

NEW YEARS MENU

Menu

SNACKS

Oysters

Fine de Clair Oysters with raspberry vinaigrette

Krystade

Salted scallop with cucumber concassé, wasabi mayo
& watercress

STARTER

Lobster Bisque

Schrimps, trout roe, chive oil & kohlrabi

MIDDLE COURSE

Quail Ballotine

Duck liver, walnuts, mushroom cream & pickled
beech mushrooms

MAIN COURSE

Roasted Beef Sirloin

Artrickoke pure, Lacinato kale, garlic & grilled onion
Served with
Pommes Anna & Truffel sauce

DESSERT

Gateau Marcel

with Caramel ice cream, nut krokant & apricots

800

Wine menus

CLASSICAL WINEMENU

Charles Bailly

Blanc de Blanc, Bourgogne, France

Les Rafelieres

Sauvignon Blanc, Loire, France

Terrazas De Los Andes

Chardonnay, Uco Valley, Argentina

Aderum

Tempranillo - Syrah, Castilla, Spain

Viu Manent

Noble Semillon, Valle de Colchagua, Chile

300

DELUXE WINEMENU

André Clouet Grand Reserve

Brut, Grand Cru, Champagne, France

Sancerre Bernard Reverdy

Sauvignon Blanc, Loire, France

Lander Jenkins

Chardonnay, California, USA

Termes Bodega Numanthia

Tempranillo, Castilla y León, Spain

Fonseca White Port

Gaia, Portugal

450