

À la Carte Menu

NOEL

Bar Snacks

Orange-fennel infused cerigniola olives	135
Sourdough baguette Bruschetta ^{1,4,14} "Honig" cherry tomatoes / octopus palm sugar caramel / basil	295
Spicy Yellowfin Tuna ⁴ crispy rice / kaffir lime / sriracha	325

Appetizers

Hiramasa Yellowtail Crudo ⁴ thai basil / green Nam Jim / coconut / kaffir lime	520
Galician Beef tartar "Battuta all'italiana" ^{3,10} pickled veal tongue / black garlic and english mustard dressing shallot / truffled dwarf peach	540
Eggplant Parmigiana "Noel" ^{7,1} tomato / parmigiano 24 months / basil / Buffalo mozzarella	470

Main Courses

Carnaroli Risotto & Sicilian red prawns ^{2,7,9} green peas / edamame / stracciatella / mint Vegetarian Without prawns	710 595
Lobster tagliolini pasta ^{1,2,3,7} black garlic / preserved lemon / chives oil / parsley	895
Dover sole "meunière" ^{4,7} artichoke / potato / radicchio tardive	955
Galician Angus tenderloin ⁷ parsley root / broccoli "cime di rapa" / shallots / amarone	1050
Coconut braised US Angus short ribs ⁴ Nam prik / palm sugar caramel / asian herbs	895

Desserts

Green Tea-Ramisù ^{1,3,7} white chocolate cremeux / savoiardis biscotti	360
babà "Hugo" / also with Oscietra caviar ^{1,3,7,12} Prosecco and elderflower glaze / cardamom gelato	360 / 690
Vanilla Gelato Affogato ⁷ vanila icecream / espresso shot	240