

fuga

CHRISTMAS EVE MENU

Champagne & welcome from our chef

Christmas Soup

Chestnut, bacon and hazelnut crispy salad

Shrimp cocktail dumplings

Christmas roasted Peking duck with Brandy sauce

*Sides: steamed pancakes, pickled cucumber, sprout with chestnut,
plums with bacon, roasted potatoes*

Salty caramel New York cake

⌘ 60 euros per person ⌘

Proposed wine pairing: 30 euros per person

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NEW YEAR'S EVE MENU

Welcome from our chef

Oysters, bubbles and caviar

Foie gras terrine, quince, cinnamon, toasted brioche

Dumpling with sea urchin, shrimps, rose Crème fraîche and royal
Bisque

Mediterranean cod served with black garlic, braised shiitake and
honey miso

Dry aged tenderloin served with black truffle, potato confit,
espresso glazed sauce and Chinese steamed pack Choy

Cheese board

Selection of Spanish and Italian cheeses, caramelized quince and
almonds

Kumquat sorbet

Chocolate, hazelnut, pumpkin, dulce de Leche

Pettit four

Silk and passion fruit

⌘ 90 euros per person ⌘

Proposed wine pairing: 30 euros per person