



SURFNTURF

FESTIVE  
SEASON  
—2021—

# CHRISTMAS EVE

3 AMUSE BOUCHE FROM THE KITCHEN

RUSTIC BREAD & BUTTER

SOURDOUGH | FOCACCIA | RYE  
CULTURED | SMOKED PAPRIKA | TRUFFLE

TOMATO TART

CHEESE CUSTARD | HOUSE VINAIGRETTE  
| TOMATO JELLY | ONION MARMALADE  
2020 ALAMOS CHARDONNAY - ARGENTINA

FOIE GRAS

CRÉME CARAMEL | CUMIN | ESPRESSO SALT  
2019 PECORINO, TENUTA ULISSE - ABRUZZO ITALY

SEA BASS

COOKED IN SALT CRUST, FLAMBÉ AND FILLETED AT YOUR TABLE  
ROSTI POTATOES | CAULIFLOWER TEXTURES | FISH VELOUTÉ  
2020 ANGIMBE CUSUMANO, INSOLIA & CHARDONNAY - SICILY

BEEF

FILLET | CHEEK | MUSHROOM PUREE  
RED CABBAGE | ROSCOFF ONION | BEEF JUS  
2015 MARQUES DE CASERES RESERVA - RIOJA SPAIN

ADDITIONAL CHEESE COURSE €7.00

BLEU D'AUVERGNE | COMTE | CAMEMBERT  
APPLE CHUTNEY | SEED RYE CRACKER

PRE-DESSERT

DESSERT COCKTAIL

CHOCOLATE ROYAL

2020 MOSCATO D'ASTI SCANAVINO - PIEDMONT ITALY

PETIT FOURS

65 EURO PER PERSON

6 GLASS WINE PAIRING MENUS AT 31.00 EURO PER PERSON (OPTIONAL)

# CHRISTMAS DAY

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# NEW YEAR'S EVE

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3 AMUSE BOUCHE FROM THE KITCHEN

RUSTIC BREAD & BUTTER

SOURDOUGH | FOCACCIA | RYE  
CULTURED | SMOKED PAPRIKA | TRUFFLE

TOMATO TART

OCTOPUS | TOMATO | FENNEL | PONZU

VINTAGE ACQUERELLO RISOTTO

36 MONTHS PARMIGIANO REGGIANO | PUMPKIN | CHORIZO

WILD BASS

CHAMPAGNE | BROCCOLINI | MUSSELS

BEEF

CAULIFLOWER | CHANTERELLE | BORDELAISE SAUCE

ADDITIONAL CHEESE COURSE €7.00

BLEU D'AUVERGNE | COMTE | CAMEMBERT  
APPLE CHUTNEY | SEED RYE CRACKER

PRE-DESSERT

LIQUID NITROGEN MANGO SORBET

VALRHONA CHOCOLATE ROYAL

PETIT FOURS

90 EURO PER PERSON



# NEW YEAR'S DAY

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3 AMUSE BOUCHE FROM THE KITCHEN

RUSTIC BREAD & BUTTER

SOURDOUGH | FOCACCIA | RYE

CULTURED | SMOKED PAPRIKA | TRUFFLE

VINTAGE ACQUERELLO RISOTTO

36 MONTHS PARMIGIANO REGGIANO | PUMPKIN | CHORIZO

WILD BASS

CHAMPAGNE | BROCCOLINI | MUSSELS

OR

BEEF

CAULIFLOWER | CHANTERELLE | BORDELAISE SAUCE

ADDITIONAL CHEESE COURSE €7.00

BLEU D'AUVERGNE | COMTE | CAMEMBERT

APPLE CHUTNEY | SEED RYE CRACKER

PRE-DESSERT

LIQUID NITROGEN MANGO SORBET

VALRHONA CHOCOLATE ROYAL

PETIT FOURS

65 EURO PER PERSON

