Annabelle

CHRISTMAS DAY LUNCH

Freshly baked breads from our bakery with
infused butter and canapes

***

USDA Beef carpaccio, truffle slices, parmesan, rocket, hazelnuts, Jerusalem artichoke chips

***

48 hours Home-cured salmon, Oscietra caviar, pickled cucumber, dill emulsion, crème fraiche.

***

Raspberry

***

Slow- cook & roasted turkey breast, confit leg croquette, chestnut crémeux, glazed baby carrots, cranberry gel and truffle jus.

***

Duo of poached pear, Gorgonzola, Macadamia nuts
and rosemary

***

Mulled winter fruits with cinnamon ice cream, carob sponge and candied orange

*

Petit fours

€96.00 per person

All prices include local taxes

Annabelle

CHRISTMAS DAY VEGETARIAN LUNCH

Freshly baked breads from our bakery with
infused butter and canapes

***

Forest mushroom parfait, pickled onions, fig relish,
walnuts and spiced brioche

***

Heirloom beetroot, winter leaves, Feta, roasted pinenuts
and honey mustard vinaigrette

***

Raspberry

***

Salt baked celeriac textures with miso glaze, apple and pear puree, hazelnut and fresh black truffle

***

Duo of poached pear, Gorgonzola, Macadamia nuts
and rosemary

***

Mulled winter fruits with cinnamon ice cream, carob sponge and candied orange

***

Petit fours

€96.00 per person

All prices include local taxes

Annabelle

CHRISTMAS EVE MENU

Freshly baked breads from our bakery with
infused butter and canapes

***

Duck Foie Gras, Cherry, Pistachio, spiced brioche, Commandaria reduction

***

Scallops, green apple, celeriac pure, Champagne foam, crispy Pancetta.

***

Strawberry, mint and lime

***

Black Angus filet, millefeuille potato, heirloom carrots,
Pinot Noir jus and fresh black truffle

***

Crispy phyllo with Brie Bons Mayennais, cranberry relish and pistachios

***

Crème fraiche mousse with white miso caramel, toasted buckwheat crumble
and Granny Smith

***

Petit Fours

€110.00 per person

All prices include local taxes

Annabelle

CHRISTMAS EVE VEGETARIAN MENU

Freshly baked breads from our bakery
with infused butter and canapes

***

Kohlrabi ravioli with goat cheese
and Pecan, dill crunch

***

Pumpkin carpaccio, fregola and cranberry,
Basil and parsley salsa and ginger truffle honey

***

Strawberry, mint and lime

***

King oyster mushrooms, apricot and sage stuffing, thyme fondant potato,
red cabbage cream, glazed butter chestnuts, Brussel sprouts
and roasted vegetable jus.

***

Crispy phyllo with Brie Bons Mayennais, cranberry relish and pistachios

***

Crème fraiche mousse with white miso caramel,
toasted buckwheat crumble
and Granny Smith

***

Petit Fours

€110.00 per person

All prices include local taxes

Annabelle

FESTIVE AFTERNOON TEA

SIGNATURE FINGER SANDWICHES

Egg salad, cucumber and chives

***

Honey and thyme baked ham, cranberry relish and rocket leaves

***

Roast beef, truffle aioli and pinenuts onion relish

***

Home cured Norwegian salmon, Citrus cream and Ikura caviar

FROM OUR PASTRY

Valrhona bavarois with mandarin mousse and ivory chocolate

***

Mint blanch tart with blueberry jelly and almond cream

***

Christmas Meringue Forest berries compote and vanilla namelaka

***

Dark chocolate mousse, cherry compote and almond dacquoise

***

Homemade scones with orange and cranberries served with Orange and Christmas spices jam

Clotted cream
Homemade spiced butter

€30.00 per person

All prices include local taxes

Annabelle

FESTIVE VEGETARIAN AFTERNOON TEA

SIGNATURE FINGER SANDWICHES

Egg salad, cucumber and chives

***

Honey and thyme baked celeriac, cranberry relish
and rocket leaves

***

Sweet potato, truffle aioli and pinenuts onion relish

***

Tofu, pomegranate and eggplant caviar

FROM OUR PASTRY

Valrhona bavarois with mandarin mousse
and ivory chocolate

***

Mint blanch tart with blueberry jelly and almond cream

***

Christmas Meringue Forest berries compote and vanilla
namelaka

***

Dark chocolate mousse, cherry compote and almond
dacquoise

***

Homemade scones with orange and cranberries
Served with
Orange and Christmas spices jam

Clotted cream
Homemade spiced butter

€30.00 per person

All prices include local taxes

Annabelle

NEW YEAR'S EVE GALA DINNER

Freshly baked breads from our bakery with
infused butter and canapes

***

Butter poached lobster, Stracciatella cremeux, heirloom cherry tomato,
basil emulsion, flaked almonds & Bisque.

***

Duck confit Terrine, fig textures, pickled radish,
Port wine gel, toasted brioche.

***

Green apple

***

Black Angus tenderloin Rossini, golden potato pave,
butter-glazed tenderstem broccoli, and truffle Jus

***

Chèvre, cherry glaze and spiced bread

***

Lime cheesecake with berry compote,
gingerbread crumb and dried meringue

***

Petit Fours

€145.00 per person

All prices include local taxes

Annabelle

NEW YEAR'S EVE GALA DINNER VEGETARIAN

Freshly baked breads from our bakery
with infused butter and canapes

***

Beetroot ravioli stuffed with avocado pesto,
mango and green oil

***

Cauliflower steak, parsnip cream, heirloom vegetables
and Macadamia nuts

***

Green apple

***

Mushroom symphony with king oyster mushrooms, fresh black truffle,
Jerusalem artichoke cream and herbs salsa

***

Chèvre, cherry glaze and spiced bread

***

Lime cheesecake with berry compote, gingerbread crumb
and dried meringue

*

Petit Fours

€145.00 per person

All prices include local taxes