

NEW YEARS EVE MENU

GOOSE LIVER TERRINE

Quince | Ice Wine

KING CRAB AND OSCIETRA CAVIAR

Avocado | Buttermilk | Radish

GUINEA FOWL ESSENCE

Raviolo | Root Vegetables

PAN-SEARED JOHN DORY FILLET

Beluga Lentils | Baby Spinach | Champagne Beurre Blanc

AUSTRALIAN WAGYU ROAST BEEF

Grilled Vegetables | Layered Potato Cake | Port Wine Jus
Périgord Truffle

BLACKCURRANT CRÉMEUX

Champagne | Almond | Vanilla

6-Course Menu

EUR 395.00

Including a glass of Champagne

First Seating à la Carte (Brasserie Menu) 5:00 p.m. to 8:00 p.m.

Second Seating New Year's Eve Menu Reception from 8:30 p.m.

31st of December | Dresscode: Festive

