



CHRISTMAS EVE MENU

- Vichyssoise velouté with smoked eel, crispy buckwheat, lime, and sour cream
 - Marinated shrimp with quinoa, cucumber tagliatelle, herb mayonnaise, and avocado
 - Beef cheek with glazed carrots, mashed potatoes, winter truffle, and aged port sauce
- Baba au Rhum with pomegranate and mascarpone cream

PRICE €135 per person



ATRIUM

BAR & RESTAURANT



NEW YEAR'S EVE MENU

- Camembert with roasted quince, honey, and fresh truffle
- Pumpkin bisque with crayfish tails, ginger, and orange
 - Beet carpaccio with smoked eel, Andros Volaki cheese, grapefruit, and green apple
- Veal fillet with savoy cabbage, potato terrine, and Mavrodaphne sauce
- Tiramisu with cream cheese, coffee foam, and Baileys
 - Champagne Glass - Gosset Extra Brut, Chardonnay, Pinot Noir, AOC Champagne

PRICE €180 per person



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