

NEW YEAR'S EVE MENU 2022

MENU 1

SOUP OF LEEK AND ROASTED POTATO
POACHED EGG

SALMON FROM ICELAND
AVOCADO AND JALAPENOS

SADDLE OF VENISON FROM FLÄMINGEN
BEET, QUINOA AND CASSIS JUS

IVOIRE CHOCOLATE
HIBISCUS TEA ICE CREAM, PASSION FRUIT AND BLOOD ORANGE

4 COURSES EUR 86 PER PERSON

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MENU 2

SCALLOP FROM ICELAND
CHICORY, BOUILLABAISSE EMULSION AND PIEDMONT HAZELNUT

PARMESAN DUMPLING
PERIGORD TRUFFLE, CHARD AND CHESTNUT

FILLET OF CHAROLAIS BEEF
CELERIAC, SALT LEMON AND HERB MUSHROOMS

IVOIRE CHOCOLATE
HIBISCUS TEA ICE CREAM, PASSION FRUIT AND BLOOD ORANGE

EUR 86 PER PERSON