



NORDIC WONDERS

BY THE HOTEL



MENU

31 DECEMBER 2022

MISES EN BOUCHE

Mozzarella, caviar, lemon oil

Matured and smoked beef tartar

Sushi vinegar mousseline *

«Scallop cannelloni»

Passion fruit, dille



6 COURSE MENU

Poultry in 2 courses:*

Gyoza, lemongrass, crispy karaage, Gochujang

Black pudding croquette

Braised sweet onion, mustard

Grilled sole

Paccheri, potato / shellfish *

Veal fondant cooked in a clay crust

Mushrooms / celery & hazelnut crumble *

Financier praliné, lemon *

Coffee and bonbonnières *



160€ | per person

80€ | Child -10 y.o (Children's menu composed of dishes with*)

55€ | Wines

Wines selected by our sommelier (1 glass per dish)

Still and sparkling water (this package does not include the aperitif)
or wine «à la carte»
