



CHRISTMAS DAY LUNCH

FIRST COURSE

CALAMARI, OCTOPUS AND SWORDFISH CARPACCIO
ON AUBERGINE AND TOMATO LEMON DRESSING

SECOND COURSE

GREEN TAGLIATELLE WITH SMOKED SALMON

EUR 42.50 PER PERSON
EUR 21.25 CHILDREN 6 - 12 YEARS

MAIN COURSE

GRILLED FRESH ARGENTINIAN RIB EYE, DRY SHERRY
AND SAGE REDUCTION

OR

PURE WHITE AND DELICATE GROUPER (CERNIA) FILLET
ON ARTICHOKE RAVIOLI WITH LOBSTER AND DILL SAUCE

OR

DUCK, VANILLA-LIME MASH AND JUS

POMME MARQUISE'

MIXED VEGETABLES 'EN CROUTE'

DESSERT

ZABAGLIONE COFFEE CREAM MOUSSE WITH
A CRUNCHY HEART, CLASSIC SAVOIARDI BISCUITS
SOAKED IN RUM FLAVOURED
VERGNANO COFFEE, CAPPUCCINO SAUCE