New Year's Eve menu
€129 all-inclusive with live music

Glass of sparkling wine and oyster

Starters

Choice of:

Gravlax salmon
dill, honey-mustard sauce, pickled cucumber

Smoked duck breast
fig chutney, toasted walnuts

Burrata
rooasted cherry tomatoes, basil oil et pine nuts

Intermediate course

Choice of:

Scampi tempura
Japanese mayo, lime, spring onion

vegetable tempura
seasonal vegetables et Japanese mayo

Main course

Choice of:

Sea bass
champagne beurre blanc, chives

Duroc porc
roasted, rich meat jus, thyme

Butternut steak
sage brown butter, pumking seeds, feta

Served with celeriac purée, glazed baby carrots, roasted wild mushrooms et duchesse potatoes.

Dessert

Glass of sparkling wine at midnight

Included drinks : water, softs, wine, bier from tap, coffee and tea