

R

rebekah's
RESTAURANT

Christmas Day Lunch

AMUSE BOUCHE

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Starters

FRESH LOCAL AMBERJACK SASHIMI

BLACK RADISH, AVRUGA CAVIAR, CHILLED TRUFFLE DASHI
OR

CHESTNUT AND TRUFFLE SOUP

POACHED QUAIL EGG, HAZELNUT OIL
OR

MORBIER CHEESE AGNOLOTTI

DUCK PROSCIUTTO, JERUSALEM ARTICHOKE SAUCE

Mains

PAN-FRIED LOCAL FISH

ASPARAGUS, CIPOLLINE ONIONS, ELDERBERRY CAPER SAUCE
OR

SUCKLING PIG LOIN

SMOKED EEL, SAVOY CABBAGE, PRUNE PUREE, BLACK OLIVE POWDER
OR

ARGENTINIAN GRAIN FED BEEF FILLET

PICKLED SHIMEJI MUSHROOMS, ROASTED CARROT, BEER ONION PUREE
OR

TWICE BAKED COMTE CHEESE SOUFFLÉ

WALNUTS, MELLIEHA FIG CHUTNEY, SAUCE MORNAY

Desserts

VALRHONA CHOCOLATE CREMEUX

BUTTERSCOTCH ICE-CREAM, CHOCOLATE TUILE
OR

PASSION FRUIT CHEESECAKE

SALTED ALMOND ICE-CREAM

EURO 70 P.PERSON

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.
Some foods may be served raw or unpasteurized.

HONOURING NATURE

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New Year's Eve Dinner

FRENCH ONION SOUP

&

PARMESAN GROUTERE, GOAT CHEESE CUSTARD AND WINTER TRUFFLE

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WAGYU BEEF TATAKI

ENOKI MUSHROOMS, FINGER LIME, AGED PARMESAN DASHI

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FRESH SCOTTISH LOBSTER DUMPLING

FRESH PASTA, CROWN PRINCE PUMPKIN LEMONGRASS SAUCE

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MILK FED VEAL FILLET

CHANTERELLE MUSHROOMS AND COMTE CHEESE, PICKLED BEETROOT, LARDO DI COLONNATA,
PORT WINE JUS

OR

FISH OF THE DAY

LEEK AND GILLARDEAU OYSTER, ZUCCHINI PEARLS, VIN JAUNE SAUCE

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VALRHONA CHOCOLATE GANACHE

BITTER CHOCOLATE MOUSSE, HAZELNUT PRALINE, CHERRY ICE-CREAM

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COFFEE AND PETIT FOURS

EURO 125 P.PERSON

ADDITIONAL WINE PAIRING EURO 60 P.PERSON

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