BAR
BOTANIQUE
CAFE
TROPIQUE

CHRISTMAS MENU

3-COURSE 40
4-COURSE 47.5

STARTER

SCALLOP CEVICHE
avocado • eel oil • red peppers •
crispy parsnip

or

BEEF CHEEK
slow cooked • fondant potato •
leek • Madeire jus

or

RADICCHIO FROM THE GRILL
hazelnut purée • spicy brussels sprouts •
salad • puffed rice

(ONLY WITH 4-COURSE MENU)
RAVIOLI
porcini mushroom • white truffle butter •
morels cream sauce • hazelnut •
rocket • parmesan

MAIN

RIBEYE FROM THE GRILL
morilles potato purée • bimi • porto jus

or

CODFISH
salsify • crispy chili oil • savoy cabbage •
miso beurre blanc

or

POINTED CABBAGE
pumpkin cream • mushrooms •
Jerusalem artichoke wedges • persillade

DESSERT

BROWNIE
salted caramel • amandel

or

CHEESE +6.5
selection of 3 Kef cheeses with
scrocchi and apple syrup

Make your menu complete with our
complementary wine pairing. Welcoming
bubbles to get the party started!

Allergies? Let us know!