



# NEW YEAR'S EVE MENU

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

Champagne reception  
on our rooftop terrace

★ ★ ★

## HORS D'ŒUVRE

Egg confit with caviar and brioche toast

OR

Truffle morell duxelles with brioche toast

## SOUP

Lobster foam bisque with crayfish

OR

White tomato consommè with lemon caviar

## SORBET COURSE

Bergamot Amalfi sorbet

## MAIN COURSE

Filet tranche of highland cattle

with potato espuma, juniper jus, variation from artichoke and topinambur

OR

Filet of monkfish

with marble tortelloni, morning glory, sauce vin blanc, finger lime

## DESSERT

Ice cream cake le Chef  
with vanilla, tonka bean, banana-  
crème and warm caramel

## AFTER DINNER SNACK

Pig's head feast  
with mustard, pickles and  
lukewarm bread

€420 PER PERSON

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

Excluding additional beverages. All prices in Euro. VAT included.