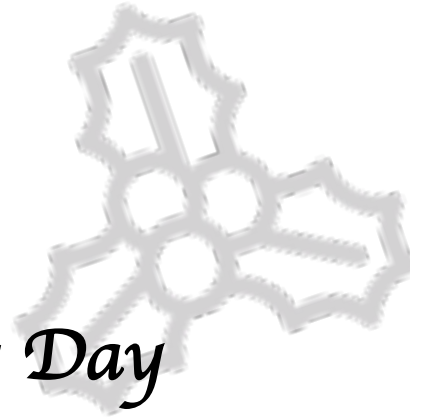


xerta
restaurant



Christmas Eve and Boxing Day

menu 2017

Xerta Xmas Starters

Smoked eel, apple and tomato tartar

Smoked eel, sharp apple and tomato tartar. Fresh cheese and fines herbes mousse with cumin crunch

Almost traditional cannelloni

Cannelloni filled "a la tradition", but with signature touches: mochella (morel) mushroom béchamel, meat concentrate, sugared pine nuts, shavings of foie gras and parmesan crisp

Free-range chicken with special Xmas stuffing

Tender free-range chicken filled with truffle, dried peach/apricot, prunes and nuts. Chicken's own gravy emulsified with a rosemary infusion. Micro-vegetable garden dressed with spherificated oil and herbs

Foaming Mojito

Pre-dessert citrus drink based on rum, mint and lemon in different forms and textures

Christmas Log

Traditional Christmas dessert, similar to a chocolate coated Swiss roll

66€ per person (VAT included)

Beverages not included
(all party must take Special Menu)