



Time

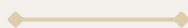
FOR MAGIC OF THE SEASON
ROSAMI CHRISTMAS EVE DINNER

Time

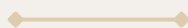
FOR MAGIC OF THE SEASON

ROSAMI CHRISTMAS EVE DINNER

CHEF'S SELECTION OF APERITIFS



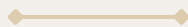
CHARRED GOZO OCTOPUS
NDUJA
CANNELLINI BEANS



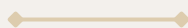
PARISIENNE GNOCCHI
FORAGED MUSHROOMS
COMTE



ROASTED WELSH LAMB SADDLE
CELERIAC
LAMB FAT BUN
JAVA LONG PEPPER JUS



MONT BLANC
TRUFFLE
BLACK BERRY
PX JELLY



COFFEE AND PETIT FOURS

€90 PER PERSON



Time

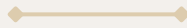
FOR GIVING

ROSAMI CHRISTMAS DAY LUNCH

Time

FOR GIVING
ROSAMI CHRISTMAS DAY LUNCH

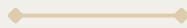
CHEF'S SELECTION OF APERITIFS



IN HOUSE SMOKED SEA BASS & CRAB TERRINE
GOLD LEAF
WHITE ONION & CAVIAR SAUCE



GOAT CHEESE & HONEY AGNOLOTTI
ROASTED BARLEY BROTH
CELERIAC



ROASTED & RAGOUT OF POULET DE BRESSE
CURRANT & CARROTS
TRUFFLE POLENTA



CINNAMON MILLEFOGLIE
GINGERBREAD
PEAR SORBET



COFFEE AND PETIT FOURS

€90 PER PERSON



Time

TO FLOURISH

ROSAMI NEW YEAR'S EVE DINNER

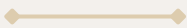
Time
TO FLOURISH
ROSAMI NEW YEAR'S EVE DINNER

TASTING MENU

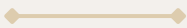
CHEF'S SELECTION OF APERITIFS



XARA EGG



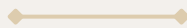
FOIE GRAS TORCHON
WITH CROISSANT ICE CREAM
SALTED BEETS



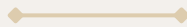
VANILLA POTATO AND YOLK RAVIOLI
WITH WILD MUSHROOM
RARE BLACK TRUFFLE



BBQ LOBSTER
WITH CHARRED LEEK
XO SAUCE



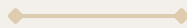
HUNGARIAN VENISON
WITH RED CABBAGE
PASTILLE
BURNT HAY JUS



SAUTERNES PANNACOTTA
WITH PASSION FRUIT
BEE POLLEN



JERUSALEM ARTICHOKE
WITH IVOIRE CHOCOLATE
SALTED PEANUT



COFFEE AND PETIT FOURS

€130 PER PERSON



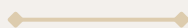
Time

FOR A NEW BLOOM
ROSAMI NEW YEAR'S DAY LUNCH

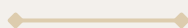
Time
FOR A NEW BLOOM
ROSAMI NEW YEAR'S DAY LUNCH

TASTING MENU

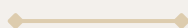
CHEF'S SELECTION OF APERITIFS



STRACCIATELLA
SALT BAKED CELERIAC
HAZELNUT GREMOLATA



LOBSTER TORTELLINI
TOASTED BUCKWHEAT INFUSED DASHI BROTH
VEGETABLE PEARLS



AGED BEEF FILLET
SMOKED HOLLANDAISE
BRUSSELS SPROUTS AND LARDO



ROSAMI APPLE TART
MADAGASCAR VANILLA ICE CREAM
WHISKEY SYRUP



COFFEE AND PETIT FOURS

€90 PER PERSON