

THE DOMINICAN

CHRISTMAS MENU

AMUSE-BOUCHE

Tartare of wild salmon, lime cream with
buckwheat

Cocktail with grey shrimps

Mussels with saffron – pearl couscous

FIRST STARTER

Tortellini in Broth – mousse of wild parsley

SECOND STARTER

Ballotine of foie gras with Courvoisier 'VSOP' –
Brussels chicory chutney – toast

MAIN COURSE

Tournedos of cod – lobster cream – roasted
Brussels sprouts – honey and rosemary

DESSERT

Dessert 'Floral Cokoa' by Anais Gaudemer

€89 PER PERSON

Wine package, incl. Champagne: €35

Served wines :

Champagne Palmer & Co brut Extra Reserve

Franz-Haas, Pinot Grigio , Alto Adige, Italy

Antinori, Vino Nobile di Montepulciano, Tuscany , Italy

Beronia, verdejo, DO Rueda, Spain

Norton Late Harvest Moscato, Argentina

