

# CHRISTMAS

DECEMBER 25TH

## TO BEGIN

To share:

Sea bass ceviche with tamarind "leche de tigre," corn textures, and sweet potato emulsion

Anchovy and green shiso nigiri with toasted pine nut mayonnaise

Boraz Foie mi-cuit

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## FIRST COURSE

Cannelloni stuffed with beef and lamb, topped with Parmesan béchamel, finished with truffle demi-glace and seasonal mushrooms

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## MAIN COURSE

To choose:

Hake supreme in milk brine, glazed with Jijona nougat bisque

Grilled beef tenderloin with chestnut and rosemary juice

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## DESSERT

Detox: infusion of red fruits, spices and citrus peels

Pink panther flan with cheese ice cream and red berries

65€

Welcome appetizer: artisan bread and butter  
The price of the menu does not include drinks

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