

# NEW YEAR'S EVE MENU

## **Festive Welcome**

Crab tacos  
Tart with goat cheese and quiche  
Rooster broth with thyme  
Chicken Liver pâté with mandarin

## **Langoustine**

cabbage | pear | caviar

## **Ravioli**

pumpkin | bergamot | sage

## **John Dory**

cauliflower | almond | chard

## **Venison**

Jerusalem artichoke | shallots  
black truffle sauce

## **Pear Sorbet**

buckwheat | lemon balm  
pumpkin seeds

## **Apples in textures**

vanilla cream | raspberries  
smith apple - shiso sorbet

## **Mignardises**

## **New Year's Day Cake**

Menu

€130 / person

Wine Pairing 75ml / glass

€80 / person

Champagne Wine Pairing 75ml / glass

€80 / person