



DE MONDION

Wrapped

IN MAGIC



DE MONDION CHRISTMAS EVE DINNER

CHEF'S CHOICE OF APERITIFS



FOIE GRAS

Morello Cherry | Jeres Vinegar | Brioche



KING SCALLOPS

Cauliflower | Pesto | XO Sauce



RAVIOLI

Polenta | Sheep Milk | Cévennes Onion



IRISH LAMB LOIN

Aubergine | Tomato | Romesco



TOFFEE PUDDING

Almond | Rum and Raisin | Buttermilk



PETIT FOURS

€140.00 PER PERSON

 **MICHELIN 2024**

DE MONDION CHRISTMAS DAY LUNCH

CHEF'S CHOICE OF APERITIFS



LOCAL PRAWN

Tomato | Stracciatella | 'Tonnato'



STONE BASS

Red Pepper | Basil | 'Aljotta'



CANNELLONI

Pork Neck | 'Baħrija' Onion | Goat Cheese



SCOTTONA BEEF SIRLOIN

Foraged Mushrooms | Celeriac | Rarebit



'TI RA MI SU'

Mascarpone | Arabica Coffee | Marsala



PETIT FOURS

€130.00 PER PERSON

 **MICHELIN 2024**

DE MONDION NEW YEAR'S EVE DINNER

CHEF'S CHOICE OF APERITIFS



KING CRAB

Oscietra Caviar | Granny Smith Apple | Vin Jaune



BLUE LOBSTER

La Ratte | Morels | Albufera



VEAL SWEETBREADS

Salsify | Brioche | Onion Dashi



BERLINGOTS

Valençay Cheese | Trompettes | Smoked Hay



MUNTJAC VENISON

Alba Truffles | Beetroot | Celeriac



'CHILDHOOD MEMORIES'

Fiore di Latte



SINGLE ORIGIN CHOCOLATE



PETIT FOURS

€240.00 PER PERSON

 **MICHELIN 2024**