

NEW YEAR'S EVE MENU

IMPERIAL CAVIAR FROM ALTONA CAVIAR IMPORT HOUSE

Marinated sea bass | Razor clam vinaigrette | Pickled cucumber

HELGOLAND LOBSTER

Yellow beet | Elderflower vinaigrette | Cacao cru

RED MULLET

Grilled bell pepper sabayon | Saffron polenta | Sauce pastis

TRUFFLED ONION TART

White Alba truffle | Pine nut sauce | Sauce pistou

LAMB FROM BOUCHERIE SABLIÈRE

Jus gras | Salt lemon | Olive gnocchi | Black garlic

EXOTIC FRUITS

Pepper meringue | Passion fruit sorbet | Lychee

WHITE ORANGE

Campari–orange | Black sesame | Orange soufflé

7-Course Menu

EUR 575.00

7-Course Menu at the Chef's Table

EUR 705.00

Wine Accompaniment

EUR 295.00

31st of December | Reception 7:00 p.m. | Dresscode: Smoking

RESERVATION



FESTIVE SEASON AT RESTAURANT HAERLIN***