

# NATAL TIMBRE, SEASON OF ENCHANTMENT!

A Christmas designed
to be remembered.

Every detail thought out to thrill,
creating lasting memories.



A moment of celebration and sharing, where tradition and modernity meet at the table.

#### Starter

Light and aromatic, it combines the Atlantic flavor of cod with the freshness of herbs and hints of lemon.

Cod tartare with fresh herbs and citrus olive oil

## Soup

An immersive, wintery start that combines texture, smoke, and subtle spicy notes.

Cream of turnip with crispy bacon, oyster mushrooms and a hint of Dijon mustard

#### **Main Dish**

An expressive and visually striking dish, where the sea meets the color and intensity of Mediterranean flavors.

Braised octopus with creamy cuttlefish ink rice, bell pepper chutney and coriander gel

or

Juicy texture and sweet notes balanced by the freshness of vegetables.

Slow-cooked pork tenderloin with roasted pumpkin purée and sautéed green beans

or

Aromatic and enveloping, an invitation to a journey of smooth and spicy flavors.

Green vegetable curry with basmati rice and naan bread

# **Dessert**

A delicate and fragrant finish, combining creaminess with warm notes of cinnamon and caramelized apple.

Baked apple panna cotta with Christmas spices

# **Event Information**

#### Schedule

12:30 - 15h00

#### Price

#### 40€/person

Includes starter, main course (choice of fish, meat or vegetarian), and dessert.

Children:

- Free for children under 3 years old
- 40% discount for children aged 4 to 11 years old

Drinks not included. À la carte service

#### **Menu Characteristics**

Reservation requires a 50% deposit of the total amount at the time of booking. The remaining balance must be paid 5 days before the event.

In case of food allergies or intolerances, please inform us at the time of booking.

### **Cancellation Policies**

These deposits are non-refundable, and 100% charges apply in case of cancellation or no-show

