

# New Year's Eve

CHIN-CHIN FROM 7:30 PM, MENU START AT 8:15 PM -

## Champagne reception

on our rooftop terrace

### HORS D'OEUVRE VARIÉE

#### Classic Shrimp Cocktail

#### Beef Tartare

with chilli-mayonnaise and  
sourdough toast

#### Goose Liver Paté

with Port wine marinated prunes

#### Mortadella

#### Carved Salmon

with beet root and herbs

#### Tarte de Menton

#### Oysters

with lemon and red wine shallots

and more fine starters from  
our head chef

### SERVED INTERMEDIATE COURSE

#### The One & Only Spaghetti all' Astice

OR

#### Home Made Ox Shank Raviolo

### SORBET COURSE

#### Sorbet of Amalfi Lemon & Mint with Crémant

### MAIN COURSES

#### Filet de Croûton

with truffle purée, carrots deep purple and cabbage sprouts

OR

#### Filet of Sole

with risotto nero and palm kale

### DESSERT

#### Dessert Variation le Chef

colourful variety from Italy, Spain and  
France

### AFTER DINNER SNACK

#### Pig's head feast

with mustard, pickles and  
lukewarm farmers bread

€ 390.00 pro Person

The price includes Champagne reception, gala menu, corresponding wines per course,  
1 demi bottle Champagne per 2 guests, after dinner snack.

Excluding additional beverages.

ALL PRICES IN EURO. VAT INCLUDED