



NEW YEAR'S EVE MENU

Dezember 31st 2024 - 6:30 p.m.

Carpaccio of Venison Loin

Walnut mayonnaise | Truffle cheese | Frisée

Grilled Octopus

Pepper-infused cabbage | Pimientos de Padrón | Chive dumpling

Mango sorbet

Hailbut fillet x Foie gras

Hokkaido pumpkin cream | Corn cake | Wild broccoli

Crème Brûlée

Kent-Mango | Macadamia brownie | Caramel

5 courses for 129 per person
Wine pairings for 69 per person

We take the liberty of serving a cover charge of 4 per person

Prices in Euro, including tax.