



New Year's Eve menu

31st December 2022

from 7 pm

Amuse Bouche

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Marinated char | Purple Haze carrot | lime jelly | basil cress

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Beef Tartar XO | mushrooms | fermented garlic | crispy potatoes

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Smoked duck | beetroot | goat cheese ricotta

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Crayfish pockets | crayfish bisque | flamed leek

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Turbot filet | oven-baked celery | Lardo | Dashi-butter sauce

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Veal tenderloin | Mini Gnocchi | Camembert | green peas | black truffle

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Mangosteen | Valrhona chocolate | Tahiti vanilla cream | mango

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Petits Fours

Price per person EUR 195,-

Subject to change.