



## NEW YEAR'S EVE MENU

€285

DRINKS EXCLUDED

### AMUSE BOUCHE

**THE HOMEMADE FOIE GRAS TERRINE**  
GINGERBREAD AND FIG JAM

&

**THE SMOKED SALMON**  
BLINIS AND CHIVE CREAM

&

**THE CAVIAR**  
POTATO AND LEMON CREAM



### STARTERS

**THE VOL-AU-VENT**

PUFF PASTRY FILLED WITH VEAL, CHICKEN AND RICH JUS

OR

**THE KING CRAB**

GRATINATED WITH MALTAISE SAUCE AND FINGER LIME CAVIAR



### ENTREMET

**THE POACHED EGG**

PARMESAN MOUSSE AND BLACK TRUFFLE



### MAINS

**THE ROSSINI TOURNEDOS**

DEARED FOIE GRAS, TRUFFLE SAUCE AND GRENAILLE POTATOES

OR

**THE POACHED TURBOT**

CAVIAR SAUCE, SPINACH AND LEMON PURÉE



### DESSERTS

**THE BAKED ALASKA**

JOCONDE SPONGE, VANILLA AND CITRUS

OR

**THE GOLD BAR**

GUANAJA CHOCOLATE CREAM INFUSED  
WITH TONKA, EXOTIC CARAMEL, BANANAS AND PASSION FRUITS

**1 GLASS OF ROEDERER CHAMPAGNE**

**WATERS, COFFEE, INFUSIONS**