

5 COURSE CHRISTMAS MENU

24TH ,25TH & 26 TH DECEMBER
€75,- IN RESTAURANT EN €85,- BY DELIVERY OR TAKE AWAY!



CREAMY CLAM CHOWDER SOUP

A DELICIOUS, TRADITIONAL, CREAM-BASED CHOWDER, WITH THE ORIGINAL CHOWDER INGREDIENTS: ONION, CELERY, POTATOES, DICED CARROTS, CLAMS AND I LIKE ADDING DICES OF PANCETTA FOR DEEPER FLAVOUR.

KING CRAB COCKTAIL

GENTLY PULLED ALASKAN CRAB MEAT CROWNING A THINLY SLICED REFRESHING SALAD BASE ON FENNEL, SPRING ONIONS AND CUCUMBERS. CITRIC DRESSING AND OUR TRADITIONAL COCKTAIL SAUCE.

CREAMY CLAM CHOWDER SOUP

FROM THE FARM NOIR DE COCHON LOCATED IN DARP. THIS EXCLUSIVE PORK IS SLOWLY COOKED IN CONTROLLED TEMPERATURE OVER 24 HOURS, THEN GENTLY ROASTED IN OUR GRILL FOR AROMA AND CRISPNESS PURPOSES. SERVED WITH CHERVIL ROOT CREAM AND PICKLED APPLES.

ASADO NEGRO BEEF SHORT RIBS

COOKED IN SOUS VIDE TECHNIQUE. THEN BEFORE SERVED IS SEARED IN OUR CHARCOAL GRILL. FLAVOURS, COLOURS, AND INGREDIENTS INSPIRED BY TRADITIONAL AND EPIC VENEZUELAN RECIPE FROM MY CHILDHOOD. SERVED WITH CHESTNUTS & POTATOES PUREE.

PORT WINE POACHED PEARS

SERVED WITH QUESO DE CABRALES CREAM AND CRISPY CROSTINI.

