



NEW YEAR'S EVE

Menu

Smoked duck breast – Duck liver – Red port confiture

Marinated salmon – Seared scallops – Cucumber salsa
Fennel – Radish – Sour cream

Potato gnocchi – Confit of lobster – Black pudding
Mustard Hollandaise sauce

Refreshment of orange – DOM Benedictine – Mint

Wagyu striploin – Potato marron gratin – Grana Padano
Mushroom tapenade – Caviar – Malbec jus

Caramel cookie parfait – White chocolate pistachio mousse
Tarte Tatin of braised pear

Coffee with sweet treats

€225 pp: Starting with a welcome glass of Champagne and continuing with a wine pairing for each course. A non-alcoholic pairing menu is also available.

Starting time: 7 pm

Estimated end hour: 11.30 pm

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