

# Spinola

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.



Cappuccino of Bisque of lobster and langoustines  
espuma of lavas.



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



Christmas Dessert 2022 "tombe la neige"



The coffee table with freshly made cookies garnish.