

Cheers!

NEW YEAR'S EVE

MEAT MENU

129.– incl. a glass of Prosecco

APPETIZER

Smoked salmon, horseradish cream, watercress

Salmon tataki, Szechuan pepper, sesame –
cucumber salad, soy–lime dressing

FIRST COURSE

Jerusalem artichoke–celery
cappuccino, porcini cubes

MAIN COURSE

Beef duo – filet in herb crust & braised short rib,
parsnip purée, port wine onions, potato cake

DESSERT

Chocolate tartlet, crunchy base, white chocolate
ganache, espresso meringue

Cheers!

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NEW YEAR'S EVE

VEGETARIAN MENU

109.– incl. a glass of Prosecco

STARTER

Cured and lightly smoked beetroot, carrot
tartare, lemon crème fraîche, dill oil,
crispy rye chips

2ND COURSE

Jerusalem artichoke–celery
cappuccino, porcini cubes

MAIN COURSE

Vegetarian “Wellington” with lentil–walnut
filling, port wine onions, parsnip purée,
potato cake

DESSERT

Chocolate tartlet, crunchy base, white chocolate
ganache, espresso meringue

cheers!