

# NEW YEAR'S EVE

RESTAURANT DINING

250€ pp

BAR DINING

220€ pp

TOASTED SOURDOUGH BREAD  
WHIPPED SEA SALT BUTTER

AMUSE-BOUCHE

SALMON 48 DEGREES  
CUCUMBER | GRANNY SMITH | TARRAGON | TAPIOCA

BLACK COD  
NORI | GINGER & GRAPEFRUIT SPHERES | KETA CAVIAR | WILD HERB OIL

CONSOMME  
NEW ZEALAND BEEF BROTH | DRIED MEAT | ONION ASH | CRANBERRY

SORBET  
AMARENA CHERRY | AMARETTO CAVIAR

SCALLOP  
HAZELNUT BRIOCHE | MACADAMIA NUT INFUSION  
FERMENTED WALNUT | CHESTNUT CREAM

BEEF FILLET  
PARSNIP | JERUSALEM ARTICHOKE | CARROT | POTATO CELERY PURÉE  
WINTER TRUFFLES | MULLED WINE VARNISH

PRALINE  
HOT KISS

CHOCOLATE MOUSE  
VALRHONA TOLAKALUM CHOCOLATE | CANDIED PUMPKIN AND GINGER |  
SPRUCE AROMA INFUSION | CHOCOLATE SNOW

HAPPY NEW YEAR  
CURRY WURST AND CHAMPAGNE



# NEW YEAR'S EVE

## VEGAN

RESTAURANT DINING

250€ pp

BAR DINING

220€ pp

TOASTED SOURDOUGH BREAD  
HUMMUS

AMUSE-BOUCHE

CAPRICCIO  
BEETROOT | VEGAN GOAT CHEESE | HAZELNUT | TRUFFLE

CAULIFLOWER DUET  
ROASTED CAULIFLOWER CREME | CAULIFLOWER TEMPURA  
VEGAN TURMERIC YOGURT | FLAXSEED CRUMBLE

CONSOMME  
TOMATO PARSNIP TARTARE | CHESTNUT | CARROT | WILD HERB OIL

SORBET  
AMARENA CHERRY | AMARETTO CAVIAR

TEMPEH  
HAZELNUT BRIOCHE | MACADAMIA NUT INFUSION  
FERMENTED WALNUT | CHESTNUT CREAM

KING OYSTER MUSHROOMS AND CELERY  
COFFEE | LAVENDER | ONION JAM | MISO | ONION ASH

PRALINE  
HOT KISS

CHOCOLATE MOUSE  
VALRHONA TOLAKALUM CHOCOLATE | CANDIED PUMPKIN AND GINGER  
SPRUCE AROMA INFUSION | CHOCOLATE SNOW

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