

New Years Eve Menu

Amuse Bouche: Mousse of Smoked Eel - Crème Fraiche - Caviar

Homemade Pâté of Game - Duck Liver - Red Onion Marmalade -
Crumble of Fig and Rye Bread

Monkfish Medallion - Black Pudding - Bubble & Squeak - Baby
Carrots - Hollandaise Tierenteyn Mustard Sauce

Refreshment of Pomegranate - Oregano - Strawberry - Prosecco

Venison Filet Pur and Cutlet - Parsnip Crème - Truffle Potato -
Mushroom Terrine - Brussels Sprouts -
Brandy Sauce

Chocolate Ball - Peanut Butter White Chocolate Mousse - Oreo
Cookie Ice Cream - Salted Caramel Sauce

Menu excl. drinks: € 85,-
Adapted wines included: € 135,-

Please notify us in advance if you have any allergies.
Last-minute changes during dinner are subject to a surcharge.

We invite you to make reservations between 6:30 and 7:30 pm. This
timing will ensure you have ample time to enjoy each course and enjoy
the best possible dining experience.