

Spinota

Aperitif Christmas fruits & Champagne
L'Amuse de Butternut pumpkin, goose & duck and....



salmon lightly smoked with Padouk-wood in the oklahoma of the Chef,
in tartare with chives, dill, Anjou-shallot and extra virgin olive oil
cream aigre with sevruga caviar & frivolité of own smoked eel river.

Domain Du Tariquet – Sauvignon – Gascogne 2017



Cappuccino of Bisque of lobster and langoustines
espuma of lavas.



Pheasant of the polder roast in the Molteni à la Crème de cépes
garniture in a phenominale winter present.

**Ravasqueira Réserve Da Familia
Alentejano 2015 Portugal
Touriga Nacional & Syrah**



Christmas Dessert 2018 “tombe la neige”



The coffee table with freshly made cookies garnish.