

New Year's Eve Menu

- with wine pairing -

Amuse Bouche

Petit Choux with Cheese | Petit Choux with Smoked Salmon

- 0,1l Crémant Rosé de Bourgogne -

Oriental Chestnut Cappuccino

- 0,1l | Martin Codax | Albariño | Rías Baixas -

Langoustine

Jerusalem Artichoke Purée | Thyme-Lemon Olive Oil

- 0,1l Pinot Gris | Sophie Schaal | Alsace -

Monkfish

Celery Purée with Chorizo | Potato Chips | Lobster Bisque

- 0,1l Château de Fontenille | Blanc Sec | Bordeaux -

Beef Tenderloin with a Porcini Crust

Stuffed Cabbage with Vegetables | Red Wine-Sobrasada-Truffle Sauce

- 0,1l Gamay | Beaujolais | Domaine Yohan Lardy -

Persimmon Tartare | Chocolate Fondant

Turrón Ice Cream | Gingerbread Espuma

- Pacherenc du Vic-Bilh | Rêve d'Automne | Château Laffite-Teston -

Finale - 0,1l Champagne Brut Blanc de Blancs

NYE Menu including wine pairing & 1 bottle of mineral water | €190.00 per Person

- Additional 0.1 glass of wine with the Menu | €6.00 -

Please make your reservation in advance. Payment for the menu is required at the time of booking.