anawa | restaurant

CHRISTMAS EVE DINNER

HOMEMADE BREAD
BURNT BUTTER WITH MUSHROOM POWDER

MARINATED SALMON
PICKLED KOHLRABI / DRIED APPLE & HORSERADISH FOAM
HAZELNUT / RAPESEED OIL WITH SHISO

DRIED WILD MUSHROOM SOUP
CREAMY POTATOES WITH TRUFFLE / PICKLED WALNUT
CHESTNUT / LINGONBERRY

LENTIL, MUSHROOM & SMOKED CHEESE PIEROGI
SHALLOT & LEMON THYME SAUCE

ROASTED STURGEON
GREEN PEPPERCORN SAUCE / ROASTED LEEKS / CAULIFLOWER

BERGAMOT & CANDIED ORANGE SORBET

SLOW-ROASTED VEAL
ROASTED CARROT & BURNT BUTTER PURÉE
CHARLOCK WITH BACON & PEAR / VEAL JUS WITH MORELS

CINNAMON & CRANBERRY APPLE STRUDEL IN PHYLLO PASTRY
VANILLA SAUCE / POPPY SEED