

## Christmas menu 2018 / option 1 Cost of dinner per guest: €24.00 Cost of dinner per guest with wine pairing: €36.00

Starter

Smoked eel

apple, pickled onion, black bread, quail egg, trout caviar Riesling, Chateau Ste Michelle (USA)

Main

Pork leg

slow-cooked pork leg, steamed vegetables, potato casserole, wine sauce Pinot Noir Reserva, Cono Sur (CHL)

Dessert

**Cream cheese** 

crispy biscuit, meringue, halva, cardamom, egg custard, berry compote Furmint Late Harvest Disznókő, Tokaji

Christmas menu 2018 / option 2 Cost of dinner per guest: €25.00 Cost of dinner per guest with wine pairing: €38.00

Starter

Smoked duck

pickled cherry, salad, beetroot cream, nuts Pinot Noir Reserva, Cono Sur

Main

Corn chicken

corn chicken fillet, beans, smoked corn cream, pearl couscous, tomato Chardonnay Founder's Block, Katnook Estate, Coonawarra (AUS)

Dessert

Lemon

lemon cream, zefir, nuts, cardamom, baked apple Vana Tallinn On the Rocks



## Christmas menu 2018 / option 3 Cost of dinner per guest: €30.00 Cost of dinner per guest with wine pairing: €47.60

Welcome appetizer

Jerusalem artichoke chanterelle, sour cream, juniper Domaine Ch. Ste-Michelle Brut

Starter

Smoked bream smoky broth, apple, quail egg, herb oil Chenin Blanc Vintage Selection, Spier, Western Cape (ZAF)

Main

Wild boar wild boar neck, onion cream, parsnip, mushrooms, beetroot Crianza, Luis Canas, Rioja, (ESP)

Dessert

## Chocolate and juniper chocolate cream, chocolate cake, juniper, sea-buckthorn Quinta Do Noval LBV Unfiltered

- If you wish to make a group booking, please select one menu per group.
- If there are vegetarians or people with allergies in the group, please let us know at least 48 hours before arrival.
- Please approve the Christmas menu at least 48 hours before arrival.
- The cost of the Christmas menu has to be paid in full by one person.