

Christmas Eve Vegetarian Gala Dinner 2018



Grapefruit Mimosa

Appetizer-Mutabel on garlic toasted bruchetta

Smoked vegetables on rösti with a papaya & ginger salsa

Consommé of leek & tomato sprinkled with pure sesame oil-
thyme profiterole

Fresh coconut water granite infused with peach & finished with
toasted coconut

Roasted vegetables with coriander dumplings & pea aubergines
in a Thai curry sauce with coconut rice

Baked Alaska of dark chocolate ice cream with a raspberry
coulis and a spiced tuile biscuit

Coffee or a selection of Teas
with handmade chocolates & shortbread

D2695

Payment in advance required to secure reservation

10% discount if payment received by Tuesday 18th December 2018

Tel: Jonathan on 7158868 or 4497429

Price includes VAT at 15%

Corkage D700 per bottle

