



Festive Season

MENUS



STAFF PARTIES
CHRISTMAS EVE
NEW YEAR'S EVE





Festive Season Menu

Amus and bread



Jerusalem artichoke soup
Pancetta affumicata, artichoke crisps

OR

Duck leg terrine
Home made brioche, beer pickle



Risotto al funghi
Wild mushrooms, truffle paste, parmesan

OR

Rigatoni al ragu di Manzo
Slow cooked beef, tomato ragu, soffritto



Pan seared rib-eye
Parsnip pur, jus

OR

Sous Vide chicken breast
Carrot pure, Tyme jus



Mqaret
Maple and orange dressing, gelat tan-nanna

OR

Chocolate cake
Vanilla ice-cream, forest fruits



55 Euros per person



Festive Season Sharing Menu

Antipasti of the house
A selection of different plates and platters



Focaccia
Gbejniet u zalzett & bruschetta focaccia



Mushroom risotto & rigatoni al ragu d i Manzo



Braised pork cheeks & Rib-eye taliatta



Dessert
Imqaret



50 Euros per person



Christmas Eve Menu

Amuse Bouche

*Homemade focaccia, local olive oil, and aged balsamic
Jerusalem artichoke soup with cheese crouton
Salmon gravlax, dashi
Local cheese royale, maple dressing*



Starter

*Pork terrine with cranberries, pistachios,
and cassis*



Pasta

*Homemade mushroom capellini with nutmeg cream and truffle
butter*



Main Course

*Pan-seared duck breast, sauce poivrade, vanilla-parsnip purée,
potato fondants*



Dessert

Salted caramel and chocolate tart with popcorn and ginger sorbet



55 Euros per person

New Year's Eve

Menu

AMUSE-BOUCHE

Homemade sourdough bread, crab rillettes
Veal consommé with wild mushrooms
Local prawn tart, Espelette pepper, fennel
Beef tataki with ponzu

STARTER

Venison sausage roll with black garlic, dried fruits,
and hazelnuts

PASTA

Orecchiette with duck ragù, Tuscan Pecorino,
asparagus, and tomato

MAIN COURSE

Sous-vide lamb saddle, jus, green vegetable salad,
dauphinoise potatoes

DESSERT

Vanilla crème brûlée, vanilla shortbread, raspberries

65 Euro per person



ONELLA

WINE STORIES