

New Year's Eve Gourmet Menu

Amuse Gueule

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Sashimi of red tuna

Salted butter | sea weed | avocado-sushi

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Curry-lemongrass-cappuccino

Lobster-grissini | cilantro | coconut

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Filet of atlantic turbot

Saffron risotto | green asparagus

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Refreshing maracuja

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Tagliatelle with winter truffle

Spinach | quail breast | quail egg

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Filet of deer in a cocoa-chili glaze

Cabbage sprouts | celery served two ways | medlar | amaranth

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Pink slices of wagyu-beef

Potato-onion tart | fine beans

Hokkaido pumpkin | fermented pepper

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Variation of manjari couverture

Mango | coconut | raspberry | matcha ice-cream

New Year's Eve Gourmet Menu in 8 courses

€ 139,00

Including cover | apero | midnight snack

DJ David Lima feat. Andris Jasz on the Saxophon