

*The Passpartout team
wishes you all of peaceful and joyful holidays.*

*We have selected these soaked dishes
of tradition and stories of love and sharing.*



*May these holidays be full of flavours
capable of awakening emotions deep in the heart.*



Christmas Lunch

A la carte

STARTER

- Salted meat carpaccio with yogurt sauce and crunchy leek 13€
- Platter of clod cuts and cheese with pickles and fig jam 27€
- Artichokes and potatoes soufflé with roman pecorino fondue and topinambur chips 15€
- Grilled pumpkin carpaccio with maldon salt and black pepper 8€

MAIN COURSE

- Risotto with porcini mushrooms and licorice from Rossano Calabria 18€
- Traditional Tortellini in Chicken Broth 12€
- Tonnarello with artichokes, mint and pecorino romano dop 16€

SECOND COURSES FROM JOSPER

- Beef stew juniper scented with smashed potatoes and syrah reduction souce 20€
- Entrecote 250gr with chicory and potatoes 25€
- Josper piglet with potatoes, liquorice souce and chestnuts 16€

Christmas Lunch

PRICE FOR PERSON 50€ (MIN. 2 PERS.)

STARTER

- Artichokes and potatoes soufflé with roman pecorino fondue and topinambur chips
- Grilled pumpkin carpaccio with maldon salt, evo oil and black pepper



MAIN COURSE

- Traditional tortellini in chicken broth



SECOND COURSES FROM JOSPER

- Beef stew juniper scented with smashed potatoes and syrah reduction souce



DESSERT

Work in progress...