

One&Only

★ ★
★ CHRISTMAS ★
★ EVE DINNER ★

AMUSE-BOUCHE
MARSALA SABAYON

Airy sabayon with aromatic Marsala wine, smoked eel, and caviar

CHESTNUT VELOUTÉ SOUP

Velvety chestnut soup with wild mushroom ragout, fine port, and goat cheese cream

SCALLOP TARTARE

Fresh scallop tartare, marinated in Leche de Tigre, with lime foam and seaweed

SOLE

Tender sole with smoked broccoli, lemongrass sauce, caviar, and yuzu notes

QUAIL

Juicy quail with salsify, raisins, and a subtle, spicy touch of Sichuan pepper

PRÉ-DESSERT

PANETTONE

Panettone cubes with light vanilla espuma

DESSERT

MONT BLANC

Mascarpone light mousse, chestnut paste, tangerine & yuzu compote

180€ PER PERSON

OPTIONAL WINE PAIRING 90€ PER PERSON

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
(G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts