – 24:00

### WELCOME

PEARL BARLEY CROQUETTE  
wild mushrooms, Pecorino, truffle

### COLD APPETIZER

YELLOWTAIL KINGFISH / OCTOPUS /  
GREENLAND SHRIMPS  
Serrano pepper, avokado,  
cilantro, trout caviar

### HOT APPETIZER

QUAIL BREAST  
polenta, hazelnuts, grapes, foie gras

### MAIN COURSE

PARROT FISH  
wild rice, yellow curry sauce, lobster

### REFRESHMENT

SORBET  
sudachi, pineapple

### MAIN COURSE

LAMB RUMP  
butternut squash, Fuji apple,  
cumin, lingonberry

### DESSERT

MATCHA CAKE  
white chocolate, lime, brandy snaps

PETIT FOURS  
coffee or tea

Non - alcoholic beverages  
still or sparkling water

*Five course tasting  
menu – 225.00 €/per person*

*Selected alcoholic  
beverages – 75.00 €/per person*

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