

Lumi

CHRISTMAS MENU





CHRISTMAS DINNER

24/12

AMUSE-BOUCHE

Cauliflower cream with toasted hazelnuts and truffle oil

STARTER

Slow cooked partridge with chestnut purée and rye bread

MAIN DISHES

Roasted cod with almond crust, chickpeas and sautéed cabbage

Guinea fowl breast with crispy buckwheat and glazed carrots

DESSERT

Christmas dessert table

DRINKS

Mineral waters, juices, soft drinks, sparkling, white and red wine of the sommelier's choice, coffee and tea

€90



CHRISTMAS BRUNCH

25/12

EGGS

MADE TO ORDER

scrambled, poached, boiled or fried,
served with toast

or LUMI OMELETTE

cheese, spinach and chilli

AVOCADO TOAST

with poached egg and a hint of chilli
and herbs

SANDWICH OF THE DAY

LUMI PANCAKES

with a selection of seasonal fruits and maple
syrup, other options available such as nutella,
honey and jam

PADARIA

croissant, bread, toast, pastries

PANACOTTA

with cherry jam, raspberry and lemon



CHEESES & COLD CUTS

cheeses, cold meats, smoked salmon

FRUIT SELECTION

YOGHURT WITH GRANOLA

AÇAÍ BOWL

SALADS AND STARTERS

RISOTTOS

(1 option per person):

Prawn and lime

Roasted duck, spinach and almonds

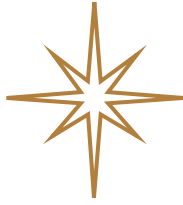
Mushrooms

CHRISTMAS DESSERT TABLE

DRINKS

Natural juices, mineral water, coffee and tea

€47.5



Price per person. Children up to the age of 11 get 50% off. VAT included. Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.