



# Christmas Menu

24<sup>TH</sup> DECEMBER, 2020



*by Chef Boris DERENDINGER*

**Goose foie gras ballotine with  
Tuber Melanosporum truffle,**  
beets in different texture  
and dampfnudel

**Pan-fried scallops,**  
sapphire risotto and  
chervil beard fumet

**Veal filet mignon,**  
candeletti filled with  
artichoke puree, veal juice  
with port wine

**Extra dark chocolate cream,**  
coffee ganache, cocoa crumble  
with fleur de sel and  
tonka bean ice cream

€195 include service and taxes,  
drinks included