

# Christmas menu

## SELECTION OF TAPAS

Crispy nori with Simmental  
beef tartare and caviar.

Truffle brioche with brie.  
Umami cappuccino.

## SUSHI

Chef's sushi selection  
with fresh wasabi

## STARTERS

Bluefin tuna tataki with avocado,  
yuzu ponzu and truffle

## ROBATA

Half lobster with grilled lemon  
and papaya-chili vinaigrette

Roast venison with red cabbage  
and potato dumplings  
(Wagyu Miyazaki A5 +69€)

## DESSERTS

Apple strudel with  
vanilla ice cream

## PETIT FOUR

189€

*Menus are subject to change depending on market availability of products.*

EN

# Christmas menu

*Vegetarian*

## SELECTION OF TAPAS

Crispy nori with miso aubergine

Truffle brioche with brie

Umami cappuccino

## SUSHI

Chef's vegetarian sushi selection

## STARTERS

Watermelon tataki  
with avocado gazpacho

## ROBATA

Sautéed daikon  
with kimchi ramen, shiitake  
and edamame

Creamy mushroom risotto  
with black truffle

## DESSERTS

Apple strudel  
with vanilla ice cream

## PETIT FOUR

189€

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