

NEW YEAR'S EVE DINNER

31 DECEMBER 2017
18:00 MOËT & CHANDON APÉRITIF
19:00 AMUSE-BOUCHE, 5 COURSE MENU, CORRESPONDING WINES

€ 195 PER PERSON

Watercress butter | Volcano Salt

Amuse-Bouche Pea | Tomatoes | Focaccia

Veal Tartar | triple Sauce | Topinambour Chips

Lobster Bisque | Crayfish | Tarragon Oil

Apple Earl Grey Sorbet

Beef tenderloin Rossini | Foie Gras | Porcini Cuts | Savoy Cabbage

Rich Chocolate Terrine | Passion Fruit | spicy Nut

vegetarian alternatives available

NEW YEAR'S BRUNCH

1ST JANUARY 2018, 12:00 - 15:00 BUFFET
LIVE VIEWING OF THE NEW YEAR'S CONCERT!

€ 68 PER PERSON INCL. APÉRITIF, HOT PUNCH, JUICES AND COFFEE

a few highlights

Veal Ragout | Artichocks | Tagliatelle

Fried Salmon Trout Filet | Beetroot | Horseradish | Dill Polenta
small Viennese Schnitzel | traditional Potato and Field Salad | Cranberries

from the cutting station

Roastbeef | French Beans with Bacon

Kaiserschmarrn | stewed Plums
Vanilla Crème Brûlée | Raspberry Chutney
Black Forest Gateau | Cherry Jelly

