



Christmas Eve menu Teppanyaki

24th December 2021

6 pm until 7.30 pm

Zensai

*Jelly of Yams and green peas
with sea urchin and rice cracker
Black beans with fresh cheese, Chicken pie
Deep-fried Gingko nut skewer*

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### Sushi-Omakase

*Tuna, Halibut with Shisito pepper, prawn,  
Mackerel with Kombu algae and salmon roe with yuzu,  
served with clear soup*

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Fish & seafood from the grill

*Sea bass, salmon, tiger shrimps,
squid and scallop with vegetables*

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### Mixed salad

*Three kinds of leaf salad with cucumbers,  
cocktail tomatoes and radish with dressing*

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Beef from the grill

*Beef sirloin or tenderloin with sprouts, carrots and spring onions,
served with rice and miso soup*

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### Dessert

*Flamed vanilla ice cream with crêpe, strawberry sauce and fresh fruits*

Price per person EUR 135,-



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Soup

*Clear soup with chicken dumpling,
tofu, spinach, carrot, lemon zest and yuzu*

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### Sashimi

*Salmon, Japanese amberjack and scallop  
with red water pepper sprouts, Wasabi, perilla and carrot*

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Grilled dish

Beef sirloin with vegetables

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Mackerel with Kombu algae and salmon roe with yuzu,  
served with clear soup*

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Dessert

Black sesame Crème Brûlée with mixed berries

Price per person EUR 125,-