

# **Lunch menu**

11:30-15:00

**NOEL**

## Bar Snacks

<b>Orange-fennel infused cerigniola olives</b>	135
<b>Spicy Yellowfin Tuna</b> <sup>4</sup> crispy rice / kaffir lime / sriracha	345

## Appetizers

<b>Broccoli velouté</b> <sup>1,7</sup> macadamia nuts crème fraîche / anchovy crouton / chilli oil	189
<b>Australian grass fed beef tartar</b> <sup>3,10</sup> pickled veal tongue / black garlic and english mustard dressing shallot / truffled dwarf peach	365
<b>Eggplant Parmigiana “Noel”</b> <sup>1,7</sup> tomato / parmigiano 24 months / basil / mozzarella	249

## Main Courses

<b>Carnaroli risotto a la milanese &amp; ossobuco</b> <sup>1,7,9</sup> saffron / stracciatella / gremolada Vegeterian without ossobuco	389 325
<b>Home made Potato gnocchi</b> <sup>1,2,3</sup> 5 tomato sauce / Parmigiano / basil	320
<b>Fjord salmon</b> <sup>4</sup> white wine and fish jus reduction / Brussel sprouts / carrot moussline	485
<b>Coconut braised us angus short ribs</b> <sup>4,14</sup> broccolini / nam prik / palm sugar caramel / asian herbs	565
<b>Australian grassfed tenderloin grilled</b> <sup>7(200g)</sup> primitivo reduction	675

## Sides

Baked potatoes / Hazelnuts / Spicy Sriracha <sup>7,8</sup> Silk mashed potatoes / Chive / Stracciatella <sup>7</sup> Beetroot / Orange / Feta / Chervil <sup>7,10</sup>	125
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## Dezerty

<b>Classic Tiramisù</b> <sup>1,3,7</sup> mascarpone / savoiardi bisc uits	135
<b>Dark Chockolate Mousee</b> <sup>3,7</sup> caramel glaze / pineapple / pistachio gelato	135
<b>Vanilla Gelato Affogato</b> <sup>7</sup> vanila icecream / espresso shott	96