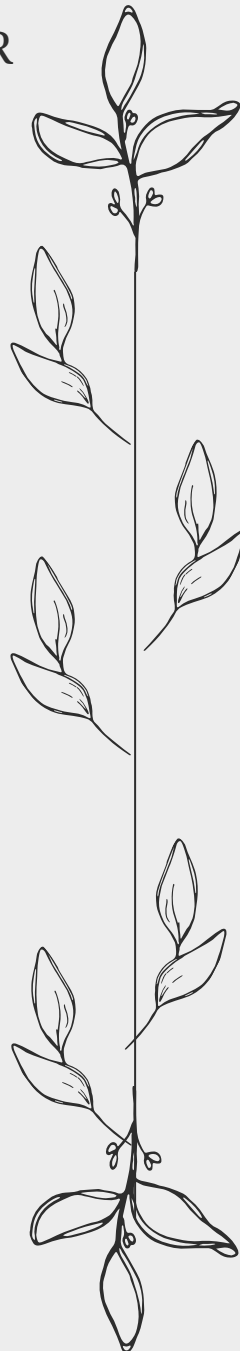


ME CHRISTMAS SEA NU

• WELCOME DRINK

A P P E T I Z E R



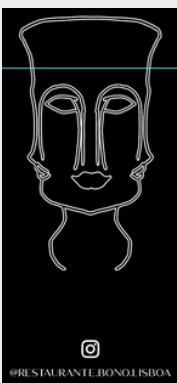
- SHEEP'S CHEESE, PUMPKIN JAM AND CARAMELIZED PUMPKIN WRAPPED IN CRISPY PUFF PASTRY, ACCOMPANIED BY IRRESISTIBLE ARTISANAL FOCACCIA.
- CORVINA CEVICHE. THE FRESHNESS OF THE FISH, THE ACIDITY OF THE PONZO SAUCE, THE TEXTURE OF THE TAPIOCA PEARLS AND THE FRAGRANT TOUCH OF CORIANDER

D I S H

- GRILLED OCTOPUS, PERFECTLY GRILLED TO ENHANCE ITS UNIQUE SUCCULENCE AND FLAVOR, ACCOMPANIED BY A DELICIOUS VOL-AU-VENT STUFFED WITH FRESH VEGETABLES

D E S S E R T

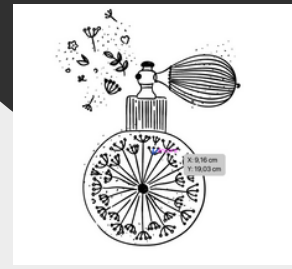
- CHOCOLATE TRUNK, WITH LAYERS OF INTENSE FLAVOR AND DELICATE TEXTURE, OR OPT FOR THE LIGHTNESS AND REFRESHMENT OF LEMON TRUNK, A CITRUS EXPLOSION OF JOY IN EVERY BITE
- ENJOY CLASSIC FRENCH TOAST, GOLDEN AND CRISPY, DIPPED IN LUXURIOUS CREME ANGLAISE.



ME

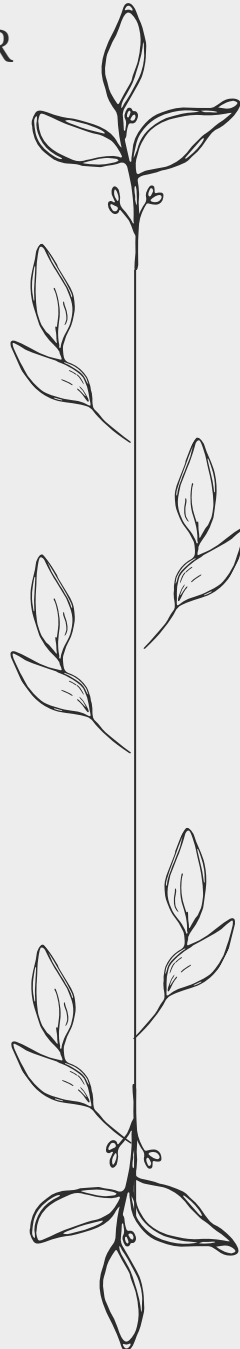
CHRISTMAS EARTH

NU



• WELCOME DRINK

A P P E T I Z E R



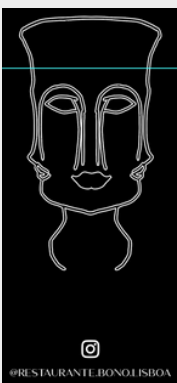
- SHEEP'S CHEESE, PUMPKIN JAM AND CARAMELIZED PUMPKIN WRAPPED IN CRISPY PUFF PASTRY, ACCOMPANIED BY IRRESISTIBLE ARTISANAL FOCACCIA.
- BEEF TARTARE - EXPERTLY PREPARED AND SERVED WITH TOASTED HAZELNUTS FOR A CRUNCHY TEXTURE, A QUAIL YOLK THAT UNFOLDS IN UNISON WITH THE MEAT AND AN ARTISANAL SAUCE

D I S H

- ROASTED SUCKLING PIG WITH ROSEMARY IS AN EXPLOSION OF FLAVOR AND CRUNCH, WITH TENDER, JUICY MEAT THAT MELTS IN YOUR MOUTH. ACCOMPANIED BY PUMPKIN AND VEGETABLES, ALL HIGHLIGHTED BY OUR HANDMADE DEMI-GLACE.

D E S S E R T

- CHOCOLATE TRUNK, WITH LAYERS OF INTENSE FLAVOR AND DELICATE TEXTURE, OR OPT FOR THE LIGHTNESS AND REFRESHMENT OF LEMON TRUNK, A CITRUS EXPLOSION OF JOY IN EVERY BITE
- ENJOY CLASSIC FRENCH TOAST, GOLDEN AND CRISPY, DIPPED IN LUXURIOUS CREME ANGLAISE.



*PRICES IN €, INCLUDE VAT AT THE LEGAL RATE IN FORCE.
*IF YOU SUFFER FROM ANY ALLERGIES, PLEASE LET US KNOW

D R I N K S
N O
I N C L U D E D

ME

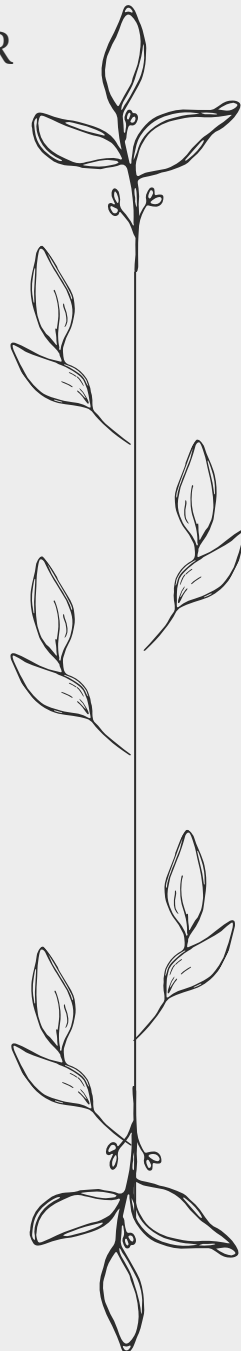
CHRISTMAS VEGETABLE
GARDENS

NU



• WELCOME DRINK

APPETIZER



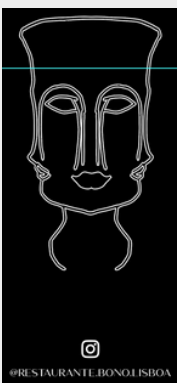
- SHEEP'S CHEESE, PUMPKIN JAM AND CARAMELIZED PUMPKIN WRAPPED IN CRISPY PUFF PASTRY, ACCOMPANIED BY IRRESISTIBLE ARTISANAL FOCACCIA.
- OUR EGGPLANT SPREAD, ENRICHED WITH TOASTED HAZELNUTS AND THE SUBTLETY OF FETA CHEESE, COMES TO LIFE WITH A TOUCH OF FRESH BASIL OLIVE OIL.

DISH

- DELICATELY SMOKED CAULIFLOWER IS ENHANCED WITH A RICH MUSHROOM SAUCE, CITRUSY ACCENTS FROM ORANGE, SAVORY ACCENTS FROM CAPERS AND INVIGORATING FRESHNESS FROM MINT.

DESSERT

- CHOCOLATE TRUNK, WITH LAYERS OF INTENSE FLAVOR AND DELICATE TEXTURE, OR OPT FOR THE LIGHTNESS AND REFRESHMENT OF LEMON TRUNK, A CITRUS EXPLOSION OF JOY IN EVERY BITE
- ENJOY CLASSIC FRENCH TOAST, GOLDEN AND CRISPY, DIPPED IN LUXURIOUS CREME ANGLAISE.



*PRICES IN €, INCLUDE VAT AT THE LEGAL RATE IN FORCE.
*IF YOU SUFFER FROM ANY ALLERGIES, PLEASE LET US KNOW

DRINKS
NO
INCLUDED