

CHRISTMAS
MENU

Altia

AMOUSE-
BOUCHE

Smoked octopus on a crispy cloud
lemon confit | caviar

1ST
COURSE

Roasted pumpkin and mushroom soup
crispy chorizo | crème fraîche

2ND
COURSE

Seafood mosaic
pickled beets | chilled lettuce sauce
Santorinnean Fava cream

3RD
COURSE

Beetroot risotto
citrus essence | duck confit | herbed ricotta

4TH
COURSE

Lemon sorbet
Kahlua gel | baby mint

5TH
COURSE

Slow roasted veal tenderloin
morel mushrooms | glazed baby carrots
potato truffle millefeuille | beef jus

6TH
COURSE

Christmas pear cheesecake
caramelized hazlenuts | sable biscuit
chocolate chips | vanilla ice cream