SCHWAIGER

Christmas menu

25 and 26 December

Wild sea bass tartare with pumpernickel, soy-orange vinaigrette and wild fennel

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Christmas goose essence with porcini ravioli and chives

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Veal shoulder confited for 48 hours with a herb crust, potato and truffle gratin, carrot purée and Madeira jus

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Hazelnut nougat pralines with blackcurrant délice



3 courses: €75 · 4 courses: €90 (10% VAT included)

(+34) 971 666 819 · reservas@schwaiger.es

This menu will be served from 13:00 to 15:00 and from 19:30 to 21:30.