Christmas Eve 2025

With grateful hearts, we welcome you to a Christmas Eve filled with warmth, joy and the simple blessings of gathering together.

129 pp | 179 pp with wine pairing

Amuse - Bouche

pumpkin arancini, black garlic, burnt lemon

Entrée

roasted eggplant, pine nut crema, summer vegetable jus, chilli
soft tofu, cauliflower, porcini mushrooms, crunchy pickles

Main Course

risotto carnaroli, peas, truffle, confit garlic

Dessert

dark chocolate mousse, extra virgin olive oil, salt flakes, raspberry, pecan brittle


Nonelli