



The Festive Season is Coming

Warmest wishes from the Conservatorium hotel. Delight in tantalising menus brimming with the timeless flavours of the season, including festive feasts infused with delightful Asian influences. And don't forget to explore our delightful range of festive gift vouchers, designed to sprinkle joy and cheer among your loved ones. Join us at the Conservatorium hotel and make this holiday season truly unforgettable!





TAIKO

Christmas Celebration

24th, 25th, 26th December

From 7 or 7.30 p.m.

Six course menu €185.00

Wine pairing €95.00

Exclusive wine pairing €145.00

Tuna Tasting

Sashimi | Nigiri | Maki

Mandarin Ponzu

Daikon Salad

Wild Ginger Dressing | Fresh Tofu | Black Truffle

Lobster Dim Sum Selection

Cappuccino | Siu Mai | Sesame Toast

Black Cod

Saffron Miso | Persian Sourberries X.O.

Japanese Wagyu A5

Grilled | Braised

Black Truffle Tamari | Aubergine | Matsutake Mushroom Rice

Pineapple Kaki Gori

Dragon Fruit

Hokkaido White Christmas



Vegetarian options available on request

To make a reservation, please click [here](#)



CONSERVATORIUM

Christmas Celebration

24th, 25th, 26th December

1 and 7 p.m.

Four course menu €135.00

Wine pairing €55.00

Exclusive wine pairing €95.00



Atlantic Lobster Cocktail

Avocado | Salted Lemon

Fillet of Turbot

Caviar Beurre Blanc

Beef Wellington

Black Truffle from the Pyrenees and Root Vegetables

Winter Wonderland

Dark Chocolate | Glazed Chestnuts



To make a reservation, please click [here](#)



CONSERVATORIUM

Vegetarian Menu

24th, 25th, 26th December

1 and 7 p.m.

Four course menu €135.00

Wine pairing €55.00

Exclusive wine pairing €95.00



Tofu Terrine

Quince Compote

Fricassee

Wild Mushrooms | Sage

Roasted Celeriac

Bear Batter | Black Truffle Mayonnaise

Winter Wonderland

Dark Chocolate | Glazed Chestnuts



To make a reservation, please click [here](#)



TAIKO

New Year's Eve

31st December

6.30 and 9 p.m.

Five course menu €210.00

Wine pairing €95.00

Exclusive wine pairing €145.00

TAIKO BITES

Hiramasa King Fish

Sashimi | Caviar | Sudachi

Black Cod

Yuzu Miso | Brussels Sprouts | Okonomiyaki

Japanese Wagyu A5

Grilled | Mushroom Karaage | Nigiri Selection

Tik Tok 2024

Preserved Cherries | Chocolate



Vegetarian options available on request

To make a reservation, please click [here](#)

FESTIVE MENUS



CONSERVATORIUM

New Year's Eve

31st December

7 p.m.

Three course menu €135.00

Wine pairing €95.00

Exclusive wine pairing €145.00

Fruit de Mer Royal

Selection of the Finest Seafood From the North Sea

Lobster | Oysters | Mussels | Cockles | Razor Clams | Langoustine | Shrimps

Herb Butter | Spelt Bread

New Year's Roast

Ribeye | Rock Salt | Roasted Lemon

Osetra Caviar | Creamy Mash | Parsley

Chicory Salad | Black Truffle Mayonnaise

Dark Chocolate Longueur

Brandy | Caramel | Mint



To make a reservation, please click [here](#)

FESTIVE MENUS



CONSERVATORIUM

Vegetarian Menu

31st December

7 p.m.

Three course menu €135.00

Wine pairing €95.00

Exclusive wine pairing €145.00



Vegetarian Charcuterie Selection

Tofu Terrine | Leek Beef Jerky | Coeur de Boeuf Tomato Pastrami

Red Cabbage Chorizo | Kale Cracklings | Avocado Pâté

Cauliflower Risotto

Hazelnut | Black Truffle Mayonnaise

Dark Chocolate Longueur

Brandy | Caramel | Mint



To make a reservation, please click [here](#)

TAIKO & CONSERVATORIUM

Children Festive Menu

24th, 25th, 26th, 31st December

Four course menu €55.00 for children between 3-12 years old

Ham and Melon

Small Salad | Cranberry Compote

Or

Smoked Salmon

Boiled Egg | Crème Fraîche

Turkey Soup

Vermicelli Letters | Garden Herbs

Or

Mushroom Crème Soup

Chives

Fish and Chips

Cod | Rémoulade Sauce | Glazed Carrots

Or

Chicken Fingers

Chili Sauce | Fries

Or

Tagliolini Pomodoro

Basil | Parmesan Cheese

Dame Blanche

Vanilla Ice Cream | Chocolate

Or

Fruit Salad

Passion Fruit Sauce | Mango Sorbet