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New Year's tasting menu “Monist Roots”

110 € per person
Start: 18.00–20.00 PM

AMUSE BOUCHE

Madeleine with caraway seeds and cheese /
spinach powder

Crispy basket / pumpkin / wild salmon

APPETIZERS

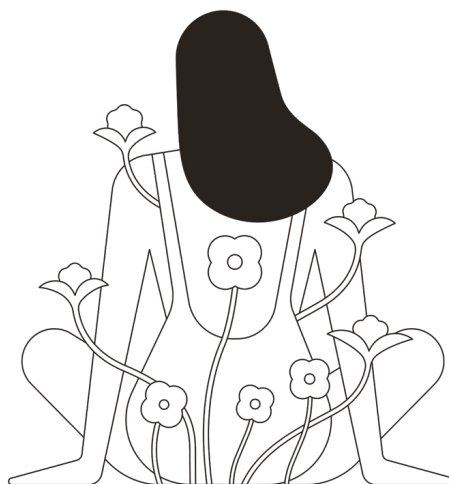
Venison carpaccio / beetroot cream / truffle
pearls / hazelnut crunch

MAIN COURSES

Haddock / crispy carrots with honey / root
vegetable cream / beetroot

DESSERT

Monist hundred layer cake / white chocolate
ganache / poppy seeds / homemade ice cream



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New Year's tasting menu "Monist Roots"

235 € per person

Start: 8:30–11:30 PM

AMUSE BOUCHE & MONIST COCKTAIL

Madeleine with caraway seeds and cheese / spinach powder

Crispy basket / pumpkin / wild salmon

Potato terrine / black caviar

APPETIZERS & PAIRED WINE

Mackerel crudo / blood orange ponzu / sea buckthorn berries

Venison carpaccio / beetroot cream / truffle pearls / hazelnut crunch

REFRESHMENT

Tangerine & blossoms

MAIN COURSES & PAIRED WINE

John Dory / crispy carrots with honey / root vegetable cream / beetroot

Lamb / leeks / potato purée with browned butter / radish / sourdough sauce

DESSERT & DIGESTIF

Monist hundred layer cake / white chocolate ganache / poppy seeds / homemade ice cream

