



CHRISTMAS AT THE IRIS

€ 105 per person

Beef Tartare | Caviar

Belgian Burrata | Lemon Oil | Oyster Leaf

Prawn Carpaccio | Beetroot & Balsamic Vinegar Sorbet |

Fennel | Clementine

63° Egg | Parmesan | Truffle | Watercress | Brioche

Pheasant Fillet | Savoy Cabbage | Butternut Gnocchi | Onion Sauce

White Chocolate | Pineapple | Ginger | Pistachio Biscuit

VEGETARIAN OPTION

Beetroot Tartare | Green Apple | Hazelnut | Belgian Burrata |
Lemon Oil | Oyster Leaf

Celeriac Carpaccio | Aragula Sorbet with Fleur de Sel |
Lime | Mandarin Sauce

63° Egg | Parmesan | Truffle | Watercress

Butternut Gnocchi | Spinach | Goat Cheese

White Chocolate | Pineapple | Ginger | Pistachio Biscuit

45 € - Wines selected by our Sommelier.
One glass per service | Still and sparkling water

Or

Wine « à la carte »