



Christmas Lunch

2 5 D E C E M B E R 2 0 2 5
SERVED FROM 13.00 TO 17.00

Starter

Onions soup with puff pastry crust.
Salmon tartare on an oil cake.
Shredded oxtail on a bed of rustic purée.
Kale salad with apple, walnuts and cranberries. (V)

Main Course

Beef tenderloin with foie and port wine.
Served with peppers and French fries.
Hake in Biscayan style (choricero pepper sauce).
Turkey breast stuffed with nuts and cranberries, with a vegetable garden.
Indian pumpkin curry with coconut milk. (V)

Dessert

Apple tart with vanilla ice cream.
Chocolate coulant with forest fruit ice cream.
Hazelnut custard with banana cookie. (V)

Drinks incl. during lunch

Cava, house wine, draft beer, soft drinks and water.
After-lunch conversation with king's cake and coffee.

62€ P P

(V) Plato vegano

