Christmas Menu

MENU

To begin the evening, we welcome you with a glass of Glühwein, our warmly spiced mulled wine.

TAPAS
Caviar blini with avocado and crème fraîche
Wagyu sandwich with shitake duxelles
Mushroom cappuccino with truffle



SUSHI
Chef's selection of sushi rolls and
flame-seared salmon nigiri
Fresh wasabi +€16

STARTER
Caramelized foie gras mi-cuit with
Nashi pear and brioche

ROBATA
Half lobster with grilled lemon
and yuzu hollandaise

Duck à l'Orange with braised red cabbage
and potato dumpling

Miyazaki A5 Wagyu +€69

DESSERT
Warm Apple strudel, miso caramel
and vanilla ice cream

PETITS FOURS

€225

YARA

Christmas Menu

Vegetarian

MENU

To begin the evening, we welcome you with a glass of Glühwein, our warmly spiced mulled wine.

AMUSE-BOUCHES
Blini with aubergine and miso tartare
Sandwich with shiitake and portobello duxelles
Mushroom cappuccino with truffle

SUSHI
Chef's sushi selection and vegetarian nigiri

STARTER
Melon and beetroot carpaccio
with passion fruit

ROBATA
Spinach and pak choi dim sum
with Parmesan cream

Chargrilled celery with celery purée
and reduced jus

DESSERT
Warm apple strudel with miso caramel
and vanilla ice cream

PETITS FOURS

€225



YARA