



Amaracus



Festive Gala Menu

AMUSE-BOUCHE

COLD STARTERS

Poached Lobster in a Crystal Herb Tart (G, N ,D, F, S ,B)

Tender lobster, gently cooked sous-vide and set within a crystal-clear herb gel tartlet, adorned with Beluga caviar, and finished with a beetroot and dark chocolate essence.

HOT STARTERS

Spinach and Aged Pecorino Raviolo (G, N, D, E, S)

Filled with fresh spinach, aged pecorino, and a soft egg yolk, served in a delicate lemon butter sauce.

Foie Gras & Truffle-Stuffed Morels (D, E, S)

Served with fresh Italian black truffles and onion-garlic potato chiffon.

SORBET

Champagne and Raspberry Sorbet

A refreshing interlude to cleanse the palate.

MAIN COURSE

Josper-Roasted Lamb Loin (D, C, S, U)

With smoked aubergine purée and rosemary jus, finished with confit cherry tomatoes, crisp artichokes, and a touch of pomegranate glaze.

or

Scottish Salmon Coulibiac (G, N, D, E, P, C, F, S, U, B)

Prepared in the classic style, served with a rich Canard-Duchêne Champagne sauce, and topped with Avruga caviar.

DESSERT

Caraïbe Chocolate, Chestnut & Pear (G, D, N, E, P, K)

Caraïbe 66% chocolate crèmeux, roasted chestnut mousse, poached pear, and cocoa nibs

Coffee & Petit Fours (G, E, D, P, K, N)

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.

(G) Gluten, (N) Nuts, (V) Suitable for Vegetarians, (D) Dairy, (E) Egg, (P) Peanuts, (C) Celery, (F) Fish, (M) Molluscs, (S) Sulphur Dioxide, (L) Lupino, (Y) Soy, (U) Mustard, (K) Sesame, (B) Seafood.