



A T R I U M

G R E E K B I S T R O T

Christmas Eve Dinner

December 24, 19.00-24.00

menu

amuse bouchée

beetroot macaron with creme cheese and herring roe

soup

roast garlic velouté soup with orange and almonds

salad

beetroot on savoury biscotto with dates and
Myconian cheese

to start

scallops with Jerusalem artichoke cream and black truffle

palate cleanser

sangria with apple marmalade

main dish

roast turkey with traditional stuffing, parsnips and morels

for dessert

chocolate cake with caramelised chestnuts

50 euros / person