

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

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

HAPPY NEW YEAR
CURRYWURST AND CHAMPAGNE



NEW YEAR'S EVE

VEGAN

RESTAURANT DINING

250€ pp

BAR DINING

220€ pp

TOASTED SOURDOUGH BREAD
HUMMUS

AMUSE-BOUCHE

CARPACCIO
BEETROOT | VEGAN GOAT CHEESE | HAZELNUT | TRUFFLE

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

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

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