



**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 | Cevennes 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 | 'Bahrija' 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**