

Christmas Menu

STARTER

CREAMY ASPARAGUS SOUP

CREAM OF ASPARAGUS SOUP GARNISHED WITH
CREAM AND CROÛTONS

TARTUFFO PARMA TAGLIATELLE

TAGLIATELLE TOSSED IN MUSHROOMS, TARTUFFO PASTE, PARMA HAM ONION AND
FINISHED WITH A TOUCH OF CREAM

WILD BOAR RAVIOLI

TOSSED IN MUSHROOMS, SAGE AND JUS'. FINISHED WITH A TOUCH OF CREAM

MARINATED OCTOPUS SALAD

OCTOPUS MARINATED IN LEMON, BALSAMIC VINEGAR ONIONS, CAPERS AND BLACK
OLIVES. SET ON A CRISPY FRESH SALAD

MAIN COURSE

MEAGER (GURBELL) FISH

FILLET OF MEAGER BACKED IN GARLIC, ONION, FRESH HERBS AND FINISHED WITH A
TOUCH OF WHITE WINE

STUFFED ROAST TURKEY

TURKEY STUFFED WITH PORK SAUSAGES MINCE MEAT, APRICOTS, CHESTNUTS AND WILD
BERRY SAUCE

LEMON VEAL

SHALLOW FRIED ESCALOPE OF VEAL, SERVED WITH A LEMON AND SOY SAUCE

GRILLED RIB EYE STEAK

GRILLED RIB EYE STEAK SERVED WITH PORCINI SAUCE

ALL MAIN COURSES ARE SERVED WITH PANACHE OF VEGETABLES AND LYONNAIS POTATOES

DESSERT

SELECTION OF SWEETS (SERVED FROM THE COUNTER)

AND

ESPRESSO OR CAPPUCCINO

PRICE: €45.00